

CONTINENTAL

90-minute service with regular and decaffeinated coffee and hot specialty teas

THE CLASSIC

chilled fruit juices, house-made pastries, sliced breakfast breads, and muffins with butter

THE GRAND

chilled fruit juices, house-made pastries, sliced breakfast breads and muffins with butter, sliced fresh fruit with seasonal berries, assorted yogurt cups, and individual cereals served with whole, 2%, and almond milk

THE HEALTHY CHOICE

chilled fruit smoothies, sliced fresh fruit with seasonal berries, granola parfaits, whole wheat and grain cereals with soy and almond milk, and whole grain and bran muffins with fruit preserves and butter

CONTINENTAL ENHANCEMENTS

available with the purchase of a continental breakfast

ASSORTED COLD CEREALS

INDIVIDUAL YOGURT CUPS

per dozen assorted flavors

STEEL-CUT OATMEAL

cranberries, raisins, almonds, brown sugar, and milk

PARFAIT YOUR WAY (V)

low-fat Greek yogurt, house-made granola, raisins, and fresh seasonal berries

BAGEL BAR (V)

assorted bagels, flavored cream cheeses, peanut butter, whipped butter, and fruit preserves

SCRAMBLED EGGS (GF/V)

farm fresh scrambled eggs with cheddar cheese, scallions, peppers, and salsa on the side

EGGS FLORENTINE (V)

poached egg, spinach, English muffin, and hollandaise sauce

EGGS BENEDICT

poached egg, Canadian bacon, English muffin, and hollandaise sauce

VEGETABLE HASH & POACHED EGGS (GF/V)

roasted seasonal vegetables, seasoned potatoes topped with poached eggs, and roasted tomato salsa on the side

CINNAMON FRENCH TOAST (V)

blueberry compote, whipped butter, and maple syrup

OMELET STATION (GF)

cooked to order with a variety of toppings including: peppers, onions, tomatoes, mushrooms, spinach, ham, sausage, bacon, cheddar, feta, and mozzarella cheese
+\$150 chef fee per station (1 per 50 guests)

Assorted Smoothies (GF/V) (choose three)

peach mango
strawberry kiwi
blueberry roasted apple
banana tart cherry
kale honeydew
mandarin orange passion fruit
ginger carrot melon
acai berry
+add protein powder for \$1.50/person

BREAKFAST MEATS (choose one)

applewood smoked bacon (GF), Canadian bacon, honey-baked ham (GF), pork sausage (GF), chicken sausage or vegan sausage (+\$1)

SMOKED SALMON

bagels, red onions, capers, tomatoes, egg, and whipped cream cheese

BREAKFAST SANDWICH (choose two)

honey ham, egg, and Wisconsin cheddar on a toasted English muffin
spinach, Feta cheese, tomato, and egg white on a Challah roll
turkey sausage patty, egg, and Swiss cheese on a pretzel roll
vegan breakfast burrito: vegan sausage, refried beans, house-made pico de gallo on a spinach tortilla
applewood smoked bacon, egg, and Gouda cheese on a croissant

PLATED BREAKFAST

served with regular and decaffeinated coffee, a selection of hot specialty teas, chilled orange and apple juice, assorted miniature pastries, and fresh fruit

THE BUCKY

farm fresh scrambled eggs, chives, bacon and American fried potatoes

THE SMOKEHOUSE

peppered bacon, sweet potato hash with onion, poblano peppers, poached eggs, and cilantro hollandaise sauce

THE HEALTHY START (GF/V)

wild mushroom and fingerling potato hash, and poached eggs served with roasted tomato salsa

CLASSIC BENEDICT

toasted herb focaccia, grilled Canadian bacon, steamed eggs, hollandaise sauce served with American fried potatoes

EGG STRATA

eggs, chives, bacon, and cheddar cheese strata, American fried potatoes, and roasted tomato salsa

BREAKFAST PIZZA

white sauce with fried egg, dates, spinach, bacon, mozzarella, and red onion with a balsamic glaze

BREAKFAST BUFFET

90-minute service with regular and decaffeinated coffee, a selection hot specialty teas, chilled orange and apple juice, Danish, muffins, breakfast breads with fruit preserves, honey, butter, and seasonal whole fruit
guest minimum 25; fees apply for less than 25 guests

THE BADGER

farm fresh scrambled eggs, chives and cheese, American fried potatoes, applewood smoked bacon and sausage links

STEAK & EGGS

grilled bistro steak, sour cream scrambled eggs, potato hash with peppers and onions, and roasted red pepper salsa

CROQUE MADAME

toasted open face ciabatta topped with shaved ham, Swiss cheese, Dijon, and a fried egg served with American fried potatoes

THE CAFE

strawberry pecan French toast and maple syrup, roasted red potatoes, peppered bacon, and scrambled eggs

THE SKILLET

sliced brisket with peppers and onions, scrambled eggs with cheese, and roasted red potatoes