

BREAKFAST AND BRUNCH



BREAKFAST PACKAGES

Self-Serve Packages

(minimum 15 guests)

All-American Breakfast

\$16.95 per guest

- Sliced Fresh Fruit** melons, pineapple, seasonal berries (V+ GF DF NF)
- Baked Goods Assortment** Danish pastry, sweet scones, muffins, sweet butter coffee cake (V)
- Scrambled Eggs** butter, cream (V NF)
- Country Home Fried Potatoes** peppers, onions, side of ketchup (V NF)
- Applewood Smoked Bacon** (DF NF)
- Pork Sausage Links** (DF NF)

Bountiful Breakfast Buffet

\$19.95 per guest

- Sliced Fresh Fruit** melons, pineapple, seasonal berries (V+ GF DF NF)
- Baked Goods Assortment** Danish pastry, sweet scones, muffins, sweet butter coffee cake (V)
- Bacon and Cheddar Egg Strata** Applewood smoked bacon, mushrooms, onion, sourdough bread, aged cheddar cheese (NF)
- Vegetable Cheese Egg Strata** broccoli, onion, tomatoes, spinach, fresh herbs, sourdough bread, aged cheddar cheese Swiss cheese (V NF)
- Country Home Fried Potatoes** peppers, onions, side of ketchup (V NF)
- Applewood Smoked Bacon** (DF NF)
- Pork Sausage Links** (DF NF)

Breakfast at Tiffany's (GF NF)

\$16.25 per guest

- Fresh Fruit Cups** melons, pineapple, seasonal berries (V+ GF DF NF)
- Gluten Free Vegan Blueberry Lemon Scones** coconut oil, lemon zest, turbinado (V+ GF DF NF)
- Gluten Free Sour Cream Coffee Cake** butter, eggs, cinnamon crumble topping (GF NF)
- Farmer's Crustless Quiche Lorraine Squares** Applewood bacon, cream, eggs, onion, fresh herbs, Swiss Cheese (GF NF)
- Garden Crustless Quiche Squares** broccoli, cream, eggs, mushrooms, onion, spinach, fresh herbs, aged cheddar cheese, Swiss cheese (V GF NF)

Continental Breakfast (V)

\$5.95 per guest

- Sliced Fresh Fruit** melons, pineapple, seasonal berries (V+ GF DF NF)
- Baked Goods Assortment** Danish pastry, sweet scones, muffins, sweet butter coffee cake (V)

European Continental (NF)

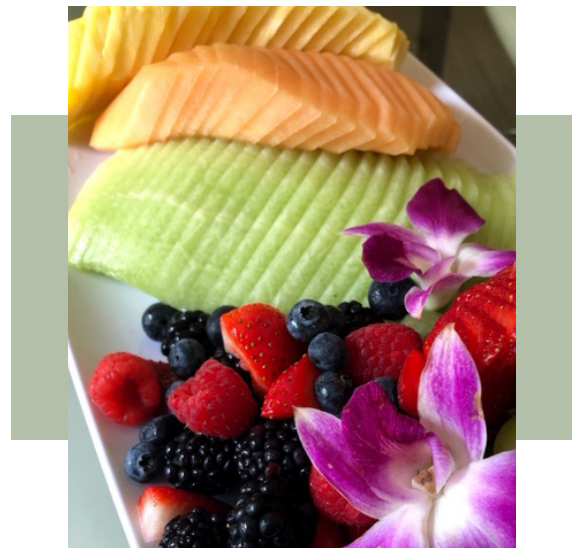
\$14.75 per guest

- Sliced Fresh Fruit** melons, pineapple, seasonal berries (V+ GF DF NF)
- Eastern European Breakfast** Black forest ham, prosciutto, English white cheddar, French triple crème brie, hard boiled eggs, cornichons, fig jam, butter, whole grain mustard, sourdough baguette slices, pumpernickel crisps (NF)
- Individual Yogurt** assorted (V GF NF)
- Sweet Butter Coffee Cake** sour cream, eggs, cinnamon crumble topping (V NF)

Morning Inspirations (NF)

\$16.25 per guest

- Fresh Fruit Cups** melons, pineapple, seasonal berries (V+ GF DF NF)
- Bagel Assortment Platter** plain, whole grain, raisin, everything, individual plain and low-fat vegetable cream cheese (V NF)
- Vegan Pastry Assortment** vegan energy bites, gluten free vegan blueberry lemon scones, vegan carrot apple muffins (V+ GF DF NF)
- Festive Egg Casserole** broccoli, roasted red pepper, sautéed onion, Yukon golds, aged white cheddar (V GF NF)
- Turkey Sausage Links** (GF DF NF)
- Vegetarian Sausage Patties** (V DF NF)






(V+) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (NF) Nut Free



Individual Boxed Meals

(minimum 15 guests)



Grab and Go Bag  \$9.95 per guest

Breakfast Parfaits seasonal berries, pineapple, vanilla yogurt, granola  
Freshly Baked Muffin dark chocolate banana pecan 
Bottled Orange Juice



Grab and Go Breakfast Sandwich  \$11.25 per guest

Includes choice of a breakfast sandwich

Individual Yogurt peach Greek yogurt  

Fresh Fruit Cup    

Choice of:

Egg and Bacon Breakfast Sandwich 

Florentine Breakfast Sandwich  

Country Breakfast Wrap 

Garden Breakfast Wrap  

Santa Fe Breakfast Wrap 





















Vegan Breakfast Wrap    

Substitute Egg Whites \$1.00

BREAKFAST ENTRÉES

Favorite Egg Dishes

(minimum 12 guests)





	per guest		per guest
Cheesy Scrambled Eggs butter, cream, aged cheddar cheese, scallion   	\$3.75	Farmer's Crustless Quiche Lorraine Squares Applewood smoked bacon, cream, eggs, onion, fresh herbs, Swiss cheese  	\$4.95
Hard Boiled Eggs whole grain mustard   	\$2.50	Garden Crustless Quiche Squares broccoli, cream, eggs, mushrooms, onion, spinach, fresh herbs, aged cheddar cheese, Swiss cheese   	\$4.95
Scrambled Eggs butter, cream   	\$3.00	Festive Egg Casserole broccoli, roasted red pepper, onion, potatoes, aged white cheddar   	\$3.50
Bacon and Cheddar Egg Strata Applewood smoked bacon, mushrooms, onion, sourdough bread, aged cheddar cheese 	\$4.25		
Vegetable Cheese Egg Strata broccoli, onion, tomatoes, spinach, fresh herbs, sourdough bread, aged cheddar cheese, Swiss cheese  	\$4.25		

Sandwiches and Wraps

Substitute Egg Whites \$1.00

	each		each
Egg and Bacon Breakfast Sandwich egg, Applewood smoked bacon, aged cheddar cheese, English muffin 	\$4.50	Garden Breakfast Wrap scrambled eggs, onion, aged cheddar cheese, sautéed peppers, spinach, home fried potatoes, grilled spinach tortilla  	\$5.50
Florentine Breakfast Sandwich egg, scallion, spinach, Swiss cheese, whole grain English muffin  	\$4.25	Santa Fe Breakfast Wrap scrambled eggs, chorizo, Monterey Jack cheese, home fried potatoes, grilled flour tortilla 	\$5.95
Country Breakfast Wrap scrambled eggs, Applewood smoked bacon, aged cheddar cheese, home fried potatoes, grilled flour tortilla 	\$5.75	Vegan Breakfast Wrap tempeh, green pepper, guacamole, spinach, tomato, gluten free wrap    	\$5.75

Breakfast Specials

	per guest		per guest
Buttermilk Biscuits and Sausage Gravy savory herbs 	\$5.50	Loaded Buttermilk Pancakes butter, strawberries, whipped cream, Michigan maple syrup  	\$5.95
Crème Brûlée French Toast Grand Marnier, sweet custard, Michigan maple syrup 	\$5.95		



Breakfast Assortments

Assorted Breakfast Wraps (NF) \$87.00 per 20 servings

Country Breakfast Wraps scrambled eggs, Applewood smoked bacon, aged cheddar cheese, home fried potatoes, grilled flour tortilla (NF)

Garden Breakfast Wraps scrambled eggs, onion, aged cheddar cheese, sautéed peppers, spinach, home fried potatoes, grilled spinach tortilla (V) (NF)

Santa Fe Breakfast Wraps scrambled eggs, chorizo, Monterey Jack cheese, home fried potatoes, grilled flour tortilla (NF)

Assorted Crustless Quiche (GF) (NF) \$68.00 per 20 servings

Farmer's Crustless Quiche Lorraine Squares Applewood smoked bacon, cream, eggs, onion, fresh herbs, Swiss Cheese (GF) (NF)

Garden Crustless Quiche Squares broccoli, cream, eggs, mushrooms, onion, spinach, fresh herbs, aged cheddar cheese, Swiss cheese (V) (GF) (NF)

Eastern European Breakfast \$152.00 per 20 servings

Black Forest ham, prosciutto, English white cheddar, French triple crème brie, hard boiled eggs, cornichons, fig jam, butter, whole grain mustard, sourdough baguette slices, pumpnickel crisps (NF)

Smoked Salmon \$182.50 per 20 servings
cucumber, red onion, tomato, capers, Boursin cheese (GF) (NF)

BREAKFAST ACCOMPANIMENTS

Classics

(minimum 15 guests)

	per guest
Applewood Smoked Bacon (GF) (NF)	\$3.75
Country Home Fried Potatoes peppers, onions, side of ketchup (V) (GF) (NF)	\$2.95
Pork Sausage Links (GF) (DF) (NF)	\$2.75

	per guest
Southern White Grit Cakes white cheddar, scallion, butter (GF) (NF)	\$4.25
Turkey Sausage Links (GF) (DF) (NF)	\$2.75
Vegetarian Sausage Patties (V) (DF) (NF)	\$3.95

Fruit and Yogurt

(minimum 15 guests)

	per guest
Breakfast Parfaits seasonal berries, pineapple, vanilla yogurt, granola (V) (NF)	\$4.95
Fresh Fruit Cups melons, pineapple, seasonal berries (VA) (GF) (DF) (NF)	\$3.75

	per guest
Individual Yogurt assorted (V) (GF) (NF)	\$2.75
Sliced Fresh Fruit melons, pineapple, seasonal berries (VA) (GF) (DF) (NF)	\$3.50

From Our Bakery

Bakery A la Carte

	per dozen
Vegan Energy Bites carob chips, cranberries, dates, maple syrup, oats, sunflower butter (VA) (GF) (NF)	\$15.00
Gluten Free Sour Cream Coffee Cake butter, eggs, cinnamon crumble topping (V) (GF) (NF)	\$24.00
Gluten Free Vegan Blueberry Lemon Scones coconut oil, lemon zest, turbinado (VA) (GF) (NF)	\$24.00
Sweet Butter Coffee Cake sour cream, eggs, cinnamon crumble topping (V) (NF)	\$18.00



Bakery Assortments

Bagel Assortment Platter plain, whole grain, raisin, everything, individual plain and low-fat vegetable cream cheese (V) (NF)	\$54.00
	per 2 dozen
Baked Goods Assortment Danish pastry, sweet scones, muffins, sweet butter coffee cake (V)	\$30.00
	per 2 dozen
Danish Pastry Assortment apple, cinnamon swirl, custard, maple, raspberry (V)	\$18.00
	per dozen
Gluten Free Pastry Assortment vegan energy bites, gluten free lemon poppy seed muffins, gluten free sour cream coffee cake (V+) (GF) (NF)	\$36.00
	per 2 dozen

Muffin Assortment dark chocolate banana pecan, vegan carrot apple, gluten free lemon poppyseed (V) (NF)	\$12.00
	per dozen
Sweet Scone Assortment apple cinnamon, blueberry lemon, raspberry white chocolate (V) (NF)	\$24.00
	per dozen
Vegan Pastry Assortment vegan energy bites, gluten free vegan blueberry lemon scones, vegan carrot apple muffins (V+) (GF) (NF)	\$36.00
	per 2 dozen

CHEF-SERVE PACKAGES

(minimum 50 guests)

Belgian Waffle Station (V) \$6.50 per guest
Toppings include: cinnamon apple compote, seasonal berries, toasted pecans, whipped cream, Michigan maple syrup

Omelet Station (GF) (NF) (as side) \$5.25 per guest
(as entrée) \$8.95 per guest
Toppings include: chopped bacon, eggs, egg whites, crumbled feta, Black Forest ham, mushrooms, onion, peppers, spinach, tomatoes, aged cheddar cheese, Swiss cheese

Organic Oatmeal Station (GF) (NF) \$4.95 per guest
Toppings include: 2% milk, almond milk, brown sugar, dried cranberries, raisins, walnuts

Sweet and Savory French Crêpe Station \$7.50 per guest
Toppings include: cinnamon apple compote, fresh strawberries, Nutella, whipped cream, powdered sugar, Black forest ham, sautéed mushrooms, tarragon creamed chicken, fresh spinach, diced tomatoes, Parmesan cheese, Swiss cheese



(V+) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (NF) Nut Free

Ingredient substitutions may be made based on product availability. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Menu pricing does not include equipment, 6% Michigan sales tax, service charges or gratuity. Katherine's Catering, Inc. 2020 - 2021 8.20



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