

BREAKFAST MENUS

BUFFET BREAKFASTS

#]

YOUR MORNING START

Assorted Gourmet Breakfast Breads,
Plain & Blueberry Bagels
Cream Cheese, Butter and a Selection of Jams
Sliced Fruit and Grapes
\$11.00 per person

#2

A HEALTHY ALTERNATIVE

Sliced Pineapple, Cantaloupe and Watermelon Greek Yogurt and Granola Assorted Muffins, Plain and Blueberry Bagels Cream Cheese, Butter and a Selection of Jams \$12.00 per person

#3

PRE-MADE BREAKFAST TAQUITOS

Eggs, Sausage, Cheese, Onions and Peppers, Fresh Salsa Assorted Muffins, Plain and Blueberry Bagels Cream Cheese, Butter and a Selection of Jams \$13.00 per person

#4

MAKE YOUR OWN BREAKFAST BURRITO BAR

Warm Flour Tortillas
Eggs, Bacon, Pecan Sausage, Potatoes, Cheese, Peppers, Fresh Salsa
Assorted Breakfast Breads and Freshly Baked Biscuits
Butter and a Selection of Jams
\$13.00 per person

All Breakfasts (plated and buffet) are served with Freshly Squeezed Orange Juice and Cranberry Juice, Regular and Decaffeinated Coffee

CITY CLUB

CATERING

#5

BREAKFAST SANDWICHES

English Muffin with Canadian Bacon, Egg and Cheddar Cheese
Diced Fruit Cup, Greek Yogurt and Granola
\$14.00 per person

#6

SOUTH OF THE BORDER

Display of Fruits and Berries, Greek Yogurt
Western Scrambled Eggs
Applewood Smoked Bacon, Sausage Patty
Southwest Potatoes with Peppers and Onions
Homemade Cinnamon Rolls
Served with Fresh Salsa
\$16.00 per person

#7

A COUNTRY BREAKFAST

Sliced Pineapple, Cantaloupe and Watermelon
Greek Yogurt and Granola
Breakfast Casserole
(Eggs, Sausage, Mushrooms)
Apple Pecan French Toast with Maple Syrup
Applewood Smoked Bacon, Pecan Sausage
Biscuits with Sausage Gravy
Assorted Gourmet Muffins,
Plain and Blueberry Bagels
Cream Cheese, Butter and a Selection of Jams
\$18.00 per person
Minimum of 20 guests only

#8

THE CITY CLUB BUFFET

Fresh Berries, Greek Yogurt and Granola
Assorted Cereals and Milk
Western Scrambled Eggs
Pancakes and Warm Maple Syrup
Sausage Patty and Applewood Smoked Bacon
Breakfast Potatoes
Freshly Baked Mini Danish and Plain and Cheddar Biscuits
\$19.00 per person

Minimum of 20 guests only



PLATED BREAKFAST MENUS

ASSORTED CEREALS (SMALL BOXES), DICED FRESH FRUIT CUP \$8.00 per person

QUICHE FLORENTINE OR QUICHE LORRAINE
(One Large Wedge)
Diced Fruit Cup, Sliced Fresh Tomatoes and Bell Pepper Ring
\$12.00 per person

BREAKFAST QUESADILLA
(Eggs, Monterey Jack Cheese, Green Onions)
Chorizo Breakfast Potatoes, Sausage Patty
Served with Fresh Salsa
\$12.00 per person

BISCUITS AND COUNTRY GRAVY
Sausage Patty, Breakfast Potatoes
Scrambled Eggs with Tomatoes, Onions, Peppers, Monterey Jack Cheese
\$ 14.00 per person

FRESH SCRAMBLED EGGS AND BREAKFAST POTATOES
SAUSAGE PATTY OR APPLEWOOD SMOKED BACON
Served with Raisin Bread
\$14.00 per person

BREAKFAST TACOS

Choice of Potato & Egg, Smoked Sausage & Egg or Vegetable & Egg
Breakfast Potatoes and Diced Fruit Cup
Served with Fresh Salsa
\$14.00 per person

All Breakfasts (plated and buffet) are served with Freshly Squeezed Orange Juice and Cranberry Juice, Regular and Decaffeinated Coffee



BREAKFAST ENHANCEMENTS

PIGS IN A BLANKET \$1.75 each CINNAMON ROLLS \$2.50 each

MINI DANISH \$2.00 each

HARD BOILED EGGS Salsa, Salt and Pepper \$1.25 each

ASSORTED GOURMET BREAKFAST BREADS
-Or4 OZ. ASSORTED MUFFINS
\$2.50 each

BAGELS (PLAIN & BLUEBERRY)

Served with Cream Cheese, Butter & Assorted Jams (Raspberry, Apricot and Orange Marmalade) \$2.50 each

BREAKFAST SANDWICHES

Ham, Egg and Cheese on an English Muffin or Croissant
\$4.50 each

SLICED FRUIT AND GRAPES \$4.50 per person

FRUIT AND GREEK YOGURT WITH GRANOLA \$5.00 each

OATMEAL

Toppings to include: Brown Sugar, Berries, Raisins, Apples, Milk, Honey, Cinnamon and Pecans \$8.00 per person