

## CONTINENTAL BREAKFAST

Minimum order 25 guests.

### A Fresh Start Continental

**\$16.50 per guest**

- Sliced fresh fruits and seasonal berries
- Selected breakfast breads and pastries
- Butter and preserves
- Chilled juices
- Freshly brewed coffee, decaffeinated coffee and hot teas

### The Programmer's Breakfast

**\$25.00 per guest**

- Selection of muffins and pastries
- Butter and preserves
- Chilled juices
- Scrambled eggs
- Country-style sausage and extra lean bacon
- Hash brown potatoes
- Sliced fresh fruits and seasonal berries
- Freshly brewed coffee, decaffeinated coffee and hot teas

### A Healthy Alternative

**\$18.50 per guest**

- Chilled juices
- Selected low-fat yogurts
- Toasted granola
- Sun-dried fruits
- Reduced fat muffins and bran muffins
- Sliced fresh fruits and seasonal berries
- Freshly brewed coffee, decaffeinated coffee and hot teas

## BUFFET BREAKFAST EMBELLISHMENTS

To add an extra touch to your buffet.

### Breakfast Croissant

#### Omelet and Egg Station

**\$ 9.25 per guest\***

- Prepared to order with mushrooms, peppers, onions, diced ham, diced tomatoes, grated cheese and Mexican salsa  
(Egg substitute available upon request)

#### Belgian Waffle Station

**\$ 9.00 per guest\***

- Thick Belgian waffles prepared to order with warm maple syrup, whipped cream, honey butter and fresh seasonal berries

#### Breakfast Burrito

**\$46.00 per dozen**

- Chorizo sausage, scrambled eggs and cheddar cheese wrapped in a warm flour tortilla

#### Cheese Blintzes

**\$50.00 per dozen**

- With strawberry or blueberry sauce

\*A \$150+ fee per uniformed chef will apply for on-site services.

NOTE: A 22% service charge and current sales tax will be added to all food, beverage and labor fees.

## PLATED BREAKFAST SELECTIONS

Minimum order 25 guests.

Each selection includes fruit juices, breakfast breads and pastries, freshly brewed coffee, decaffeinated coffee and hot teas.

**The Bay Area Breakfast** **\$19.50 per guest**

- Scrambled eggs
- Choice of ham, applewood smoked bacon or rustic herb sausage
- Lyonnaise potatoes

**The Californian** **\$24.00 per guest**

- Lightly smoked salmon with artichoke
- Scrambled eggs with chive hollandaise sauce
- Toasted brioche and breakfast potatoes

**The Italian Rustic** **\$24.00 per guest**

- Two poached farm eggs with prosciutto chip, Yukon Gold Potato hash, baby spinach sautéed, mascarpone Ponzu cream, and served with watermelon wedges, aged balsamic and maple caramel

## PLATED BREAKFAST ENHANCEMENTS

**Fresh Sliced California Fruits and Berries** **\$ 5.00 per guest**

**Selected Fruit Yogurts** **\$ 5.00 per guest**

**Individual Breakfast Parfaits** **\$ 6.00 per guest**  
Yogurt, berries and toasted granola

**Assorted Breakfast Cereals** **\$ 4.50 per guest**  
With chilled milk

**Granola and Dried Fruits with Yogurt** **\$ 6.00 per guest**

**House-Made Oatmeal** **\$ 5.00 per guest**  
With brown sugar

**Buttermilk Pancakes** **\$ 7.00 per guest**  
With a banana, walnut and maple compote

**French Crepes** **\$ 7.00 per guest**  
With poached pear and whipped cream

NOTE: A 22% service charge and current sales tax will be added to all food, beverage and labor fees.