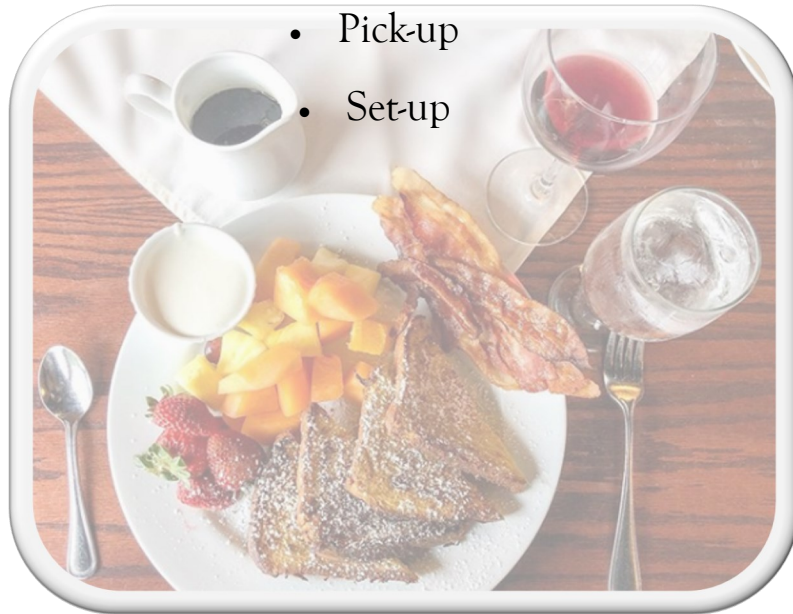




- In-House or Off Premises
- Full Service Catering
  - Delivery



- Pick-up
- Set-up

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>• Business Events &amp; Meetings</li> <li>• Breakfast, Lunch and Dinner           <ul style="list-style-type: none"> <li>• Picnics &amp; BBQ's</li> <li>• Promotional Events</li> <li>• Holiday Parties</li> </ul> </li> </ul> | <ul style="list-style-type: none"> <li>• Bridal &amp; Baby Showers</li> <li>• Weddings, Rehearsals and Engagements</li> <li>• Retirements &amp; Birthdays</li> <li>• Thanksgiving, Christmas, NYE</li> <li>• Graduations</li> </ul> |
|---|---|

# ***BREAKFAST OPTIONS***

## ***Menu One***

*Assorted Breakfast Basket*

*your choice of an assortment of three items:*

*Assorted Muffins (blueberry, cranberry walnut or banana)*

*Fruited Scones, Assorted Seeded and Regular Bagels*

*Croissants (filled with fruit and/or cheese and plain)*

*Coffee Cake (sour cream with nut topping)*

*Meltaways (swirls of fruit and streusel in a danish-type pastry)*

*Brioche (plain buttery rolls or filled with chocolate or fruits)*

*Fresh Sliced Fruit Tray*

*Nantucket Nectar's Orange, Cranberry and Apple Juices*

*Colombian Supreme Coffee Service (regular, decaf and teas)*

*\$17.00 Per Person*

## ***Menu Two***

*Offerings of menu one as well as:*

*Ham and Cheddar Cheese Frittata*

*Roasted Yukon Gold Potatoes with Peppers and Onions*

*Nantucket Nectar's Orange, Cranberry and Apple Juice*

*Colombian Supreme Coffee Service (regular, decaf and teas)*

*\$21.00 Per Person*

*10 person minimum order on above menus*

*\$30.00-\$90.00 delivery weekdays*

*\$60.00-\$180.00 delivery weekends*

*Pricing dependent on time of day and distance*



## *ADDITIONAL BREAKFAST OPTIONS*

### *Belgian Waffles*

*served with maple syrup, sweet butter, fresh berries and whipped cream*

### *Brioche French Toast*

*served with maple syrup, butter and a dusting of powdered sugar*

### *Silver Dollar Pancake Skewers*

*(3 mini pancakes stacked and topped with a grape, drizzled with maple syrup)*

### *Crepe or Blintzes*

*with fillings of seasonal fruits and berries and whipped crème fraîche*

### *Frittata*

*with seasonal vegetable and fontina; sausage, potato and gruyere cheese*

### *Breakfast Casserole*

*with spinach, mushroom and cheddar;  
ham, asparagus and roasted peppers*

### *Assorted 1 ½" Mini Quiche*

*with fillings of caramelized onion and fontina; bacon and cheddar;  
roasted vegetables and feta and spinach and Gruyere*

### *Omelet or Scrambled Egg Station*

*to include guest's choice of filling: wild mushrooms, peppers, onions,  
tomato and basil (in season), spinach, asparagus (in season), Vermont  
cheddar, gruyere, brie, diced ham, sausage and crumbled bacon*

### *Smoked Fish Display*

*cumin-cured salmon, smoked bluefish and smoked trout served with  
lemon caper mayo, horseradish sauce and black bread*

### *Bacon and Breakfast Sausage*

*Yukon Gold and Seasonal Vegetable Hash*

*Breakfast Potatoes with Red Peppers and Onions*

*Pricing A La Carte*