

BREAKFAST AND BRUNCH



SAMPLE BREAKFAST PACKAGES

Self-Serve Packages

(minimum 20 guests)

All-American Breakfast

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 **V**, **NF**
Ketchup **V**, **GF**, **NF**
Applewood Smoked Bacon **DF**, **NF**
Pork Sausage Links **DF**, **NF**

Bountiful Breakfast Buffet

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 **V**, **NF**
Ketchup **V**, **GF**, **NF**
Applewood Smoked Bacon **DF**, **NF**
Pork Sausage Links **DF**, **NF**

Breakfast at Tiffany's **GF**, **NF**

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 crystallized ginger, cinnamon crumble topping **V**, **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**

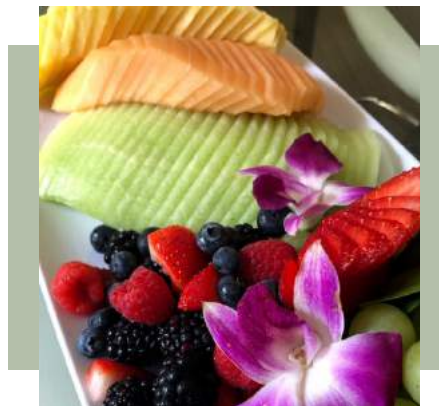
Sliced Fresh Fruit melons, pineapple, seasonal berries **V+**, **GF**, **DF**, **NF**
Baked Goods Assortment Danish pastry, sweet scones, muffins, sweet butter coffee cake **V**

European Continental **NF**

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 cinnamon filling, chocolate chips, butter streusel topping **V**, **NF**

Morning Inspirations **NF**

Fresh Fruit Cups melons, pineapple, seasonal berries **V+**, **GF**, **DF**, **NF**
Bagel Assortment Platter assorted
Individual Cream Cheese plain and low-fat vegetable **V**, **NF**
Vegan Pastry Assortment vegan energy bites, gluten free vegan blueberry lemon scones, vegan carrot apple muffins **V+**, **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



SAMPLE CHEF-SERVE PACKAGES

(minimum 50 guests)

Belgian Waffle Station **v**

Toppings include: cinnamon apple compote, seasonal berries, toasted pecans, whipped cream, Michigan maple syrup

Omelet Station **GF, NF**

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**

Toppings include: 2% milk, almond milk, brown sugar, dried cranberries, raisins, walnuts

Sweet and Savory French Crêpe Station

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



If these menu packages aren't the right fit - no worries!
The Katherine's team can help create a custom package just for you.



V+ Vegan **V** Vegetarian **GF** Gluten Free **DF** Dairy Free **NF** Nut Free

Katherine's Catering is pleased to offer a variety of gluten-friendly and nut-friendly baked goods. While we follow best practices in preparing such items with gluten-free ingredients, and/or without nuts, our Bakery is not a gluten-free or nut-free facility.

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.