



CLASSIQUE CATERING

Continental Breakfast	Eye Opener	14.00
	Coffee, Decaf, Tea, Pitchers Of Assorted Juices, Muffins, Scones, Breakfast Breads	
	Good Morning	15.00
	Coffee, Decaf, Tea, Pitchers Of Assorted Juices, Muffins, Scones, Breakfast Breads, Bagels & Cream Cheese, Whole Fruit	
	Upper Crust	16.75
	Coffee, Decaf, Tea, Pitchers Of Assorted Juices, Muffins, Scones, Breakfast Breads, Bagels & Cream Cheese, Danish, Sliced Seasonal Fruit Displays	

Continental Breakfast Additions
Upgrades To Our Continental Breakfasts - Not Sold Individually

Bottled Juices	1.75 Upgrade
Individual Yogurts	3.75
Assorted Dry Cereals With Milk	3.50
Bulk Granola	10.75 Quart
Half Pints Of Milk	3.50
Croissants & Preserves	3.50
Bacon	2.75
Sausage	2.75
Hard Boiled Eggs	2.50
Scrambled Eggs	3.50
Croissant Egg Sandwiches	5.25
Frittata - Spinach & Cheese Or Broccoli & Ham	4.50
Breakfast Burrito - Eggs, Cheese, Potatoes, Peppers, Onions & Chorizo	5.00
Breakfast "Pop Tarts" Tomato Spinach OR Berry Compote	4.75

Plated Breakfast

All breakfast entrées include a variety of breakfast breads, freshly brewed coffee and hot tea - orange juice may be added for \$2.00

Gold Country	16.50
Scrambled Eggs, Applewood smoked Bacon , O'Brien Potatoes	
Wine Country	18.50
Gruyere Omelet, Canadian Bacon, Rustico Tomato Compote and Croissant	
Delta Sunrise	17.50
Crispy Seasoned Potatoes, Stacked With Black Forest Ham, Scrambled Eggs, Fontina Cheese & Topped With Sun Dried Tomato Hollandaise	
Fiesta con Huevos	16.25
Scrambled Eggs, Chorizo Sausage & Cheddar Cheese garnished with Corn Tortilla Shreds. Fajita Potatoes, Black Beans, Salsa & Fresh Fruit	
Sourdough French Toast	19.75
Cinnamon Battered Sourdough Bread topped with Peach Almond Maple Cream Cheese. Served With Scrambled Eggs & Chicken Apple Sausage	

*A Labor Fee Of \$100 Will Be Applied To Groups Of Less Than 20
 All Items Subject To 20% Service Charge & 8.75% Sales Tax*



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Breakfast Buffets

All breakfast buffets include freshly brewed coffee, hot tea and orange juice

Minimum of 50 People - If attendance falls below 50 an additional \$2.50 per person will be added to the menu price

Cosmopolitan Breakfast Buffet	28.50
<ul style="list-style-type: none">• Martini glasses with Fresh Pineapple and Mango Confetti garnish with Berries and Shaved Coconut• Martini glasses with Yogurt, fresh Strawberries and Vanilla Bean Honey• Freshly Baked Tomato Spinach and Berry Compote "Pop-Tarts"• Individual Egg and Gruyere Souffles• Assorted Juices<ul style="list-style-type: none">○ Tomato-Carrot with Spiced Rim Montreal Steak Seasoning,○ Orange, Pineapple-Banana, and Acai Berry	

Potato Skin And Scrambled Egg Bar	19.50
Golden Potato Skins Filled With Creamy Scrambled Eggs And An Enticing Selection Of Toppings To Include Bacon, Sausage, Ham, Sautéed Bell Peppers, Sautéed Onions, Sautéed Mushrooms, Chives, Sour Cream, Salsa and Cheeses	

Sweet Beginnings	21.75
Choice of Hickory Smoked Ham, Bacon Or Country Pork Sausage Links, With Belgian Waffles, Assorted Seasonal Fruit Toppings, Maple Syrup, Blueberry Sauce & Raspberry Sauce, Whipped Cream, Assorted Muffins, Sliced Fruit & Scrambled Eggs	

American Heartland	23.50
Sliced Fruit Display, Hickory Smoked Ham, Bacon, Scrambled Eggs With Chives, Home Style Potatoes, Buttermilk Biscuits & Gravy, Assorted Muffins & Pastries	

Additions To Complement Your Breakfast Buffet

Waffles, French Toast Or Pancake Action Station	5.25
<i>Plus \$150 For Each Uniformed Chef (Required Per Item)</i> Belgian Waffles, French Toast Or Pancakes, Assorted Seasonal Fruit Toppings, Maple Syrup, Blueberry Sauce & Raspberry Sauce, Whipped Cream	
Omelet Action Station	5.50
<i>Plus \$150 For Each Uniformed Chef(Required Per Item)</i> Omelets Made To Order, With Diced Ham, Bay Shrimp, Swiss, Jack Or Cheddar Cheese, Onions, Mushrooms, Artichokes, Tomatoes	

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