



CLASSIQUE CATERING

Continental Breakfast

Includes: Assorted Juices, House-blend Coffee, Decaf Coffee & Tazo Tea Assortment

Eye Opener 20.75

House-baked Muffins, Scones, Breakfast Breads

Upper Crust 22.75

House-baked Muffins, Scones, Multi-grain Mini Croissants with Preserves
Sliced Seasonal Fruit Display

Heart Healthy 24.00

House-baked Multigrain Bars, Assorted Yogurts, Granola, Sliced Seasonal Fruit Display

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

Half Pints of Milk	4.25
Applewood Smoked Bacon	4.50
Pork Breakfast Sausage	4.00
Hard Boiled Eggs	3.50
Cage-free Scrambled Eggs	5.00
Cage-free Egg & Cheese Croissant Sandwiches	7.00
Fresh Fruit Yogurt Parfait	7.00
Frittata – Spinach & Cheese or Broccoli & Ham	6.50
Breakfast Burrito – Cage-free Eggs, Cheese, Potatoes, Peppers, Onions & Chorizo	7.00
Oatmeal with Brown Sugar, Raisins and Nuts	6.50
Breakfast “Pop Tarts” - Tomato Spinach OR Berry Compote	5.75
Granola, Bulk (quart serving)	15.00
Individual Yoplait Yogurts	4.50
Individual Greek Yogurts	5.00

Plated Breakfast

All breakfast entrees include House-baked Mini Muffins, House-blend Coffee, Decaf Coffee and Tazo Tea Assortment

Add Orange Juice additional \$2.75 per person

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

Gold Country 26.00

Cage-free Egg Soufflé in Pastry Cup, Applewood smoked Bacon,
Roasted Yukon & Yam Hash and Fire Roasted Salsa

Wine Country 27.00

Vegetarian Cage-free Egg Frittata topped with Rustico Tomato Compote,
Chicken Apple Sausage and Herb Roasted Fingerling Potatoes

Delta Sunrise 28.00

Cage-free Eggs stacked with Black Forest Ham, Seasoned Potatoes, Spinach, Fontina Cheese
and topped with Sun Dried Tomato Hollandaise

El Dorado 25.50

Southwestern Frittata of Cage-free Eggs, Spicy Chicken Sausage,
Fajita Potatoes, Fire-roasted Salsa

Sacramento Savory 28.00

Cornmeal Waffle, Buttermilk Fried Chicken, Chicken Pan Gravy, with Family Style Fresh Fruit Platter



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Plated Breakfast (cont.)

Tower Bridge

28.00

Individual Crustless Quiche, Applewood Smoked Bacon, Green Onion, Roasted Red Pepper
Three Onion Potato Cakes and Family Style Fresh Fruit Platter

Breakfast Buffets

All breakfast buffets include House-blend Coffee, Decaf Coffee and Tazo Tea Assortment
Minimum of 50 People – If attendance falls below 50
an additional \$2.75 per person will be added to the menu price

Breakfast Street Tacos

31.75

Fajita Scrambled Cage-free Eggs, Carnitas, Flour Tortillas,
Pinto Beans, Queso Fresco, Fire-roasted Salsa, Sliced Seasonal Fruit

American Heartland

31.75

Cage-free Scrambled Eggs with Peppers, Onions, Tomatoes, Scallions
Herb Potatoes, Buttermilk Biscuits & Country Sausage Gravy,
Applewood Smoked Bacon, Sliced Seasonal Fruit
Assorted House-baked Pastries

Sweet Beginnings

30.75

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

Scrambled Egg and Tater Tots Bar

29.75

Cage-free Scrambled Eggs and Tater Tots with a
Selection of Toppings to Include Bacon, Sausage, Ham,
Sautéed Bell Peppers, Sautéed Onions, Sautéed Mushrooms, Chives,
Sour Cream, Salsa, Cheese and Assorted House-baked Muffins