



## CLASSIQUE CATERING

### **Continental Breakfast**

<b>B1 Eye Opener</b>	20.75
House-baked Muffins, Scones, Breakfast Breads, Assorted Juices, House-blend Coffee, Decaf & Tazo Tea	
<b>B2 Upper Crust</b>	22.75
House-baked Muffins, Scones, Multi-grain Mini Croissants, Bagels & Cream Cheese, Sliced Seasonal Fruit Display, Assorted Juices, House-blend Coffee, Decaf & Tazo Tea	
<b>B3 Heart Healthy</b>	24.00
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)

<b>B10</b> Assorted Dry Cereals with Milk	4.25
<b>B11</b> Half Pints of Milk	4.25
<b>B12</b> Applewood Smoked Bacon	4.50
<b>B13</b> Sausage	4.00
<b>B14</b> Hard Boiled Eggs	3.50
<b>B15</b> Scrambled Eggs- Cage Free	5.00
<b>B16</b> Croissant Cage-free Egg Sandwiches	7.00
<b>B17</b> Fresh Fruit Yogurt Parfait	7.00
<b>B18</b> Frittata – Spinach & Cheese or Broccoli & Ham	6.50
<b>B19</b> Breakfast Burrito – Cage-free Eggs, Cheese, Potatoes, Peppers, Onions & Chorizo	7.00
<b>B20</b> Oatmeal, with Brown Sugar, Raisins, Nuts	6.50
<b>B21</b> Breakfast “Pop Tarts” Tomato Spinach OR Berry Compote	5.75
<b>B22</b> Granola, Bulk (quart serving)	15.00
<b>B23</b> Individual Yogurts	4.50
<b>B24</b> Multi-grain Mini Croissants, Butter, Preserves (order by dozen)	40.75

### **Plated Breakfast**

All breakfast entrees include house baked mini muffins, house-blend coffee, decaf and Tazo tea  
Add Orange Juice \$2.75 per person additional  
A Labor Fee of \$105.00 will be applied on Groups of less than 25

<b>B4 Gold Country</b>	26.00
Cage-free Scrambled Eggs in Puff Pastry Cup, Applewood smoked Bacon, O’Brien Potatoes and Fire-roasted Salsa	
<b>B5 Wine Country</b>	27.00
Vegetable Cage-free Egg Frittata, Chicken Apple Sausage, Rustico Tomato Compote, Fingerling Potatoes	
<b>B6 Delta Sunrise</b>	28.00
Seasoned Potatoes, Stacked with Black Forest Ham, Cage-free Scrambled Eggs, Spinach, Fontina Cheese & Topped with Sun Dried Tomato Hollandaise	
<b>B7 Fiesta con Huevos</b>	25.50
Chipotle Tortilla Burrito of Cage-free Scrambled Eggs, Chorizo Sausage & Cheddar Cheese, Fajita Potatoes, Black Beans & Salsa	
<b>B8 Cinnamon French Toast</b>	26.50
House-baked Cinnamon Roll French Toast with Berry Compote, Gruyere Cage-free Egg Soufflé & 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 \$2.75 per person will be added to the menu price

<b>B25 Cosmopolitan Breakfast Buffet</b>	34.00
<ul style="list-style-type: none"><li>• Martini glasses with Fresh Pineapple and Mango Confetti garnished with Berries and Shaved Coconut</li><li>• Martini glasses with Yogurt, fresh Strawberries, and Vanilla Bean Honey</li><li>• Freshly Baked Tomato Spinach and Berry Compote "Pop-Tarts"</li><li>• Individual Egg and Gruyere Soufflés</li><li>• Assorted Juices<ul style="list-style-type: none"><li>○ Tomato-Carrot with Spiced Rim Montreal Steak Seasoning,</li><li>○ Orange, Pineapple-Banana, and Acai Berry</li></ul></li></ul>	
<b>B26 American Heartland</b>	31.75
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	
<b>B27 Sweet Beginnings</b>	30.75
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	
<b>B28 Potato Cakes and Scrambled Egg Bar</b>	29.75
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	
<b>B29 Central Valley Breakfast</b>	31.00
Buttermilk Fried Chicken, Herb Waffle with Country Gravy, Finnish Pancake (Panakaku), Raspberry Sauce, Herb Roasted Red Potatoes, House-baked Muffins, Fresh Sliced Fruit Display	