

Breakfast/Brunch Buffets



Additions available upon request.
 All Muffins, Croissants and Bagels served with Spiced Honey Butter & Cream Cheese
 Substitute Quiche for Egg or Strata, add \$.50 per guest

Heavenly Start

Choice of two: Muffins, Pastries, Mini
 Cinnamon Rolls, Bagels, Sweet Bread Slices
 Assorted Fruit Slices
 Orange Juice & Coffee (Regular & Decaf)
 \$6.25 per person

European Opener or Tea

Choice of one: Biscotti, Biscuits,
 Scones or Croissants w/Honey Butter or Jam
 Fresh Fruit Slices
 Domestic Cheese Wedges or Brie
 Coffee & Hot Tea
 \$7.85 per person

Healthy Breakfast on the Seine

Scrambled Eggs & Oatmeal Bar
 Fresh Fruit Slices
 Vanilla Yogurt w/Granola & Berries
 Coffee (Regular & Decaf)
 \$9.35 per person

Sunrise Delight

Choice of Egg or Strata
 Hash Browns
 Seasonal Fresh Fruit Slices
 Muffins or Bagels
 Orange Juice & Coffee (Regular & Decaf)
 \$8.65 per person

The Country Squire

Choice of Eggs or Strata
 Oven Broiled Sausage or Crisp Bacon
 Seasonal Fresh Fruit Slices
 Fresh Baked Muffins or Bagels
 Orange Juice & Coffee (Regular & Decaf)
 \$9.40 per person

Egg Varieties

- ❖ **Breakfast Sandwiches** *choice of Biscuits, Croissants or Bagels*per guest
- Choice of Egg & Cheese or Egg & Cheese w/Meat *choice of Bacon, Sausage or Ham*..... \$3.65
- ❖ **Scrambled Egg Varieties & Breakfast Burrito** *for burrito wraps add \$.50 per guest*
- Cheesy Scrambled Eggs \$2.75
- Denver Ham, Tomatoes, Peppers & Cheddar \$3.00
- Green Eggs & Ham Broccoli, Green Peppers & Zucchini w/ or w/o Ham \$3.00
- Fiesta Peppers, Onions, Colby & Monterrey Cheeses w/Salsa..... \$3.00
- ❖ **Quiche or Strata**
- Quiche: Egg Custard w/fillings baked in pastry shell 4-6 servings \$18.90
- Strata: Eggs, Cheese & Vegetables.....\$3.00/guest
- ❖ Choice of Bacon, Ham, or Sausage w/Sautéed Vegetables & Cheese
- ❖ Lorraine: Sautéed Onions topped w/Bacon & Swiss Cheese
- ❖ Florentine: Spinach & Feta topped w/Cheddar Cheese
- ❖ Chicken Divan: Chicken Breast Pieces, Broccoli, & Onion topped w/Cheddar Cheese
- ❖ Vegetarian: A variety of Sautéed Vegetables & Cheddar Cheese
- ❖ Mediterranean: A blend of Spinach, Artichoke Hearts, & Feta Cheese
- ❖ Fiesta: Sautéed Peppers, Onion, Mushrooms & Tomatoes, Cheddar Cheese & Salsa
- ❖ Farmers: Sautéed Peppers, Onion, Mushrooms & Potatoes *w/Bacon add \$.50 per guest*

Additions to Breakfast Menus

- ❖ Bacon or Sausage.....*Bacon: 3 pieces per guest | Sausage: 2 links per guest*\$2.35
- ❖ Sausage Gravy & Biscuits\$2.75
- ❖ Breakfast Hash Browns w/Sautéed Onions & Peppers.....\$1.60
- ❖ Seasonal Fresh Fruit Slices.....\$2.10
- ❖ Cinnamon French Toast Wedges w/Butter & Maple Syrup.....\$2.60
- ❖ Milk per gallon.....\$10.00
- ❖ Juice: Orange, Apple, or Cranberry.....Bottles \$1.25 each.....Gallon.....\$10.00

Brunch/Tailgates/Afternoon Teas



Priced for 24 or more guests

Imported gourmet coffees available for an additional \$.50 or more per guest

Classic Brunch

- ❖ Choice of Scrambled Eggs or Strata
substitute Quiche, add \$.50 per guest
- ❖ Michigan Cherry Salad or
Breakfast Hash Browns
- ❖ Fresh Fruit Platter w/Yogurt Dip
- ❖ Choice of Muffins, Bagels, Croissants
or Rolls w/Spiced Honey Butter/Cream Cheese
\$8.60 per guest

Eye Opener Brunch

- ❖ Choice of Scrambled Eggs or Strata
substitute Quiche, add \$.50 per guest
- ❖ Broiled Sausage or Crispy Bacon
- ❖ Cheesy Hash Brown Bake
- ❖ Assorted Pastries, Mini-Muffins or Bagels
- ❖ Fresh Fruit Slices
\$9.70 per guest

Hearty Brunch

- ❖ Chicken Tetrizzini or Divan
- ❖ Mini-Florentine & Quiche Lorraine
- ❖ Broiled Sausage or Crispy Bacon
- ❖ Assorted Mini-Muffins, Rolls or Croissants
w/Spiced Honey Butter
- ❖ Orchard Fruit Platter w/Yogurt Dip
- ❖ Assorted Gourmet Cookie Bar Wedges
\$11.50 per guest

Anytime Brunch

- ❖ Assorted Mini-Sandwiches *see pg. 19*
or Brats w/Peppers & Onions w/Buns
- ❖ Au Gratin Potatoes w/ Bread Crumbs
- ❖ Spinach Artichoke Dip
w/Pita & Tortilla Chips
- ❖ Fresh Vegetable Platter w/Dip
- ❖ Orchard Fruit Platter w/Yogurt Dip
- ❖ Assorted Gourmet Cookie Bar Wedges
\$11.50 per guest

Elegant Brunch

- ❖ Choice of Eggs or Strata
substitute Quiche, add \$.50 per guest
- ❖ Cheesy Hash Brown Bake
- ❖ Italian Sausage Puffs w/Honey Dijon Dip
- ❖ Smoked Salmon Rolls* w/Caper Spread
- ❖ Orchard Fruit Platter w/Yogurt Dip
- ❖ Mini-Muffins or Croissants
- ❖ Granny Smith Apple Crisp
\$12.95 per guest

Children's Tea Party

- ❖ Assorted Tea Sandwiches *see pg. 11*
- Choice of: Peanut Butter & Jelly, Ham
& American or Cucumber & Cream Cheese
- ❖ Celery Trees, Baby Carrots
& Ranch Dip
- ❖ Mini-Muffins
w/Spiced Honey Butter & Jam
- ❖ Chocolate Dipped Cherries
- ❖ Chocolate Chunk Cookies
- ❖ Sparkling Punch *non-staining*
\$7.95 per guest

High Tea Party

- ❖ Assorted Tea Sandwiches *see pg. 11*
- ❖ Dried Fruit & Nut Scones served
w/Devonshire Cream, Raspberry Jam
& Spiced Honey Butter
- ❖ Imported Cheese w/Brie, Grapes
& Crackers or Orchard Fruit Platter
- ❖ Assorted Mini-Fruit Tarts
& Cream Puffs
- ❖ Assorted Hot Teas
- ❖ Coffee Service
\$10.40 per guest

Anytime Tea Party

- ❖ Assorted Tea Sandwiches *see pg. 11*
- ❖ Sweet Bread Slices or Mini-Muffins
w/Spiced Honey Butter (*Scones add \$.50*)
- ❖ Orchard Fruit Platter w/Yogurt Dip
- ❖ Sweet Treats Platter *see pg. 9*
- ❖ Chocolate Dipped Strawberries
- ❖ Coffee & Hot Tea Service
w/Lemon Wedges
\$10.50 per guest

Afternoon Tea Time

- ❖ Assorted Tea Sandwiches *see pg. 11*
- ❖ Orchard Fruit Platter w/Yogurt Dip
- ❖ Stuffed Baked Brie w/Dried Fruit & Nuts
- ❖ Crostini w/Goat Cheese & Thyme,
Honey & Pine Nuts
- ❖ Chocolate Dipped Strawberries
- ❖ Miniature Strawberries &
Cream Chocolate Cups
- ❖ Assorted Herbal Teas
- ❖ Gourmet Coffee w/Flavoring and Creams
\$12.95 per guest