

Breakfast Menu Items



Baked Favorites \$4.75

Assorted Danish, muffins,
house-baked coffee cake, and breads

Seasonal Fresh Cut Fruit. \$3.75

The best selection of the season
with sliced fruit and berries

Fruit Salad \$3.75

Seasonal fresh fruit cut and tossed.
Poppy seed dressing add \$1.00 pp

Healthy Sunrise \$3.25

Greek yogurt and granola on the side
Add raisins .75 pp
Chocolate chips \$1.00 pp
Berries. \$1.50 pp

Assorted Bagels \$3.25

Two selections of cream cheese to include regular,
low fat, smoked salmon, herb, strawberry,
and vegetable

Fresh Baked Multi-Grain or Regular Croissants \$3.25

Filled with breakfast meats. \$3.50
Filled with one breakfast meat, egg,
and cheese. \$3.95 no meat \$3.25
Filled with smoked turkey or Black Forest ham \$3.50

Miscellaneous

Disposable Chaffing Dish (per 10 people) \$10
If your breakfast is more than 45 minutes long, a chaffing
dish keeps the food hot for an hour or more.
Order one kit for roughly every 10 people being served.

Hot Selections (serves 12-15)

Scrambled eggs. \$20.00
Scrambled eggs with cheese \$25.00
Sausage, egg, and grit casserole \$35.00
Baked French toast. \$25.00
Hash brown casserole \$25.00
Home fries \$25.00
Assorted breakfast meat \$45.00
Scrambled egg and cheese wraps \$30.00
Logan turnpike grits. \$30.00
cheese on side \$1.00 pp
hot sauce .50 pp
shrimp \$2.00 pp
Biscuits and southern gravy. \$30.00
Country ham \$45.00
Vegetable strata \$25.00
Breakfast burritos filled with scrambled eggs,
cheese, black beans. \$30.00
Mini quiche. 30.00
Grande cinnamon roll
(fresh baked) \$5.00 each

Ask us about customized buffets
and waffles made to order with
accompaniments and omelets stations.

Beverages

Juice \$12.00 gallon
Milk. \$5.00 gallon
Almond milk \$6.00 gallon
Bottled waters. \$1.35 each
Coffee and tea service \$3.00 pp
Peach or raspberry tea - \$6.00 per gallon
Lemonade—\$6.00 per gallon