

Deluxe Continental Breakfast

90-minute service

priced per guest

Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee™ & Hot Tea.

Deluxe Continental (v) \$ 26.95 Assorted Pastries, Breakfast Breads, Fresh Fruit Display





See the next pages for ways to enhance your Deluxe Continental Breakfast 50 guest minimum, additional charges may be implemented for fewer than 50 guests



Beverages

Beverages by the gallon are served with Compostable Cups. For China/Glass service ware, add \$ 10.00 per gallon. \$ 100.00 Delivery Fee will apply to orders less than \$ 125.00.

Freshly Roasted Dunn Brothers™ Coffee	\$ 98.00 gallon
Hot Tea (16 tea bags per gallon)	\$ 98.00 gallon
Hot Chocolate	\$ 98.00 gallon
Hot Apple Cider fresh pressed seasonally	\$ 98.00 gallon
100% Orange Juice	\$ 85.00 gallon
Lemonade	\$ 85.00 gallon
Iced Tea	\$ 85.00 gallon
Soft Drinks, Pepsi™ Products, 12oz can	\$ 5.00 each
Open Water, 12oz can	\$ 5.00 each
Bubly™ Sparkling Water, 12oz can	\$ 5.00 each
Juice, Ocean Spray™ can, 7.2 oz (Apple, Cranberry)	\$ 5.00 each
Aquafina™, 16oz Aluminum bottle	\$ 6.00 each



Spring Water, Chippewa™ 5 gallon* (Includes 100 7oz compostable cups)	\$ 125.00 each	
*\$25.00 Charge for water jug deposit/empties	, if not returned.	
Water dispenser rental, per event	\$ 125.00 each	
Water, Filtered Tap 5 gallon (Includes 100 compostable 7oz cups)	\$ 65.00 each	
Infused Water	\$ 65.00 gallon	
(Lemon-Mint, Cucumber-Mint, Citrus, Strawberry-Basil; minimum 3 gallons per flavor)		
Milk (2% or Skim)	\$ 49.00 gallon	
Vegan Milks (Almond, Coconut, Oat, Soy)	\$ 21.00 quart	



Breakfast Enhancements

Minimum of 12 unless denoted otherwise

www.mam.oj 12 ameso denoted otherwise	
Smoked Salmon Lox Bagel Sandwich chilled	\$ 13.95
Breakfast Burrito (Scrambled Eggs, Chorizo Sausage,	\$ 9.95
Cheese in a Tortilla, served with Salsa)	
Egg, Sausage, Cheese Sandwich (English Muffin, Biscuit, or Brioche	\$ 8.95
Open-Face Ham, Egg, Cheese Melt (Vegetarian on request)	\$ 8.50
Egg Soufflés (Southwest, Tomato-Basil, or Cheese & Chive;	\$ 8.95
minimum 24 per flavor) (v, gf)	
Fontina Scrambled Eggs with Chives (minimum 20) (v, gf)	\$ 5.50
Cinnamon-Apple Breakfast Bake (individuals, minimum 24) (v)	\$ 8.50
Blueberry-Maple Overnight Oats (Chilled, minimum 25) (vg, gf)	\$ 5.95
Overnight Oats with Toppings (Chilled, minimum 25)	\$ 9.95
Oatmeal with Raisins & Brown Sugar (minimum 25 guest) (vg, gf)	\$ 5.95
Hard Boiled Egg (v, gf)	\$ 2.50
Fruit Yogurt (6 oz, individual) (v, gf)	\$ 4.25
Greek Yogurt (3.5 – 4 oz, individual) (v, gf)	\$ 4.25
Whole Banana/ Seasonal Apple (vg, gf)	\$ 3.75
Seasonal Fresh Cut Fruit (serves approximately 50 guest) (vg, gf)	\$ 450.00
Traditional Cheese Platter (serves approximately 50 guest) (v)	\$ 375.00



Morning Sweets

Pastries (v)	\$ 62.00 dozen
Muffins (v)	\$ 62.00 dozen
Breakfast Bread Slices (v)	\$ 48.00 dozen
Scones (v)	\$ 54.00 dozen
Bagels with Cream Cheese (v)	\$ 72.00 dozen
Butter Croissants (v)	\$ 66.00 dozen
Donuts (v)	\$ 49.00 dozen
House-Made Granola Bars (gf, vg)	\$ 52.00 dozen
House-Made Granola Bars (gf, vg)	\$ 52.00 dozen

Individually Cello-wrapped Pastry is an additional \$3 per dozen





Breakfast is Served

Includes Orange Juice, Iced Water, Freshly Roasted Dunn Brothers™ Coffee & Hot Tea

Cheesy Egg Soufflé

\$ 26.50

Baked Cheese & Egg Soufflé, Pork Sausage Links, Pan-Fried Red Skin Potatoes, Breakfast Bread, Fresh Fruit Garnish

Morning Sunrise

\$ 27.50

Fontina-Chive Egg Scramble, Au Gratin Potatoes, Sauteed Polish Sausage, Cinnamon Roll, Fruit Garnish

Tomato-Basil Egg Soufflé

\$ 26.50

Our Tomato-Basil Egg Souffle (Eggs, Basil, Peppers, Onions, Tomatoes & Parmesan) With Pesto Hollandaise, Pan-Fried Medley Potatoes, Bacon, Scones, Fresh Fruit Garnish

Cinnamon-Apple Breakfast Bake

\$ 27.50

Ciabatta Bread, Roasted Apples, Cream, Sugar, Vanilla, Cinnamon & Nutmeg blended together & Baked, topped with a Bourbon-Glazed Apple & Brown Sugar Streusel, Warm Maple Syrup, Scrambled Eggs, Chicken Sausage Links, Fresh Fruit Garnish

Breakfast Buffet

Includes Orange Juice, Iced Water, Freshly Roasted Dunn Brothers Coffee™ & Hot Tea (50 guest minimum)

Classic \$ 33.95

Scrambled Eggs, Pork Sausage Links, Bacon, Hash Brown Bake, Assorted Pastries, Fresh Fruit Display

Cinnamon Apple Breakfast Bake

\$ 34.95

Ciabatta Bread, Roasted Apples, Cream, Sugar, Vanilla, Cinnamon & Nutmeg blended together & Baked, topped with a Bourbon-Glazed Apple & Brown Sugar Streusel, Warm Maple Syrup, Scrambled Eggs, Bacon, Chicken-Apple Sausage, Fresh Fruit Display

Southwest Breakfast Burrito

\$ 33.95

Breakfast Burrito, Vegetarian Breakfast Burrito, Salsa, Potato Triangles, Individual Yogurts, Assorted Pastries, Grapes & Strawberries

Southern \$ 35.95

Scrambled Eggs, Baked Cheesy Grits, Sliced Kielbasa, Petite Biscuits with Chicken Sausage Gravy, Assorted Pastries, Fresh Fruit Display

Egg Soufflé

\$ 33.95

Baked Egg & Cheese Soufflé, Baked Egg White, Spinach & Mushroom Soufflé, Chicken Sausage Links, Pan-Fried Red Skin Potatoes, Assorted Pastries, Fresh Fruit Display

Mill City Breakfast

\$ 33.95

Fontina & Chive Egg Scramble, Pan Fried Potato Medley, Sauteed Kielbasa, Chicken Sausage Links, Assorted Pastries, Fresh Fruit Display

Final buffet meals counts are determined by the number of plates used. Charges will be based on guarantee number or plates used whichever is higher.