

Breakfast and Brunch Options



We are a fully custom catering company and can accommodate allergens, dietary food restrictions and preferences. Recommended menus can be customized to fit your taste, budget and style preferences. Price may change based on additional menu changes, additions or substitutions.

BASIC BREAKFAST

EGGS

EGGS FLORENTINE: SCRAMBLED EGGS, BABY SPINACH, SMOKED PROVOLONE AND MOZZARELLA

-and-

CHOICE OF POTATOES:

SOUTHWEST O'BRIENS;
ROASTED DICED POTATOES, SWEET BELL PEPPERS, RED ONIONS, OUR HOUSE MADE SOUTHWEST SEASONING

AMERICAN POTATOES: ROASTED POTATOES, SAUTEED ONIONS, AND HOUSE SEASONING (CHEESE ADDED - EXTRA CHARGE)

-and-

CHOICE OF MEAT:

SAUSAGE LINKS

SMOKED BACON

BLACK FOREST HAM

-and-

CHOICE OF FRUIT:

TROPICAL FRUIT COCKTAIL W/ MINT AND SEASONAL BERRIES

FRESH FRUIT COCKTAIL: CANTALOPE, HONEY DEW, PINEAPPLE, RED GRAPES, STRAWBERRIES W/ MINT

BASIC CONTINENTAL

ASSORTED MINI PASTRIES

-and-

CHOICE OF:

WHOLE FRUIT
OR
FRESH FRUIT COCKTAIL W/ SEASONAL BERRIES AND MINT

-and-

CHOICE OF JUICE

ORANGE, APPLE, CRANBERRY, V-8

ADDITIONAL ADD ONS

LARGE MUFFINS, BREAKFAST BREADS,
ASSORTED BAGELS
AND
CREAM CHEESE, PEANUT BUTTER, FLAVORED
CREAM CHEESE

GRANOLA

ASSORTED YOGURT PORTIONS

BAKED EGGS OR SCRAMBLES

SPINACH AND GRUYER CHEESE

EGGS FLORENTINE

SCALLIONS MUSHROOMS AND SWISS CHEESE

SOUTHWEST PEPPER JACK CHEESE AND
GREEN CHILIES

MEAT ADDED TO EGG DISH - EXTRA CHARGE

We make quiches! Ask about our selection