



---

CUSTOM CATERING FOR ANY OCCASION

---

Our award-winning culinary team will work one-on-one to create a menu for any occasion. We use only the freshest local & seasonal ingredients. We will gladly alter any selections to suit your needs.

## Breakfast Selections

### 12pp | Continental Breakfast

Pastries & Bagels, Yogurt & Granola, Seasonal Fruit Display, Butter, Cream Cheese & Marmalades, Fresh Chilled Orange Juice, Fresh Brewed Coffee & Herbal Teas

### 15pp | Plated Breakfast

**Choice of main:** Scrambled Eggs with Fresh Herbs or French Toast with Warm Maple Syrup

**Choice of side:** Italian Link Sausage or Applewood Smoked Bacon

**Plus:** Breakfast Potatoes, Seasonal Fruit Garnish, Basket of Fresh Pastries, Butter & Marmalades, Fresh Chilled Orange Juice, Freshly Brewed Coffee & Herbal Teas

### 17pp | Deluxe Breakfast Buffet

Scrambled Eggs, Breakfast Potatoes, Italian Link Sausage, Applewood Smoked Bacon, Pastries & Bagels, Yogurt & Granola, Seasonal Fruit Display, Butter, Cream Cheese & Marmalades, Fresh Chilled Orange Fresh Brewed Coffee & Herbal Teas

### 20pp | Deluxe Brunch

Truffled Pecorino Egg Bake, Lemon & Sea Salt Roasted Asparagus, Mixed Green Salad with Sherry Vinaigrette, BLT Sliders, Bagels, Butter, Cream Cheese & Marmalades, Yogurt, Berries & Granola Fresh Chilled Orange Juice, Fresh Brewed Coffee & Herbal Teas

### +6pp | Farm Fresh Omelet Station

Cheese, Tomatoes, Scallions, Mushrooms, Spinach, Bell Peppers, Ham

### +1pp | Egg whites

### 50/hr | Chef Attendant

2 hour minimum