

Good Morning!



BREAKFAST ITEMS

From The Pastry Chef's Rolling Pin

	Per dozen
N.Y. Style Bagels with Philadelphia Cream Cheese	\$28.00
Caramel Pecan Sticky Rolls	\$28.00
Fruit Scones	\$26.00
Apple Turnovers	\$26.00
Cinnamon Rolls	\$26.00
Thick Slices of Carrot Orange, Apple Walnut, and Banana Nut Breads	\$25.00
Corn Bread Muffins baked with Cheddar and Scallions	\$26.00
Mini Muffins – Corn, Blueberry, Cranberry, Chocolate, and Bran	\$22.00
Brioche	\$24.00



Just A Little More

Add these items to any Little Buffet Bundle or create your own

Selection of Cold Cereals with Chilled Whole and Skim Milk	\$3.00 per guest
Oatmeal Brulé with a Sidecar of Raisins, Brown Sugar and Dried Fruits	\$3.75 per guest
Yogurt and Granola Layered Parfaits	\$4.50 per guest
Individual and Assorted Yogurt Cups	\$2.50 per guest
French Toast with Brie, Sliced Pears and Powdered Sugar	\$4.50 per guest
Breakfast Burritos topped with Pico de Gallo and Sour Cream	\$4.00 per guest
Breakfast Sandwich with Sausage, Bacon or Ham	\$4.50 per guest
Breakfast Wrap with Spinach, Tomato and Cheese	\$3.50 per guest
Mini Bagel Smoked Salmon Bites with Capers, Tomatoes and Onion	\$4.50 per guest
Applewood Smoked Bacon	\$2.50 per guest
Country Sage Sausage	\$2.75 per guest
Turkey Bacon or Sausage	\$2.75 per guest
Tuscany Plate - Sliced Cured Meats, Artisan Hard Cheese Olives, Roasted Peppers and Flat Breads	\$4.00 per guest
Smoked Salmon with chopped Eggs, Capers, Red Onion, Bagels and Cream Cheese	\$9.00 per guest
Cheese Blintzes with Berry Coulis	\$4.25 per guest
Raw Vegetables with two Dipping Sauces	\$5.50 per guest
Kashi Bars	\$2.50 each
Kashi Cereal	\$4.00 each
Hard Boiled Eggs	\$1.75 per guest
Breakfast Paninis	\$3.75 per guest



Beverages

Freshly Brewed Coffee (Regular and Decaffeinated) and Teas	\$48.00 per gallon
Kimberton Fair Trade Coffee	\$56.00 per gallon
Cappuccino and Espresso	\$8.00 per guest
Freshly Brewed Iced Tea with Lemon or Orange	\$2.75 per guest
Hot Chocolate with Caramel Scented Whipped Cream	\$3.00 per guest
Freshly Brewed Iced Coffee	\$3.00 per guest
Whole Milk, 2% Milk, Skim Milk or Chocolate Milk	\$3.00 per guest
Red Bull Energy Drinks	\$4.00 each
Fresh Chilled Lemonade	\$2.75 per guest
Orange, Grapefruit, Cranberry and Tomato Juices	\$28.00 per pitcher
Pineapple, Pomegranate and V-8 Juices	\$30.00 per pitcher
Warm Apple Cider with Cinnamon Sticks	\$3.00 per guest
Coke, Diet Coke, 7-Up, Sierra Mist, and Mountain Dew	\$3.95 each
Infused Waters - Strawberry Peach Mango, Lemon Lime, Black Raspberry, Blueberry and Tropical Citrus	\$4.00 each
Hank's Root Beer – a Philadelphia Favorite	\$4.00 each
Powerade or Fuze Drinks	\$4.50 each
San Pellegrino Mineral Water (8.8oz)	\$3.75 each
Snapple Teas and Diet Beverages	\$3.75 each
Still Bottled Spring Water (11.25oz)	\$3.50 each
Nantucket Nectars - Assorted Varieties	\$4.00 each
Smoothies - Healthy Fruit or Sinfully Sweet	\$2.00 each



Fruit

Sliced Seasonal Fresh Fruit with Coconut Dipping Sauce	\$4.95 per guest
Whole Ripe Fruit - Apples, Pears, Bananas, and Oranges	\$2.00 per piece
Fruit Kebobs with Yogurt Dipping Sauce	\$4.95 per guest
Watermelon Wedges	\$1.75 per guest
Compote of Fresh Picked Berries with Crème Fraîche	\$4.25 each
Chocolate Fondue with Fresh Fruit Dippers	\$5.00 per guest
Fresh Mixed Fruit Martini with Lime Twist	\$4.95 each

Liven Up Your Breaks

White Chocolate Chip, Oatmeal Raisin, and Chocolate Chip Cookies	\$26.00 per dozen
Peanut Butter and Butter Pecan Cookies	\$26.00 per dozen
Rice Krispie Treats - Regular, Chocolate, Chocolate Chip	\$26.00 per dozen
Gourmet Fudge Brownies or Butterscotch Blondies	\$28.00 per dozen
Frosted Cupcake Assortment	\$26.00 per dozen
Philadelphia Soft Pretzels with Cheese and Mustard Sauces	\$28.00 per dozen
Philadelphia's own 'Tastykakes' – Assorted Varieties	\$3.00 per piece
Pita Chips with Hummus	\$3.00 per guest
Dessert Bars - Lemon Berry, Caramel Apple and Oreo	\$28.00 per dozen
Mixed Nuts served in Small Glassware	\$15.00 per pound
Corn Tortilla Chips, Tangy Salsa and Warm Cheese	\$15.00 per bowl
Smart Food - Pop Corn and Terra Chips	\$2.00 per guest
Cheddar Goldfish	\$6.00 per guest
Pretzel Snacks - Individual Packages	\$2.00 per bag
Warm Peanuts with Shells	\$3.00 per bag
Assorted Snack Size Candy Bars	\$6.00 per dozen
Chocolate Covered Pretzels	\$15.00 per dozen

LITTLE BUFFET BUNDLES

The Continental

Select 3 Juices

Orange, Orange Pineapple, Pink Grapefruit, V-8, Pineapple, or Cranberry

Any two pastries listen in From the Chef's Rolling Pin

Whipped Flavored Spreads and Preserves

Freshly Brewed Coffee, Brewed Decaffeinated and Assorted Teas

\$14.00 per guest

The European

Select 3 Juices

Orange, Pink Grapefruit, Tomato, Pineapple, Cranberry, or Pomegranate

Breakfast Breads and Scones, Whipped Flavored Spreads and Preserves

Oatmeal Brulé with Sidecar of Raisins, Brown Sugar and Dried Fruits

Warm Croissants - Spinach and Feta; Ham and Cheddar; Egg and Cheese

Yogurt Parfaits with Berries and Dried Fruits;

Freshly Brewed Coffee, Brewed Decaffeinated and Assorted Teas

\$19.00 per guest

The American Classic

Select 3 Juices

Orange, Pink Grapefruit, Tomato, Pineapple, Cranberry or Orange Pineapple

Seasonal Sliced Fresh Fruit and Berries

Farm Fresh Scrambled Eggs

Crisp Smoked Bacon, Country Sausage Links

Roasted Potato Wedges with Onions and Herbs

English Muffins and Mini Bagels with Flavored Spreads

Freshly Brewed Coffee, Brewed Decaffeinated and Assorted Teas

\$23.00 per guest

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Fitness Center

Pomegranate Juice and Flavored Vitamin Waters
Hard Boiled Eggs, Low Salt Meats and Scrambled Eggs
Grilled Vegetable, Hummus and Cheese Filled Tortillas
Go Lean! By Kashi Cereal with 2% and Skim Milk
Fruit Skewers with Yogurt Dipping Sauce
Whole Grain and Bran Muffins with Whipped Butter and Smart Balance Spread
Freshly Brewed Coffee, Brewed Decaffeinated and Assorted Herbal Teas

\$25.50 per guest

Back Country Breakfast

Farmhouse Scrambled Eggs with Cheddar Cheese
Smoked Gouda Grits with Scallions
Buttermilk Biscuits topped with Sage Sausage Gravy or Karo Syrup
Cinnamon Oatmeal Pancakes
Glazed Ham Steaks
Diced Sweet Potato with Caramelized Onions and Brown Sugar
Corn Bread Muffins with Fresh Churned Butter
Freshly Brewed Coffee, Brewed Decaffeinated and Assorted Teas

\$26.50 per guest

BREAKFAST HORS D'OEUVRES

Want something different? Consider a hors d' Oeuvres Breakfast

Select Four

Sweet Potato Biscuits with Serrano Ham
Cheddar Grits sprinkled with Scallions served in Mini Martini Glasses
Parmesan Cheese Crisps
Sweet Potato Pecan Puffs
Breakfast Sliders
Mini Bagels with Smoked Salmon and Cream Cheese
Assorted Miniature Quiche – Spinach, Ham, and Bacon
Puff Pastry Filled Sausage and Egg Custard
Crêpe Purses
French Toast Cubes on Skewers

\$9.00 per guest

One attendant required for every 50 guests @ \$125.00



LITTLE BUNDLED AFTERNOON BREAKS



La Dolce Vita

Sliced Pepperoni and Provolone Cheese
Flatbread Roma, Tomato and Mozzarella Pizzas
Tira Misu and Cannoli

\$12.00 per guest

Philly Market

Hoagie Dip served with Italian Crostinis
Artisan Cheeses, Soppressata, Hard Salami, Prosciutto, Capicola, Garlic Rubbed Italian Bread
and Stone Ground Mustard
Sweetened Ricotta Cheese and Chocolate Cannoli
Hank's Root Beer

\$11.00 per guest

Bittersweet Symphony

Fudge Brownies and Butterscotch Blondies
Macadamia Nut and White Chocolate Jumbo Cookies
Chocolate Fondue with Fresh Fruit, Pound Cake, Pretzel Rods and Marshmallows
Ice Cold Chocolate Milk and Whole Milk

\$11.00 per guest

Brownies And Cookies

Gourmet Fudge Brownie Bites
Super Sized Oatmeal Raisin Cookies and Chocolate Chunk Cookies
Freshly Brewed Coffee, Brewed Decaffeinated and Assorted Teas

\$10.00 per guest

Strike Zone

Buffalo Chicken Tenders with Celery and Blue Cheese Dipping Sauce
Mini Hamburgers and Mini Hot Dogs
Warm Bagged Peanuts with Shells
Philadelphia Soft Pretzels with Mustard and Cheese Dipping Sauces

\$12.00 per guest

The Corner Stand

Soft Pretzels with Spicy and Honey Mustards
Mini Philly Cheese Steaks with Melted Cheese and Sautéed Onions
Assorted Tastykakes, Hank's Root Beer and Assorted Sodas

\$13.00 per guest

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Asian Fusion

Dim Sum Dumplings and Pot Stickers with Soy and Duck Sauces
Asian Spring Rolls, Assorted Sushi Display with Soy and Wasabi
Wasabi Peanuts
Fortune Cookies

\$13.00 per guest

To Your Health!

Yoplait Fruit Smoothies
Granola Bars and Kashi Bars
Sliced Fresh Fruits with Nut Garnish
All Green Vegetable Crudités with Wasabi-Blue Cheese Dip
Assorted Snapple Beverages

\$11.50 per guest

Sundae School

French Vanilla and Dutch Chocolate Ice Cream
Hot Fudge, Nutella, Freshly Whipped Cream, Chopped Nuts, Maraschino Cherries, Crushed Pineapple, Chocolate Shavings, Mini Marshmallows and Rainbow Sprinkles

\$11.00 per guest

SEATED BREAKFAST



The American Way

Fresh Scrambled Eggs served with Your Choice of Smoked Applewood Bacon or Country Sage Sausage, complimented by Potatoes Lyonnaise, Pastries, Juice and Coffee

\$17.00 per guest

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The French Canadian

French Toast topped with Roasted Pecan Sauce and Chocolate Chips, served with a Side of Canadian Bacon, Fresh Fruit Martini, Fruit Scone, Juice and Coffee

\$18.50 per guest

Tasteful●Choices



Tasteful Choices menu is built on four basic nutrition platforms - 1) overall healthy and light, with each entrée consisting of no more than 800 total calories, 50-55 percent carbohydrates, 12-15 percent protein, and 25-30 percent fat; 2) low carbohydrate offering a restricted amount of carbs, as well as healthy types of protein and dietary fats; 3) low fat, using the most nutrient-dense ingredients and healthy ratios of fatty acids; and 4) rich and flavorful, in which recipes are not fat-laden, but rather prepared using healthy ingredients and solid cooking techniques.

Bananas Foster French Toast

with Blueberry Citrus Sauce

\$15.00 per guest

Texas Breakfast Wrap

with Tomato Salsa

\$12.00 per guest

Omelet Ole

with Romesco Sauce

\$12.50 per guest

Glorious Morning Blintz

with an Apple and Apricot Compote

\$11.00 per guest

MORNING BRUNCH

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Select 3 Juices, 3 Breakfast Breads, 1 Fruit Item, 1 Egg Dish, 1 Accompaniment and 1 Meat

Juices

Orange, Grapefruit, Cranberry, V-8, Pineapple, or Tomato Juices

Breakfast Breads

Fresh Baked Muffins, Danish, Croissants and N.Y. Style Bagels, Fruit Scones, Brioche, English Muffins, Buttermilk Biscuits, or Breakfast Breads

Fruit Items

Seasonal Fresh Fruit, Bowl of Seasonal Berries, Yogurt Fruit, or Granola Parfaits

Egg Dishes

Farm Fresh Scrambled Eggs garnished with Minced Chives and Chive Blossoms, Classic Eggs Florentine with Dill Hollandaise Sauce, or Vegetable Egg Frittata

Accompaniments

Spinach and Ricotta Cheese Turnovers, Cheese Blintzes with Wild Berry Compote and Lime Sour Cream, Crispy New Potato Wedges with Onions, Buttermilk Pancakes, or French Toast

Meats

Crisp Applewood Bacon and Country Sage Sausage Links, Turkey Bacon, or Turkey Sausage

Served with Coffee, Tea and Decaffeinated Coffee

\$30.00 per guest

MID DAY BRUNCH

Select 3 Juices, 3 Breakfast Breads, 1 Fruit Item, 1 Egg Dish, 2 Accompaniments, 1 Salad and 2 Meats

Juices

Orange, Grapefruit, Cranberry, V-8, Pineapple, or Tomato Juices

Breakfast Breads

Fresh Baked Muffins, Danish, Croissants and N.Y. Style Bagels, Fruit Scones, Brioche, English Muffins, Herbed Biscuits, or Breakfast Breads

Fruit Items

Seasonal Fresh Fruit, Bowl of Seasonal Berries, Yogurt, or Granola Parfaits

Egg Dishes

Farm Fresh Scrambled Eggs garnished with minced Chives and Chive Blossoms, Classic Eggs Florentine with Dill Hollandaise Sauce, or Vegetable Egg Frittata

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Accompaniments

Spinach and Feta Cheese Turnovers, Cheese Blintzes with Wild Berry Compote and Lime Sour Cream, Crispy New Potato Wedges with Onions, Buttermilk Pancakes, French Toast, Cheddar Grits topped with Scallions, Southern Style Biscuits, or Country Gravy

Salads

Spinach Salad with Mandarin Oranges, Red Onions and Walnuts; Classic Caesar with Shaved Locatelli; Marinated Vegetable Salad; or Orzo with Sweet Peas and Rock Shrimp

Meats

Crisp Applewood Bacon and Country Sage Sausage, Turkey Bacon and Turkey Sausage, Sliced Pork Loin stuffed with Sage Dressing and Apples, Seared Chicken Breast with Shitake Mushrooms, or Sliced Sirloin Bordelaise

Served with Coffee, Tea and Decaffeinated Coffee

\$35.00 per guest

ACTION STATIONS and ADDITIONS



*Stations are to **complement** your Breakfast or Brunch selections. They may not be ordered a la carte. All stations are a minimum of 30 guests and served for 1.5 hours. All stations will be charged a Culinarian fee of \$125.00*

Belgian Waffle Station

Fresh Strawberry Compote, Seasonal Berries, Whipped Cream, Sweet Butter, Diced Pecans, Warm Maple Syrup and Powdered Sugar

\$6.50 per guest

Omelet And Eggs Any Style Station

Farm Fresh Eggs, Egg Whites, Egg Beaters, Diced Ham, Bacon, Peppers, Scallions, Mushrooms, Tomatoes, Spinach, Langoustines and Shredded Cheddar Cheese

\$8.00 per guest

Fruit And Cheese Blintz Station

Accompanied by Vermont Maple Syrup, Sour Cream, Warm Apple Compote, Fresh Berries, Powdered Sugar and Whipped Cream

\$8.50 per guest

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Crêperie Station

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Light and Sweet or Savory and Tempting Crêpes, just the way you like:
Seafood Newburg, Roasted Chicken with Shitake Mushrooms, Suzette Style and Raspberry Crème

\$10.00 per guest

Salmon and More

The most decadent addition to a brunch that you can order!

Cold poached Salmon with a Horseradish and Dijon Mustard Cream Sauce, Cured Gravlox, Smoked Salmon or Trout, Creamed Whitefish, and Kippered Herring
With Mini Bagels, Whipped Cream Cheese, Chopped Egg, Diced Red Onion, Whole Capers and Sliced Tomatoes

\$12.00 per guest



Mimosa, Champagne And Bloody Mary Bar

Freshly Squeezed Orange Juice for the Mimosas, accompanied by Crème de Cassis and Fresh Berries

For the Bloody Mary's - 5 Varieties of Vodka, 10 Festive Mixes and 10 Edible Garnishes

\$12.00 per guest + \$150.00 Bartender Fee (2 hour service)