

SERVED BREAKFAST

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Meals Include a Station of Citrus Infused Water, Regular, Decaf Coffee with Flavored Creamers, Tea Box Selections & Orange Juice

ALL AMERICAN

Scrambled Eggs, Bacon, Potato & Cheddar
Casserole Biscuit, Orange Marmalade
Fresh Cut Fruit & Berries
\$17

SIMPLE START

Scrambled Eggs, Home Fries, Biscuit, Preserves
Fresh Cut Fruit & Berries
\$14

BREAKFAST SANDWICH

Served with Home Fries, Fresh Fruit & Berries
\$15

RISE & SHINE | Hickory Smoked Bacon, Fried -or- Scrambled Egg, American Cheese, English Muffin

The Local | Tavern Ham, Fried -or- Scrambled Egg, Swiss, Flaky Croissant

QUICHES

Served with Home Fries, Fresh Fruit & Berries
\$19

MUSHROOMS | Wild Mushroom Blend, Baby Spinach, Provolone, Spanish Onion, Plum Tomato 

LORRAINE | Crisp Bacon, Caramelized Onions, Swiss Cheese

CAPRESE | Vine Ripened Tomato, Fresh Basil, Fresh Mozzarella, Balsamic Drizzle 

WESTERN | Tavern Ham, Sweet Bell Pepper, Red Onion, Cheddar Jack Blend

CALIFORNIA | Spinach, Artichoke Hearts, Fire Roasted Tomato, Fontina 

*Add Bacon, Sausage -or- Turkey Bacon to any Quiche for \$2

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax