

# BREAKFAST COLLECTION

*Minimum of 15 guests for station menus. For fewer than 15 guests, Additional fee will be added to the station price to meet the minimum*

## Continental Breakfast Selections

*(Cold table breakfast selections)*

### On the Move Breakfast \$18

*Fresh Orange & Grapefruit Juices  
Folly Coffee Roasters Regular & Decaf Coffee  
Wesley Andrews Hot Teas  
Homemade Muffins  
Cultured Greek Yogurt  
Granola  
Energy Bars*

### The Fhima Fast Break \$24

*Fresh Orange & Grapefruit Juices  
Folly Coffee Roasters Regular & Decaf Coffee  
Wesley Andrews Hot Teas  
Mother Dough Bakery Pastries: Assorted Croissants, Muffins, GF Scones  
Cultured Greek Yogurt with Granola & Fresh Seasonal Fruit & Berries*

### The Continental \$32

*Fresh Orange & Grapefruit Juices  
Folly Coffee Roasters Regular & Decaf Coffee  
Wesley Andrews Hot Teas  
Mother Dough Bakery Pastries: Assorted Croissants, Muffins, GF Scones  
Fresh Seasonal Fruit Display  
Artisan Cheese Display with Seasonal Fruit Chutney, Wildflower Honey  
Cured Meats, Pickled Vegetables & Crostini Display  
Fhima's Granola & Cultured Greek Yogurt  
Smoked Salmon & Lox Bagels with Plain, Fruit & Honey and Chive Cream Cheeses*

# BREAKFAST COLLECTION

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## Chef's Table Breakfast Selections

*(Hot breakfast selections)*

### Twin Cities Breakfast \$25

*Fresh Orange & Grapefruit Juices*

*Folly Coffee Roasters Regular & Decaf Coffee*

*Wesley Andrews Hot Teas*

*Mother Dough Bakery Pastries: Assorted Croissants, Muffins, GF Scones*

*Granola & Cultured Greek Yogurt with Fresh Seasonal Fruit & berries*

*Scrambled Eggs your Way: (Choice) Parmesan, Vegetable or*

*Herbs de Provence*

*Crispy skin-on Country Hash Browns*

*Applewood Smoked Bacon or Maple Pork Sausage*

### Country Side Breakfast \$35

*Fresh Orange & Grapefruit Juices*

*Folly Coffee Roasters Regular & Decaf Coffee*

*Wesley Andrews Hot Teas*

*Mother Dough Bakery Pastries: Assorted Croissants, Muffins, GF Scones*

*Granola & Cultured Greek Yogurt with Fresh Seasonal Fruit & Berries*

*Steel Cut Oatmeal with Brown Sugar, Fruit & Walnuts*

*Country-style Hash Browns, Bell Peppers, Onion & Gravy*

*Quiche with Sundried Tomato, Spinach, Caramelized Onions & Gruyere*

*Applewood Smoked Bacon or Maple Pork Sausage*

### French Mediterranean Breakfast \$40

*Fresh Orange & Grapefruit Juices*

*Folly Coffee Roasters Regular & Decaf Coffee*

*Wesley Andrews Organic Hot Teas*

*Mother Dough Bakery Pastries: Assorted Croissants, Muffins, GF Scones*

*Ancient Grain Porridge, Dried Fruit, fresh Berries & Almond Milk*

*Granola & Cultured Greek Yogurt with fresh Seasonal Fruit & Berries*

*Shakshuka & Eggs (Candied & Spice Tomatoes with poached Farm Eggs)*

*Roasted Rosemary Baby Potatoes*

*Spinach & Feta Frittata*

*Challah French Toast Hotdish with Chantilly cream*

*Applewood Smoked Bacon or Maple Pork Sausage*

# BREAKFAST COLLECTION

## A la Carte Breakfast Enhancements

*Priced per piece or as noted- food minimums apply*

**Whole Organic Fresh Fruit** \$3.50 vg, gf

*Seasonally: Bananas, apples, oranges, kiwi and more*

**Fresh cut Fruit & Yogurt Parfait** \$4-small / \$7-large v

*Greek yogurt, organic berries topped with our homemade granola and local honey*

**Fresh Fruit Smoothie Shooters** \$5 vg

*Organic Fruit Smoothie Shots (Seasonal availability)*

**Butter Croissants** \$54 dozen v

*Buttery Fresh, French, Flaky, Delicious*

**Assorted Croissants** \$66 dozen v

*Butter, Almond & Chocolate Croissants*

**Assorted Mini Croissants** \$42 dozen v

*Butter, Almond & Chocolate Mini Croissants*

**Gluten-Free Scones** \$51 dozen v

*Mother Dough Bakery Scones, rotating flavor*

**Muffins** \$46 dozen v

*Mother Dough Bakery Muffins, rotating flavor*

**Mini Quiche** \$7 each v

*Seasonal veggies, meats & local cheeses in individual buttery pie crusts*

**Breakfast Sandwiches** \$10 each

*Rotating flavor*

**Vegetarian Breakfast Sandwiches** \$10 each v

*Parmesan, Eggs, Gruyere on Sourdough with Tomato Remoulade*

**Ancient Grain Porridge** \$9 v

*Warm Quinoa, Steel cut Oats, Amaranth, Wild Rice, Dried Fruit, Fresh Berries & Almond Milk*

**Steel Cut Oatmeal** \$7 v

*Brown Sugar, Apples & Walnuts*

# BREAKFAST COLLECTION

## A la Carte Breakfast Enhancements

*Priced per piece or as noted- food minimums apply*

**Roasted Rosemary Baby Potatoes** \$4 vg gf

*Organic Baby Potatoes in Butter, Herbs and Spices*

**Sweet Potato Frittata** \$5 v gf

*Organic Sweet Potatoes in Fluffy Farm Eggs, Choice of Parmesan,  
Vegetable or Herbs de Provence  
Add Breakfast Meat \$1*

**Signature Scrambled Eggs** \$4 vg gf

*Choice of: Parmesan, Vegetable or  
Herbs de Provence*

**Challah French Toast Hotdish** \$30 Serves 12ppl v

*Mother Dough Bakery Challah in a Cinnamon-Sugar French Toast Bake  
topped with Cream Cheese Icing*

**Pancakes or Waffles** \$30 Serves 12ppl v

*Sourdough Buttermilk Pancakes or Waffles with Chantilly Cream*

**Breakfast Butchery Meats** \$8 gf

*Applewood Smoked Bacon, Pork or Turkey Sausage Links, Country Ham,  
Vegan Sausage*

**Breakfast Wraps** \$5 v

*Spinach tortilla wraps with your choice of Scrambled Eggs: Parmesan, Vegetables  
or Herbs de Provence with Sausage & American cheese*

**Assorted Breakfast Pastries** \$54 Per Dozen

**House-Baked Cookies** \$46 Per Dozen

**House-Baked Dessert Bars** \$44 Per Dozen

**Omelet Station** \$15 v gf

*Custom Made Omelets: Assorted Meats, Cheeses & Seasonal Vegetables  
(Chef Attendant Fee- Requires 1 Per 25 guests, \$125 per hour)*

# CHEF PREPARED ACTION STATION

*Chef charge of 200 per 2hrs flat rate per station.  
Each Chef can cater to approximately 30-40 Guests*

*Please inquire about dietary restrictions*

## **Omelets and Skillets 40 per guest**

*A variety of Egg and Potato options with all the fixings*

### **Farm Fresh Eggs with choice of two Meats, five Vegetables & one Potato:**

Smoked Bacon  
Ground Sausage  
Breakfast Ham  
Grilled Chicken Breast  
Chorizo  
Sautéed Onions  
Asparagus  
Wild Mushrooms  
Arugula  
Bell Peppers  
Scallions  
Swiss  
Goat Cheese  
Cheddar  
Mozzarella  
Traditional Hashbrowns  
Country Style Hashbrowns

## **Breakfast Pancakes & Crepes 35 per guest**

*Made to order with all the fixings:*

### **Choose five:**

Fresh fruit and berries  
Pecans & Walnuts  
Local Maple Syrups  
Fresh Preserves  
Lemon Ricotta  
Caramelized Bananas  
Chantilly Cream  
Sweet Mascarpone  
Hollandaise or Bearnaise  
Powdered Sugar  
Milk or Dark Chocolate  
Apricot Butter

# BEVERAGES

## Coffee and Teas

Folly Coffee Roasters Coffee & Decaf \$65 Per Gallon

Wesley Andrews Hot Tea or Iced Tea \$65 Per Gallon

*Each Gallon contains approximately 20 cups*

## **Coffee Cart**

*On-site specialty coffees prepared to order by our  
expert baristas*

*(Ask about drink packages)*

*200 per barista for every 2hrs*

## Non-Alcoholic Beverages

Fresh Fruit and Vegetable Juices: *Orange, Apple,  
Lemonade, Grapefruit, Carrot* \$6 each

Soda (*Coca-Cola products: Classic or Mexican*) \$4 each

Bottled Water (*Still or Sparkling*) \$4 each

Kombucha (Assorted Flavors) \$7 each

*Other Fruit and Vegetable Juices and Extracts available  
upon request with proper notice*

*(Wheat Grass, Pomegranate and more)*