20 guest minimum unless otherwise noted.
Counts below our minimum may incur additional fees.
Dietary accommodations available at an additional charge.

PACKAGES

Morning Break & Continental packages include: locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey.

HEALTHY FIX  9.50 per guest
- Seasonal Fresh Fruit Salad vgn GF
- Granola Bars (Assorted) v
- Individual Assorted Yogurts v
- Orange Juice vgn GF
- Iced Water

HUSKY CONTINENTAL  6.50 per guest
Includes Orange Juice & Iced Water vgn GF
Select One:
- Danish Assortment v
- Muffin Assortment v
- Tea Bread Assortment v
- Mini Scones Assortment v
$2.50 per guest seasonal fruit salad vgn GF

ENHANCE YOUR BREAKFAST OPTIONS

FRUIT
- Seasonal Fresh Fruit Salad  2.50 per person vgn GF
- Seasonal Fresh Cut Fruit Platter vgn GF
  - Mini (serves 8)  24.00 per platter
  - Small (serves 20)  60.00 per platter
  - Large (serves 50)  150.00 per platter
- Whole Fresh Fruit  1.75 per piece vgn GF

ADDITIONAL OPTIONS
- Pancakes, Waffles, or French Toast with warm Maple Syrup  3.00 per guest v
- Assorted Individual Cold Cereals served with Lowfat & Nonfat Milk:  3.00 each (12 guest minimum) v
- Yogurt Bar Bowls: Vanilla & Strawberry Greek Yogurt accompanied by Granola, Raisins & Honey v
  5.00 per guest (10 guest minimum)
- Assorted Granola Bars:  1.75 each v
- Assorted Yogurt Cups:  2.25 each vgn GF
- Tea Bread (Strawberry, Chocolate Chip, Bananav or Seasonal) served with Butter & Margarine PC's  18.00 per loaf (16 slices)

BAGELS (Chef's Assortment) v
with Assorted Cream Cheese PC's, Butter, Margarine, Peanut Butter & Preserves  20.00 per dozen

PANCAKES (Chef's Assortment) v
- May Include: Cinnamon Swirl, Vanilla Crown, Apple Pocket, Raspberry Crown, or Maple Pecan  19.00 per dozen

DONUT HOLES
- Chocolate Cake, Glazed  15.00 per order (3 dozen per order)
- Vanilla Cake, Glazed  15.00 per order (3 dozen per order)

MUFFINS (Chef’s Assortment)
- Mini  12.00 per dozen v
- Regular  19.00 per dozen v

ASSORTED PETITE CROISSANTS
May include Traditional, Chocolate, & Raisin Swirl
- Mini  22.00 per dozen v

SCONES (Chef’s Assortment) v
- Mini  19.00 per dozen
- Regular  25.00 per dozen

OATMEAL & FRUIT BARS v
- Individually wrapped  25.00 per dozen

OMELET STATION GF
Chefs will prepare Omelets to order. Fillings include: Bacon, Ham, Assorted Cheeses, Peppers, Onions, Mushrooms, Tomatoes & Broccoli.
  8.00 per guest (For groups between 25-100 guests)
  (1 chef per 25 - 50 guests for up to two hours at 40.00 per chef per hour)

FRITTATAS OR QUICHE
- Potato, Caramelized Onion & Gruyere v
- Sausage, Red Pepper & Mushroom
- Traditional Lorraine, Bacon, Onion, Swiss Cheese
- Spinach, Roasted Red Pepper & Feta v
  - Frittatas (serves 12)  36.00 each GF
  - Quiche (serves 8)  24.00 each

ALL PRICES SUBJECT TO CHANGE.
BREAKFAST BUFFETS

20 guest minimum unless otherwise noted. Counts below our minimum may incur additional fees. Dietary accommodations available at an additional charge. All buffet packages include: ice water & orange juice, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey. Includes seating linens.

TRADITIONAL BREAKFAST  14.00 per guest
- Assorted Mini Scones & Mini Croissants with Butter, V
- Margarine & Preserves
- Seasonal Fresh Fruit Salad vgnGF
- Scrambled Eggs v
- Choice of Bacon or Sausage Links GF
- O’Brien Potatoes vgnGF

BREAKFAST SANDWICH BUFFET  13.50 per guest
- Croissant Egg Sandwich with Cheese V
- Choice of Ham or Bacon
- O’Brien Potatoes vgnGF
- Seasonal Fresh Fruit Salad vgnGF

QUICHE OR FRITTATA BUFFET  14.50 per guest
- Assorted Mini Muffins V
- Seasonal Fresh Fruit Salad vgnGF
- Choice of Bacon or Sausage Links
- O’Brien Potatoes vgnGF
Select Two:
- Traditional Quiche Lorraine, Bacon, Onion, Swiss
- Spinach, Roasted Red Pepper & Feta Quiche
- Sausage, Red Pepper & Mushroom Frittata GF
- Potato, Caramelized Red Onion, Gruyere V GF

UNIVERSITY BRUNCH

Includes Orange Juice, Lemonade, Sweetened Iced Tea, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets & honey.  
28.00 per guest (minimum 50 guests)

BREAKFAST PASTRY & BREADS
Select Two:
- Danish Assortment V
- Mini Muffins Assortment V
- Tea Bread Assortment V
- Mini Scones V
- Mini Croissants with Butter, Margarine & Preserves V
- Dinner Rolls with Butter & Margarine V
- Butter, Margarine & Preserves

SALADS & SIDES
Select Three:
- Seasonal Fresh Fruit Salad vgn GF
- Traditional Caesar Salad V GF
- Mixed Green Salad with Croutons, Italian & Ranch Dressings V GF
- Bacon & Sausage Links GF
- O’Brien Potatoes vgn GF

ENTRÉES
Select Three:
- Scrambled Eggs V GF
- Spinach, Roasted Red Pepper & Feta Frittata V GF
- Traditional Quiche Lorraine, Bacon, Onion, Swiss
- Waffles or French Toast with Mixed Berries & Warm Maple Syrup V
- Penne Pasta Sautéed with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil vgr
  - Parmesan Cheese
  - Crushed Red Pepper Flakes
- Stuffed Shells with Marinara or Florentine Sauce V
  - Parmesan Cheese
  - Crushed Red Pepper Flakes
- Chicken Marsala
- Lemon Pepper Chicken GF
- Sausage, Peppers & Onions GF
- Florentine Stuffed Sole GF

VF VEGETARIAN vgn VEGAN GF GLUTEN-FREE LC LOCAL