

Innovative

CATERING CONCEPTS

Your Complete Caterer

Breakfast Package B Menu

*Fruit Tray with assorted cheese
Assorted Mini Muffins and Danish
Scones and Cinnamon Buns*

Smoked and Sliced Nova Lox Station

*Smoked, Blackened, Jalapeno, and Plain Sliced Nova
White Fish Salad
Assorted Bagels with Cream Cheeses, Swiss Cheese
Sliced Onion, Tomato, and side of Capers*

Omelette Station

*Made to Order Egg and Egg White Omelettes with choices of Bell
Peppers, Onions, Mushrooms, Tomatoes, Spinach, Pork Bacon, Ham,
Turkey Bacon, Cheeses, etc.*

Belgium Waffle Station

*Made to order waffles, with choices of Butter, Warm Maple Syrup,
Lemon Whipped Fresh Cream, and Fruit Toppings*

Entrees

*Scrambled Egg Souffle
Turkey Bacon, Pork Sausage, Pork Bacon, Turkey Sausage
Breakfast Potatoes
Spring Mix Salad with mandarin oranges, candied pecans, raisins,
poppy seed dressing*

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Beverages

*Coffee and Tea Service
Assorted Breakfast Juices*

Price Includes: China, Glassware, Soft Drinks

Operating fee of 20% - Does not include staff gratuities.

The service / operating fee is a fee that is added to act as an operating cost for expenses such as insurance, advertising, administrated staff, maintenance and day to day operations. So, while a catering contract may show a breakdown of the event elements and their costs, the service charge also helps cover the cost of the rentals and hours needed to prep and plan each event.