



BREAKFAST

Breakfast Buffets

All breakfast items available until 10:00 AM.

Continental 6.60

Assorted fresh baked goods with spreads and seasonal fruit salad.

Executive Continental 9.90

Assorted fresh baked goods with spreads, seasonal fruit salad, hard-boiled eggs, and yogurt.

Traditional Breakfast GF 12.10

Farm fresh eggs accompanied with, sausage links, lyonnaise potatoes, muffins, and butter

Breakfast Casserole GF 13.75

(must be ordered in quantities of 20)
Select from our list of gourmet varieties listed below. Your breakfast buffet is completed with your choice of sausage links or bacon and lyonnaise potatoes.

Traditional Quiche 14.85

(must be ordered in quantities of 8)
Your selection from our list of gourmet varieties below complemented with lyonnaise potatoes and fresh seasonal fruit salad.

- **Vegetarian** – eggs, roasted vegetables and cheese.
- **Denver** – eggs, Neuske's bacon, ham, swiss, cheddar, peppers and onions.
- **Mediterranean** - eggs, spinach, feta and tomato.
- **Meat Lovers** - eggs, Neuske's bacon, sausage, ham and cheddar.
- **French** - eggs, Neuske's bacon, mushrooms, onions, spinach and goat cheese.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

GF=Gluten Free, **VG**=Vegan, **V**=Vegetarian, **NF**=Nut Free, **DF**=Dairy Free, **CCO**=The Catering Co. Signature Item

A La Carte Items

Breakfast Burrito 7.15

A fresh flour tortilla filled with eggs, cheese, and your selection of Neuske's bacon, sausage or veggies. Served with salsa.

Breakfast Sandwich 6.60

Egg, cheese, and your choice of Neuske's bacon or sausage on an English muffin.

Seasonal Fresh Fruit Salad GF 3.85

Hard Boiled Eggs GF 14.85 (dozen)
No shell.

Assorted Breakfast Pastries

3.25 (per guest)
Includes pastries, muffins and croissants with spreads.

Muffins 26.40 (dozen)

With butter.

Greek Yogurt Cups GF 3.05

Assorted flavors.

BYO Yogurt Berry Parfait 5.50

A build-your-own parfait station with Greek yogurt, granola and seasonal berries.

Premium Bacon GF 5.00

Three slices.

Bacon GF 3.30

Three slices.

Sausage Links GF 3.60

Three links.

Sausage Patties 3.85

Two patties.

Vegan Sausage Patties 3.85

Two patties.

Lyonnaise Potatoes GF 2.50

Vegan Banana Bread GF VG 7.00

Two slices with peanut butter and jam.

Breakfast Stations

All stations require a 50 guest minimum order with a maximum service time of two hours.

Omelet Station* GF 13.50

Made to order omelets with farm fresh eggs and guests' selections of ingredients. Spinach, sautéed mushrooms, caramelized onions, assorted peppers, ham, bacon, sausage, smoked gouda, and cheddar with ketchup and assorted hot sauces. Chef labor charges will apply

Waffle Station 13.20

One Belgian waffle per guest with fruit compote, maple syrup, chocolate shavings, whipped cream, and butter.



French Toast Station 11.00

Two slices of cinnamon French toast served with maple syrup, seasonal fruit compote, whipped cream, powdered sugar, and butter.

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