

# Baked Goods & Breakfast Sweets



*2 dozen minimum order per item.  
Served w/our Homemade Honey Butter or Jam.*

## Chef's Choice Baked Muffins or Mini-Muffins

*per dozen*

- w/Spiced Honey Butter.....each full-size \$1.10.....each mini....\$.60
- ❖ Assorted Mini-Homemade Danishes or Pastries or Cinnamon Rolls.....each.....\$1.30
- ❖ Bearclaw Pastries, Cream Cheese, Almond, Cherry, Chocolate.....each..... \$1.95
- ❖ Bagels & Cream Cheese, Regular, Raspberry or Vegetable Herb Cream Cheese 8 oz.....each.....\$1.10
- ❖ Miniature Croissants w/Drizzled Glaze or Chocolate.....each.....\$1.10
- ❖ Braided Coffee Cake ..... 10-12 servings.....\$21.00  
(Apple, Cinnamon & Sugar, Almond, Cream Cheese, Chocolate or Strawberry)
- ❖ Coffee Cakes..... 16 servings .....\$24.00  
(Apple Walnut, Lemon Poppyseed or Cinnamon Spice)
- ❖ Florentine and Goat Cheese Stuffed Breakfast Ring  
w/Ranch Dip & Garnished w/Tomatoes ..... serves 20-24 .....\$40.00
- ❖ Challah Loaves or Rolls *48 hours notice required*..... market value
- ❖ Apple Berry Chutney w/Cinnamon Crisps.....per guest.....\$2.00
- ❖ European Biscotti, Cheese & Grapes.....per guest.....\$3.15

## Mini-Breakfast Bites, Rolls & Butter Options

- ❖ Scones w/Devonshire Cream or Jam or Honey Butter .....\$25.20
- ❖ Mini-Cinnamon Rolls or Pecan Rolls.....each.....\$1.30
- ❖ Mini-Sausage Rolls in Puff Pastry w/Honey Dijon Sauce.....each.....\$1.10
- ❖ Mini Au Gratin Florentine or Lorraine Quiche.....each.....\$1.20
- ❖ Assorted Yogurt Individual..... per 6 oz. yogurt.....\$1.60
- ❖ Vanilla Yogurt w/Granola or Fresh Fruit ..... per 6 oz. yogurt.....\$2.10
- ❖ Assorted Fresh Fruit Slice Platter *add \$5.00 for Berry Yogurt Dip* ... per guest.....\$2.10
- ❖ Fruited Brunch Pizza..... serves 12-16.....\$32.00
- ❖ Strawberries Romanoff.....each.....\$4.20
- ❖ Cracked Wheat Rolls w/Spiced Honey Butter..... per 10.....\$5.25
- ❖ Italian White Rolls w/Dilled Garlic Butter ..... per 10.....\$5.25
- ❖ Rosemary Focaccia Rolls w/Roasted Garlic Butter ..... per 10.....\$5.25
- ❖ Seven-Grain Poppyseed Rolls w/Citrus Butter..... per 10.....\$5.25
- ❖ Homestyle Biscuits w/Jam or Honey Butter..... each.....\$1.10
- ❖ Cheesy Garlic Biscuits w/Dilled Garlic Butter.....each.....\$1.10
- ❖ Herbed Garlic Bread Slices w/Dilled Garlic Butter.....each.....\$1.05
- ❖ Mozzarella Bread Sticks.....\$1.60
- ❖ Dilled Garlic Butter.....8 oz.....\$3.65
- ❖ Spiced Honey Butter.....8 oz.....\$3.65
- ❖ Glazed Walnuts or Almonds.....8 oz. 7.15.....16 oz. 4.00.....32 oz...\$27.00

# Gourmet Breakfast, Snack & Brunch Additions



16-18 guest minimum order. Customized Menus available.

\*Additional charge of \$50.00 for labor per each 20 guests.

Please allow 2 minutes per guest for adequate service.

## Beverages

- ❖ Sparkling Juice Bars, Coffee Bars or Carts,  
Non-Alcoholic Martini or Flavored Margaritas..... *call for pricing*
- ❖ Bloody Mary Bars Tomato, V-8, Clamato, Hot Sauce, Worcestershire Sauce,  
Horseradish, Pickles & Celery ..... per guest .....\$2.60
- ❖ Mimosa w/Sparkling Grape Juice non-alcoholic ..... per guest .....\$2.10
- ❖ Gourmet Coffee Bar Service w/Flavors...*see pg. 38* ..... per guest .....\$3.10
- ❖ Cappuccino/Gourmet Coffee Cart ..... *call for pricing & availability*
- ❖ Mocha 1/2 Coffee, 1/2 Hot Cocoa..... per guest .....\$1.85
- ❖ Hot Chocolate ..... per guest.....\$1.60
- ❖ Gourmet Specialty Tea Assortment ..... per guest .....\$1.60

## Hot Additions

- ❖ Creamy Hash Brown Bake..... per guest .....\$1.85
- ❖ Park Avenue Stuffed French Toast w/Syrup ..... per guest .....\$3.15  
Raisin Bread stuffed w/Cream Cheese
- ❖ Palm Springs Stuffed French Toast w/Syrup ..... per guest .....\$3.15  
Raisin Bread stuffed w/Orange Marmalade & Cream Cheese
- ❖ Peanut Butter/Banana French Toast w/Syrup or Nuttella..... per guest .....\$2.90

- Omelet Station\*** ..... per guest .....\$6.25  
Includes Three Eggs per guest, Onions, Green Peppers, Cheese, Mushrooms,  
Tomatoes, Ham, Banana Peppers, Olives, Salsa & Hot Sauce.

- Waffle Station\*** ..... per guest .....\$5.20  
Includes one Belgian Waffle per guest, Whipped Cream, Strawberry Sauce, Butter,  
Syrup & Powdered Sugar. *For dessert option, add vanilla ice cream for \$1.00 per guest.*

- Mockini Bar\*** *Non-alcoholic* ..... per guest .....\$3.99  
Assorted Flavored Beverages served in bar glasses. *In plastic; for glass add .35/guest.*  
Blue Raspberry, Green Apple & Cranberry Martinis, Citrus Mimosas,  
Sparkling Moch, Champagne Punch, Peach Fuzzy Navel. *Minimum 50 guests.*

- Oatmeal Bar** ..... per guest .....\$4.15  
Oatmeal served w/your choice of toppings including Brown Sugar, Cinnamon, Raisins,  
Granola, Cranberries, Chopped Apples, Nuts, Cocoa, Nutmeg, Cinnamon, Milk & Sweetener  
Packets.  
*For fresh berries add \$1.00 per guest.*

# Continental Breakfast Buffet Selections



*Prices do not include delivery, tax or gratuity.  
Menu options limited for groups of 12 or more guests.*

## Packages *add Coffee Service for \$1.10 per guest*

- ❖ Package #1..... per guest .....\$4.15  
2 Pastry Selections & Juice
- ❖ Package #2..... per guest .....\$5.20  
3 Pastry Selections & Juice
- ❖ Package #3..... per guest .....\$5.20  
2 Pastry Selections, 1 Gourmet Selection & Juice
- ❖ Package #4..... per guest .....\$6.55  
3 Gourmet Pastry Selections & Juice
- ❖ Package #5..... per guest .....\$8.60  
2 Gourmet Pastry Selections, 1 Executive Selection & Juice

## Additional Pastry & Sweets

\$1.10 per guest

- ❖ Mini-Cinnamon Rolls
- ❖ Homemade Muffins w/Honey Butter
- ❖ Homemade Mini-Muffins w/Honey Butter
- ❖ Bagels & Cream Cheese
- ❖ Assorted Homemade Danish
- ❖ Wheat Rolls w/Spiced Honey Butter
- ❖ Whole Fresh Fruit Basket
- ❖ Assorted Sweet Bread Slices
- ❖ Mini-Drizzled or Plain Croissants  
w/Spiced Honey Butter
- ❖ Mini-Croissants w/Jam
- ❖ Biscuits w/Honey Butter or Jam
- ❖ Cinnamon Twists
- ❖ Assorted Individual Yogurts

## Additional Gourmet Selections

\$2.10 per guest

- ❖ Vanilla Yogurt w/Granola or Fresh Fruit  
*add \$.50 for both*
- ❖ Fresh Fruit Slices
- ❖ Italian Sausage Puffs† w/Dijon Mustard
- ❖ Mini-Quiche-Lorraine & Florentine†
- ❖ Braided Coffee Cake
- ❖ Domestic Cheeses & Gourmet Crackers
- ❖ Scones w/Jam or Devonshire Cream
- ❖ Homemade Coffee Cake *choice of: Apple  
Walnut, Lemon Poppyseed, or Cinnamon Spice*
- ❖ Apple Berry Chutney w/Cinnamon Crisps
- ❖ French Toast Wedges† w/Maple Syrup  
*† Served Hot*

## Additional Executive Selections

*minimum orders of 16-20 guests per item*

- ❖ Cranberry or Peach Chutney &  
Neufchâtel Spread w/Crostini \$2.85
- ❖ Petite Baked Brie en Croute \$2.85
- ❖ Peanut Butter/Banana Fr. Toast \$2.90
- ❖ Imported Cheese & Crostini \$3.15
- ❖ Biscotti, Cheese & Grapes \$3.15
- ❖ Park Avenue French Toast:  
*Raisin Bread Stuffed w/Creamed Cheese* \$3.15
- ❖ Palm Springs French Toast:  
*Park Avenue w/Orange Marmalade* \$3.25
- ❖ Lox, Bagels & Cream Cheese\* \$3.40

## Beverage Choices

*added to above packages*

- \$1.10 per beverage
- ❖ Assorted Bottled Juice
  - ❖ Bottled Water
  - ❖ Canned Sodas
  - ❖ Fresh Lemonade
- ❖ Coffee Service ~ *Bearclaw*
  - ❖ Refill Coffee Service  
*\$.100/guest w/lunch*
  - ❖ Hot Tea Service  
*w/Coffee Service add \$.25/guest*
- ❖ Freshly Brewed Iced Tea