

# BREAKFAST

A 48 hours notice is required for placing & cancelling of hot breakfast menu items. All hot items will be delivered in ready-to-serve tins with disposable wire racks and sternos. Beverages and paper products are additional cost. A 20 guest minimum required for all hot brunch items.

## **BREAKFAST WRAPS**

scrambled eggs, cheddar cheese, sautéed red peppers and onions wrapped in a soft tortilla  
\$5.50/guest

## **EGG MUFFINS**

crustless egg bake with choice of seasonal fillings \$4/guest

## **BREAKFAST QUICHE**

spinach and Swiss, Lorraine or mixed vegetable; serves 6. \$16/each

## **SUNRISE FRITTATA**

Main Street's version of a traditional Italian open faced omelet; choice of spinach & cheddar or roasted vegetable. \$37.50/ serves 10

## **MAPLE BAKED BLUEBERRY & PECAN OATMEAL** \$20/ serves 10.

## **HOMEMADE BREAKFAST PASTRIES**

muffins, Danish, fruit bread and croissants.  
seasonal offerings \$3.75/ guest

## **BAGELS** \$15/dz

assortment; plain, poppy, sesame, everything  
**CREAM CHEESE \$5**

## **APPLE COFFEE CAKE**

serves 12 \$18

## **FRESH FRUIT SALAD**

Pineapple, cantaloupe, melon and grapes  
\$3.25/guest

## **GREEK YOGURT CUPS**

\$2.75/each

## **FRESH FRUIT & YOGURT PARFAIT**

Yogurt, fresh fruit topped with granola  
\$4.95/ guest



## **PALMER SQUARE BRUNCH** \$10/guest

An assortment of homemade breakfast pastries, fresh fruit salad, assorted yogurts and homemade granola bars

## **THE GRADUATE BRUNCH** \$16/ guest

### **select one egg dish:**

farm fresh scrambled eggs, gourmet quiche, sunrise frittata, or breakfast wraps

### **select two breakfast meats:**

crisp bacon, country sausage links or ham

### **select two continental items:**

homemade breakfast pastries, homemade granola bars, or fresh cut fruit salad

## **ALUMNI BRUNCH** \$20/ guest

### **select one egg dish:**

farm fresh scrambled eggs, gourmet quiche, sunrise frittata, or breakfast wraps

### **select two breakfast meats:**

crisp bacon, country sausage links, or ham

### **select one chef's station:**

\*Vermont French toast; extra thick slices of country bread prepared with a hint of vanilla & cinnamon; served with maple syrup

\*Belgian waffles; delicious sourdough waffles with maple syrup or fresh berry compote

*\*staff attendant required at \$200 per 50 ppl*