



Breakfast Menu

Minimum 25 guests. China, linens, and service personnel priced separately.

Continental

Coffee Cake, Cinnamon Rolls, and Bagel Halves

Accompanied by Fresh Fruit.

4.99

Homemade Quiche

Choose Two Varieties: Ham & Swiss, Broccoli & Cheddar, Spinach & Feta

Accompanied by Fresh Fruit and Mini Muffins.

6.99

Oatmeal and Greek Yogurt Bar

Steel-Cut Oats and Greek Yogurt

• Blueberries • Craisins • Pecans • Granola • Brown Sugar • Cinnamon • Maple Syrup • Skim Milk

Accompanied by Fresh Fruit.

Minimum 50 guests. 6.99

Bacon and Eggs

Vegetable-Stuffed Scrambled Eggs with Cheddar Cheese

Accompanied by Hash Browns, Double-Smoked Bacon, Sausage Links, Fresh Fruit, and Assorted Pastries.

9.99

Chef-Prepared Custom Omelet Bar

Made-to-Order Omelets with Freshly Cracked Eggs

Ingredient Choices: • Diced Ham • Diced Bacon • Cheddar Cheese • Broccoli

• Tomatoes • Mushrooms • Onions • Bell Peppers • Fresh Basil

Accompanied by Hash Browns, Fresh Fruit, and Bagel Halves.

Minimum 50 guests. Requires service personnel.

9.99

Additional Suggestions:

Fresh Berry and Greek Yogurt Parfaits with Granola and Wisconsin Honey *23.99 dozen*

Regular or Decaffeinated Colombian Coffee *14.99 Serves 10-12*

Assorted Hot Teas *14.99 Serves 10-12*

Bottled Water *9.99 dozen*

(Also available without the plastic in carafes or dispensers.)

Orange Juice *5.99 Serves 5-6*

Cranberry Juice *4.99 Serves 5-6*

Apple Juice *4.99 Serves 5-6*

Pricing is per person and does not include tax. Service personnel may be required and can be provided at a cost of \$18 per hour per server, plus 17% gratuity.

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