



Brunch Buffet

\$26.50 per person (Minimum 40 People)

Choice of One (1) Egg Item:

Scrambled Eggs with Cheese ^{GF} • Gourmet Egg Casserole • Cheddar Cheese Omelet ^{GF}
Miniature Quiche • Gourmet Deviled Eggs ^{GF}

Toppings – Add \$3.50 per person

(Diced Tomatoes, Diced Peppers, Salsa, Spinach, Green Onions, Mushrooms, Cheese, Diced Ham)

Choice of One (1) Breakfast Meat or Entree Item:

(Add an Additional Meat or Entrée Item for \$5.50 per person)

Breakfast Sausage Patties ^{GF} • Smoked Sausage ^{GF} • Honey Baked Ham ^{GF}

Bacon ^{GF} • Biscuits with Sausage Gravy • House Baked Chicken ^{GF}

Oven Roasted Chicken • Ranch Chicken • Seared Chicken Beurre Blanc ^{GF}

Baked Cod Fish ^{GF} • Grilled Salmon (add \$4.50 per person)

Smoked Beef Brisket ^{GF} (add \$6.00 per person)

Choice Of Three (3) Side Items:

(Add an Additional Side Item for \$3.00 per Person)

Breakfast Potatoes • Roasted Yukon Baby Potatoes ^{GF} • Belgian Waffles

French Toast Creme Brulee Casserole • Pancakes

Seasonal Roasted Vegetables ^{GF} • Key West Blend Vegetables ^{GF} • Fresh Fruit Salad ^{GF}

Broccoli Salad ^{GF} • Caesar Salad • Garden Salad

Ala Carte:

Miniature Muffins - \$33.00/dozen

Bagels - \$37.00/dozen

Assorted Donuts - \$37.00/dozen

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.

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Buffets

Continental Breakfast Buffet: \$13.00

per person

- Assorted Donuts
- Bagels with Cream Cheese
- Assorted Muffins
- Seasonal Fresh Fruit (GF)

Classic Breakfast Buffet: \$17.25

per person

- Scrambled Eggs
with Cheddar Cheese (GF)
- Sausage Patties (GF)
- Home Fried Potatoes
- Seasonal Fresh Fruit (GF)

American Breakfast Buffet: \$18.25

per person

- Pancakes with Maple Syrup and Butter
- Crispy Bacon (GF)
- Scrambled Eggs (GF)
- Seasonal Fresh Fruit (GF)



Create Your Own Breakfast Buffet: \$19.25

per person

CHOICE OF ONE:

- Cheddar Cheese Omelet (GF)
- Gourmet Egg Casserole
- Scrambled Eggs (GF)

CHOICE OF ONE:

- Ham Steak (GF)
- Sausage Patties (GF)
- Crispy Bacon (GF) (Add \$2.00 per person)

CHOICE OF TWO:

- Pancakes with Maple Syrup and Butter
- Belgian Waffles with Maple Syrup and Butter
- French Toast Creme Brulee
- Home Fried Potatoes
- Biscuits with Sausage Gravy
- Seasonal Fresh Fruit (GF)

All On-Premise Breakfast Buffets include choice of two juices; Orange, Cranberry or Tomato Juice and Fresh Brewed Regular and Decaffeinated Coffee.

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- Breakfast Menus served from 7:00am to 9:00am



BREAKFAST

Ala Carte

Bakery Items per Dozen:

Assorted Donuts	\$37.00
Miniature Muffins.....	\$33.00
Bagels with Cream Cheese and Butter	\$37.00

Breakfast Side Items per Person:

Belgian Waffles with Maple Syrup and Butter	\$5.50
Pancakes with Maple Syrup and Butter	\$4.50
Fruit Compote and Whipped Cream (GF)	\$3.50
Biscuits with Sausage Gravy	\$7.25
Cheese Omelet (GF)	\$5.50
Gourmet Egg Casserole.....	\$7.00
Hard Boiled Egg (GF)	\$2.75
Grilled Ham Steak (GF)	\$5.00
Sausage Patties (GF)	\$4.50
Crispy Bacon (GF)	\$5.50
Home Fried Potatoes	\$3.75
Potato Pancakes	\$4.75
Fresh Cut Melons (GF)	\$4.75
Seasonal Fresh Fruit (GF)	\$6.00
Yogurt Parfait (GF)	\$7.00

(A minimum of four (4) side items are required unless accompanied with a buffet or plated breakfast)

Tableware Options:

Disposable	\$1.25
Upgraded Disposable	\$2.50
China Full Service	\$4.50

Hot Breakfast Sandwiches:

Burrito filled with Sausage, Egg and Cheese	\$10.00
	each
Croissant with Ham, Egg and Cheese	\$12.00
	each
Bagel with Fried Egg, Bacon and Cheese.....	\$12.00
	each

Breakfast Casseroles per pan:

Serves 20 to 25 per pan

Egg and Cheese.....	\$95.00
French Toast Creme Brulee	\$110.00
Make Your Own Casserole.....	\$135.00

CHOICE OF 3 ITEMS:

- Bacon (GF)	- Spinach (GF)
- Ham (GF)	- Diced Green Peppers (GF)
- Sausage Patties (GF)	- Potatoes (GF)
- Cheddar Cheese (GF)	- Diced Tomatoes (GF)
- Mozzarella Cheese (GF)	- Diced Onions (GF)

Drop-Off Service Only unless adding to a Breakfast Buffet Menu

Beverages:

Fresh Brewed Regular Coffee	\$30.00
	per gallon
Fresh Brewed Decaffeinated Coffee	\$30.00
	per gallon
Fresh Brewed Iced Tea	\$25.00
	per gallon
Orange, Cranberry, Tomato Juice	\$4.50
	per serving
Bottled Water	\$1.50
	each
Canned Soft Drinks	\$2.00
	each

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Plated

Plated breakfast includes fresh brewed regular and decaffeinated coffee and choice of one juice; Orange, Cranberry or Tomato Juice

Healthy Choice: \$19.50 per person

- Whole Wheat Bagel with Cream Cheese
- Hard Boiled Egg (GF)
- Seasonal Fresh Fruit (GF)
- Yogurt Parfait (GF)

Traditional: \$21.00 per person

- Egg and Cheese Casserole
- Sausage Patties (GF)
- Home Fried Potatoes
- Seasonal Fresh Fruit (GF)

Executive: \$22.50 per person

- Cheddar Cheese Omelet (GF)
- Grilled Ham Steak (GF)
- Potato Pancake
- Seasonal Fresh Fruit (GF)

Budget Friendly: \$18.00

- Scrambled Eggs (GF)
- 1 Sausage Patty (GF)
- 2 Pancakes or Fruit Cups (GF)

Belgian Waffle: \$21.00 per person

- Belgian Waffle topped with fresh cut Strawberries
- Scrambled Eggs (GF)
- Crispy Bacon (GF)
- Seasonal Fresh Fruit (GF)

Breakfast Sandwich: \$19.50 per person

YOUR CHOICE OF ONE SANDWICH:

- Croissant with Ham, Egg and Cheese
- Burrito filled with Sausage, Egg and Cheese
- Bagel with Fried Egg, Bacon and Cheese

INCLUDES CHOICE OF:

- Home Fried Potatoes or Seasonal Fresh Fruit

Assorted Breakfast Pastry Basket: \$5.75 per person

- Coffee Cakes
- Miniature Muffins
- Assorted Donuts

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- Breakfast Menus served from 7:00am to 9:00am



Ala Carte

Beverages:

Regular Coffee (Minimum 3 Gallons)	\$30 per gallon
Decaffeinated Coffee (Minimum 3 Gallons)	\$30 per gallon
Fresh Brewed Iced Tea (Minimum 3 Gallons)	\$25 per gallon
Lemonade (Minimum 3 Gallons)	\$20 per gallon
Fruit Punch (Minimum 3 Gallons)	\$20 per gallon
Orange Drink (Minimum 3 Gallons)	\$20 per gallon
Orange, Cranberry, Tomato Juice ...	\$4.50 per serving
Bottled Water 12oz	\$1.50 each
Canned Soft Drinks 12oz	\$2.00 each
Bottled Ice Tea 18oz	\$2.75 each
Bottled Lemonade 12oz	\$3.00 each

Deluxe Coffee Station: \$2.50 per person

Includes:

- Mini Chocolate Chips ^{GF}
- Cinnamon Sticks ^{GF}
- Whipped Cream ^{GF}
- Flavored Creamers ^{GF}
- Sugar ^{GF}
- Cherries ^{GF}



Executive Package: (Per Person)

Half day Four (4) hours	\$6.00
Full day Eight (8) hours	\$8.00

Includes:

- Bottled Water
- Regular Coffee
- Decaffeinated Coffee
- Iced Tea
- Lemonade
- Canned Soft Drinks

*Executive Package is available
Monday thru Friday On-Premise Only

Thirst Quencher Package: (Per Person)

Up to Three (3) hours	\$3.50
Up to Six (6) hours	\$5.50

YOUR CHOICE OF TWO (2):

- Regular Coffee and Decaffeinated Coffee
- Iced Tea
- Lemonade



Breakfast Menus served from 7:00am to 9:00am • Lunch Menus served from 11:00am to 2:00pm

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BEVERAGE

Cold Brew

Brew Bar Bundle:

Per Guest\$3.75 per guest
Per Gallon (Minimum 3 Gallons)\$75 per gallon

Chilled Signature Cold Brew Black Coffee:

- Flavored Syrups:
 - Vanilla
 - Caramel
 - Hazelnut
 - Spiced Brown Sugar
- Half & Half
- Sweet Cocoa Powder
- Sweet Whipped Cream
- Sugar and Sweeteners
- Ground Cinnamon
- Chocolate Drizzle
- Caramel Drizzle

Iced Coffees:

Vanilla Iced Coffee

Cold Brew combined with Milk and Sweet Vanilla Syrup, served over ice.

Per Gallon (Minimum 3 Gallons)\$45 per gallon

Iced Caramel Macchiato Cold Brew

Cold Brew combined with Milk, Caramel, Vanilla Syrup and served over ice with Sweet Whipped Cream and Caramel Drizzle to finish.

Per Gallon (Minimum 3 Gallons)\$50 per gallon

Deluxe Iced Cold Brew

Cold Brew Black Coffee served with flavored Creamers, Sugars and Sweeteners, Sweet Whipped Cream and Half & Half.

Per Gallon (Minimum 3 Gallons)\$30 per gallon



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