

BREAKFAST BUFFETS

(minimum 25 people)

CONTINENTAL BREAKFAST \$10

Freshly baked assorted french danish, croissants, muffins & butter,
fresh fruit display of fresh melon, berries, pineapple & strawberry,
orange & cranberry juice,
freshly brewed coffee-regular, decaf & hot teas

TRADITIONAL BREAKFAST BUFFET \$15

Freshly baked assorted french danish, croissants, muffins & butter, aged cheddar scrambled eggs & Nueske
bacon, skillet yukon gold potatoes, assorted greek yogurt with granola, assorted breakfast cereal & milk,
orange & cranberry juice,
Freshly brewed coffee-regular, decaf & hot teas

MIDWEST BREAKFAST BUFFET \$20

Freshly baked assorted french danish, croissants & muffins, butter, eggs benedict, french toast with butter &
maple syrup, southern biscuits & sausage gravy, nueske bacon & sausage, skillet yukon gold potatoes, greek
yogurt with granola, assorted breakfast cereal & milk, orange & cranberry juice, Freshly brewed coffee-
regular, decaf & hot teas

BRUNCH \$30

(minimum 40 people)

freshly baked assorted french danish, croissants, muffins & butter
belgian waffles with whipped butter & maple syrup
poached eggs benedict or scrambled eggs
macadamia chicken with dry cherry sauce & creamed rice
beef tenderloin bourguignon & amish egg noodles
skillet yukon fried potatoes
nueske bacon & breakfast sausage
chopped salad
fresh fruit display of fresh melon, berries, pineapple & strawberry,
orange & cranberry Juice
freshly brewed coffee (regular & decaf) & assorted tea

Enhancements

omelet station (made to order) chef attended \$5
assorted cereal with milk \$2
hand carved honey ham or turkey breast \$3
granola & yogurt parfait \$2