

BREAKFAST

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16./ PER PERSON
FRESH BREWED COFFEE & ICED TEA
INCLUDED (VENUE ONLY)
MINIMUM OF 10 GUESTS

HOUSE MADE CHEESE DANISH
SERVED WITH STRAWBERRY PRESERVES

FRESH BAKED BUTTERMILK
BISCUITS
SERVED WITH BUTTER & JELLY

FRESH BAKED CROISSANTS
SERVED WITH BUTTER & JELLY

FRESH FRUIT SALAD

22./ PER PERSON
FRESH BREWED COFFEE & TEA
INCLUDED (VENUE ONLY)
MINIMUM OF 10 GUESTS

SCRAMBLED EGGS

BREAKFAST MEAT SAUSAGE OR BACON

HASHBROWN CASSEROLE

CHEFS CHOICE OF FRESH BAKED PASTRIES, BREADS & CROISSANTS SERVED WITH BUTTER & JELLY

FRESH FRUIT SALAD

BREAKFAST HANDHELDS

EGG & CHEESE CROISSANT
CHOICE OF BACON OR SAUSAGE
85./DZ

EGG & CHEESE BISCUIT
CHOICE OF BACON OR SAUSAGE
65./DZ

CONTINENTAL BREAKFAST

PLATTERS

CHEESE DANISH 36./DZ.

SERVED WITH STRAWBERRY PRESERVES.

FRESH BAKED BUTTERMILK BISCUITS 25./DZ.

SERVED WITH BUTTER & JELLY

FRESH BAKED CROISSANTS 40./DZ.

SERVED WITH BUTTER & JELLY.

WAFFLES 36./DZ

SERVED WITH MAPLE SYRUP, STRAWBERRY PRESERVES & BUTTER

ADD FRESH BERRIES, BANANAS & WHIPPED CREAM FOR 2./PER

PERSON

GUAVA & CHEESE PASTRY
36./DZ

QUESITO 36./DZ

FRESH FRUIT SALAD 60 GAL