



CLASSIQUE CATERING

Continental Breakfast

B1 Eye Opener	19.75
House-baked Muffins, Scones, Breakfast Breads, Assorted Juices, House-blend Coffee, Decaf & Tazo Tea	
B2 Upper Crust	21.75
House-baked Muffins, Scones, Multi-grain Mini Croissants, Bagels & Cream Cheese, Sliced Seasonal Fruit Display, Assorted Juices, House-blend Coffee, Decaf & Tazo Tea	
B3 Heart Healthy	22.75
House-baked Multigrain Bars, Assorted Yogurts, Granola, Sliced Seasonal Fruit Display, Assorted Juices, House-blend Coffee, Decaf & Tazo Tea	

Continental Breakfast Additions (a la carte \$1.00 per item additional)

B10 Assorted Dry Cereals with Milk	4.00
B11 Half Pints of Milk	4.00
B12 Applewood Smoked Bacon	4.25
B13 Sausage	3.75
B14 Hard Boiled Eggs	3.25
B15 Scrambled Eggs- Cage Free	4.75
B16 Croissant Cage-free Egg Sandwiches	6.75
B17 Fresh Fruit Yogurt Parfait	6.75
B18 Frittata – Spinach & Cheese Or Broccoli & Ham	6.00
B19 Breakfast Burrito – Cage-free Eggs, Cheese, Potatoes, Peppers, Onions & Chorizo	6.75
B20 Oatmeal, with Brown Sugar, Raisins, Nuts	6.00
B21 Breakfast “Pop Tarts” Tomato Spinach OR Berry Compote	5.50
B22 Granola, Bulk (quart serving)	14.25
B23 Individual Yogurts	4.25
B24 Multi-grain Mini Croissants, Butter, Preserves (order by dozen)	38.75

Plated Breakfast

All breakfast entrees include house baked mini muffins, house-blend coffee, decaf and Tazo tea

Add Orange Juice \$2.50 per person additional

A Labor Fee of \$100.00 will be applied on Groups of less than 25

B4 Gold Country	24.75
Cage-free Scrambled Eggs in Puff Pastry Cup, Applewood smoked Bacon, O’Brien Potatoes and Fire-roasted Salsa	
B5 Wine Country	25.75
Vegetable Cage-free Egg Frittata, Chicken Apple Sausage, Rustico Tomato Compote, Fingerling Potatoes	
B6 Delta Sunrise	26.75
Seasoned Potatoes, Stacked With Black Forest Ham, Cage-free Scrambled Eggs, Spinach, Fontina Cheese & Topped With Sun Dried Tomato Hollandaise	
B7 Fiesta con Huevos	24.25
Chipotle Tortilla Burrito of Cage-free Scrambled Eggs, Chorizo Sausage & Cheddar Cheese, Fajita Potatoes, Black Beans & Salsa	
B8 Cinnamon French Toast	25.25
House-baked Cinnamon Roll French Toast with Berry Compote, Gruyere Cage-free Egg Souffle & Chicken Apple Sausage	



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Breakfast Buffets

All breakfast buffets include, house-blend coffee, Tazo tea and assorted juices

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

B25 Cosmopolitan Breakfast Buffet 32.50

- Martini glasses with Fresh Pineapple and Mango Confetti garnished 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 Soufflés
- Assorted Juices
 - Tomato-Carrot with Spiced Rim Montreal Steak Seasoning,
 - Orange, Pineapple-Banana, and Acai Berry

B26 American Heartland 30.25

Sliced Seasonal Fruit Display, Hickory Smoked Ham, Applewood Smoked Bacon, Cage-free Scrambled Eggs with Chives, Home-Style Potatoes, Buttermilk Biscuits & Gravy, Assorted House-baked Muffins & Pastries

B27 Sweet Beginnings 29.25

Cage-free Scrambled Eggs, Applewood Smoked Bacon, Belgian Waffles, Assorted Seasonal Fruit Toppings, Maple Syrup, Blueberry Sauce & Raspberry Sauce, Whipped Cream, Assorted House-baked Muffins and Sliced Fruit

B28 Potato Cakes and Scrambled Egg Bar 28.25

Golden Potato Cakes Topped With Creamy Cage-free Scrambled Eggs, Selection of Toppings to Include Bacon, Sausage, Ham, Sautéed Bell Peppers, Sautéed Onions, Sautéed Mushrooms, Chives, Sour Cream, Salsa and Cheeses and Assorted House-baked Muffins

B29 Central Valley Breakfast 29.50

Buttermilk Fried Chicken, Herb Waffle with Country Gravy, Finnish Pancake (Panakaku), Raspberry Sauce, Herb Roasted Red Potatoes, House-baked Muffins, Fresh Sliced Fruit Display