





BREAKFAST BUFFET MENU

Based on a 35 Guest Minimum: Buffet Service Only

SCRAMBLED EGGS - with Sautéed Onions, Bell Peppers & Cheddar and Cream Cheese

Black Forest Ham, Hickory Smoked Bacon or Sausage Home Made Country Biscuits Whipped Butter and Raspberry Jam Chilled Florida Orange Juice \$11.85/Guest

TEXAS STYLE FRENCH - TOAST

Whipped Butter and Canadian Maple Syrup Black Forest Ham, Hickory Smoked Bacon or Sausage Chilled Florida Orange Juice ·Add blue berries, bananas, strawberries, nuts, and whipped cream for \$2/guest \$10.85/Guest

CHEESE BLINTZES WITH FRESH FRUIT TOPPING

Fluffy Scrambled Eggs Black Forest Ham, Hickory Smoked Bacon or Sausage Home-fried Potatoes Chilled Florida Orange Juice \$13.35/Guest

Egg Burrito -stuffed w/Scrambled Eggs and Cream Cheese, Sautéed Onions, Bell Peppers, Mushrooms, Cheddar Cheese and Green Chili *add Chorizo .35 cents

> Home-Fried Potatoes Fresh Fruit Chilled Orange Juice *Add Ham, Bacon or Sausage for \$2/Guest Additional \$12.65/Guest

SUBSTITUTIONS FROM A LESS EXPENSIVE MENU ARE ALLOWED, ALTHOUGH YOUR SELECTED MENU PRICE WILL NOT CHANGE Final count must be given to us 10 days prior to your event, if you have fewer quests attend than your final count, you will be billed according to your final count. If more guests attend, those will be added to your total number of guests.