BREAKFAST CATERING

healthy eats

Granola & Yogurt V

House-made Granola with Fat Free French Vanilla

\$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



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/Decat/Tea	\$4.00 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 Cash, Visa, Mastercard & American Express

V = Vegetarian VG = Vegan

GF = Gluten free **GFO** = Gluten free option

VGO = Vegan option