

# BREAKFAST CATERING

## healthy eats

### Granola & Yogurt **V**

House-made Granola with Fat Free French Vanilla Yogurt

**\$6 per person**

### Granola, Yogurt & Fruit **V**

House-made Granola with Fat Free French Vanilla Yogurt & Seasonal Fresh Fruit & Berries

**\$8 per person**

### Fruit & Cottage Cheese **V, GF**

Fresh Seasonal Fruit & Berries with Creamy Cottage Cheese

**\$7 per person**

### House-made Scratch Pastry Platter **V**

Our very own selection of House-made Pastries and Muffins served with Butter

**\$36 per dozen**

### Bagels with Cream Cheese **V**

**\$30 per dozen**

## eggs

### House-made Quiche **V**

A Light and Creamy Quiche Filled with your favorite things baked in our own Crust

**\$24 each**

### Omelet Station **V, GF**

Choose up to Five Fillings & Cheeses

**\$12 per person**

**\$150 attendant fee**



## from the griddle

Served with Pure Local Maple Syrup & Butter

### Buttermilk Pancakes **V**

House-made Pancakes From Scratch, Light and Fluffy  
**\$6 per person**

### Blueberry Buttermilk Pancakes **V**

House-made Pancakes From Scratch, Light and Fluffy with Fresh Blueberries.

**\$7 per person**

### Lemon Ricotta Buttermilk Pancakes **V**

House-made Pancakes From Scratch, Light and Fluffy with Fresh Lemon Zest & Creamy Ricotta.

**\$8 per person**

### Strawberry Granola Buttermilk Pancakes **V**

House-made Pancakes From Scratch, Light and Fluffy with Fresh Strawberries & House-made Granola.

**\$8 per person**

### French Toast **V, GFO**

Our 7-Grain Bread Dipped and Griddled Golden Brown

**\$7 per person**

### Cinnamon Raisin

### French Toast **V**

Our Sourdough Bread Dipped and Griddled Golden Brown, Served with a Cinnamon Crunch Topping.

**\$8 per person**

### Toasted Pecan & Coconut

### French Toast **V, GFO**

Our 7-Grain Bread Dipped and Griddled Golden Brown with Pecans and Toasted Coconut

**\$9 per person**

## breakfast combos

### Continental Breakfast **V**

House-made Muffins & Pastries, Fresh Fruit, Bagels & Cream Cheese

**\$16 per person**

**Add granola: \$3 per person**

**Add yogurt: \$2 per person**

### Traditional New England Breakfast **GF**

Scrambled Eggs, Home-fries, Bacon & Sausage.

**\$16 per person**

## side orders

per person

Home-fries **V, VG, GF** ..... \$4

House-made Sausage **GF** ..... \$5

Crispy Bacon **GF** ..... \$5

House-made Corned Beef Hash **GF** ..... \$6

House-made Granola **VGO** ..... \$3

## beverages

Coffee/Decaf/Tea ..... \$3.50 per person  
(Assorted Stash & Tazo Teas)

Juices ..... \$2.50 per person

**NOTE:** We offer Gluten free bread upon request

• Eating raw or undercooked food increases your risk of food borne illness • Payment is due at time of event unless otherwise arranged • We accept Visa, Mastercard & American Express

**V** = Vegetarian

**GF** = Gluten free

**VG** = Vegan

**GFO** = Gluten free option

**VGO** = Vegan option