

\$35

Coffee, Tea and Juice Included • Requires Minimum 20 Guests

Freshly Squeezed Juice Station • Orange and Cranberry

Coffee Station • Coffee and House Tea

Breakfast Pastries • Muffins, Croissants, Danish, Sweet Butter and Preserves

Seasonal Fruit • Chef's Selection

House Made Frittata • Broccoli, Sweet Red Peppers, Potato and Four Cheese

Scrambled Eggs • Light and Fluffy

Breakfast Meats • Breakfast Sausage and Bacon

Home Fries • Roasted Yukon Gold Potatoes

Baguette French Toast • Strawberries, Blueberries and Maple Syrup

Chicken Scallopini • Fresh Lemon Sauce and Italian Parsley

Arcadia Greens • Red Grape Tomatoes, Cucumber, White Balsamic Vinaigrette

Sweets • Brownies, Chocolate Chip & Sugar Cookies, Flourless Chocolate Torte Squares, Lemon Squares -Or-

Cutting and Plating of Client Provided Cake • Served with Vanilla Ice Cream

*Cutting & Plating of Client Provided Cake in Addition to Included Sweets• +\$2 per person

ADDITIONS

Priced Per Person

Ham • Sliced in a Chaffing Dish • \$3 Smoked Salmon & Bagels • Smoked Salmon Shaved Onion, Capers, Bagels, Cream Cheese • \$5 Chicken and Waffles • Jalapeno, Onion, Pepper, Thyme, Cornbread Waffles • \$9 Pan Seared Salmon • Olive Oil, Lemon and Parsley • \$5

Eggs Benedict • House Hollandaise, Virginia Ham • \$4

Ratatouille • Eggplant, Zucchini, Yellow Squash,
Peppers, Onions, House Marinara • \$3
Penne Marinara • Penne Marinara • \$3
Penne a la Vodka• Pink Vodka Cream Sauce • \$3
Attended Omelet Station* • Goat Cheese,
Cheddar, Mozzarella, Ham, Bacon, Sausage, Peppers,
Onion, Tomato, Mushrooms and Spinach • \$7

*Minimum 35 Guests Required

BEVERAGE OPTIONS:

Bottomless Mimosas and Bellini • Passed to guests throughout event • \$10 per person

Pitcher of Mimosa • Serves approximately 6 glasses • \$32

Pitcher of Sangria • Serves approximately 5 glasses • \$28

Pitcher of Bloody Mary • Serves approximately 5 glasses • \$42