

QUALITY CATERING

BREAKFAST

A minimum of 35 guests required for these breakfast options

CONTINENTAL BREAKFAST

Fresh Seasonal Fruit Trays, Orange Juice, Cranberry Juice, Assorted Muffins and Pastries, Coffee, and Assorted teas \$8.50

ALL AMERICAN BUFFET

Scrambled Eggs, Hickory Smoked Bacon, Sausage, Country Fried Potatoes, Biscuits and Gravy, Orange Juice, Coffee, and Assorted Teas \$9.95

THE HOTEL SPECIAL

Freshly Baked Muffins and Croissants, Fresh Fruit, Cold Cereal with Milk, Country Fried Potatoes, Hickory Smoked Bacon, Sausage, Eggs and Omelettes Cooked to Order, Orange Juice, Cranberry Juice, Coffee, Decaf, and Assorted Teas \$11.50

THE GOURMET BREAKFAST

Stuffed French Toast with Cream Cheese and Blueberry Compote, Frittata Florentine, Eggs Benedict, Carved Black Forest Ham, Smoked Pepper Bacon, Fresh Fruit, Assorted Pastries, Cream Puff Swans, Orange and Cranberry Juice, Freshly Brewed French Roast Coffee, & Assorted Teas \$15.50

Children 10 and under are half price.

Price includes set up, delivery, glassware, china, silverware, a clothed, draped buffet table, and adequate service personnel. A 15% gratuity charge is added to above prices. We will need a guaranteed guest count no later than three days prior to your event.