



We combine individuality with affordability to meet your catering needs.

Eliminate planning and event stress by choosing us to ensure your event runs smoothly.

Our menus are designed to fit any occasion, event space, theme, and more.

Trust our team to deliver the best dining experience for your event.

Contact us for any inquiries, other dining options, bar packages and more!



Breakfast Menus

These are sample menus, pricing may vary dependent on location, guest count, equipment etc.



Standard Buffet

Assorted Fresh Fruit

In season – Strawberries, Cantaloupe, Pineapple and Assorted Melons, Attractively Arranged

Scrambled Eggs

Home-Fried Potatoes

Bacon and/or Turkey Sausage

Assorted Pasteries

Bagels & Toast

Served with assorted cream cheese, butter and jam

Breakfast Entrees

Ham & Cheese Croissant Sandwiches

Yogurt Parfaits

Granola, Vanilla Greek Yogurt, Fresh Berries in Season

Quiche Lorraine

Breakfast Burrito

Scrambled Eggs, Breakfast Potatoes, Cheddar Cheese with Salsa, Sour Cream on the side

Omelet Station

Made to Order

- Onions
- Sweet Bell Peppers
- Mushrooms
- Cheddar Cheese
- Diced Ham
- Bacon
- Tomatoes
- Spinach

Waffle Station

Made to Order

- Butter
- Sliced Bananas
- Mixed Berries
- Whipped Cream
- Maple Syrup

Chef-Attended Breakfast Stations

**Breakfast Menus served with
with Orange Juice and Water**

*Additional Fees Apply for
Coffee Stations & Mimosas*

These are Samples, All Menus can be Customized to Fit any Occasion, Taste or Budget