

# RISE & SHINE HOT BREAKFAST

Catering staff are included for a 2 hour event, arriving for setup approx. 2 hours prior to the contracted start time. Please contact a catering rep for server charges should your event extend beyond 2 hours. All packages include appropriate paper and plastic goods and approximately 20oz of fresh brewed Seattle's Best regular & decaffeinated coffee and assorted tea per persons. China & Linen service is available at \$3 per person.

## NEW YORK STYLE BAGELS WITH EGGS & SEASONAL FRUIT

Scrambled Cage Free Eggs  
New York Style Bagels **RB**  
with Cream Cheese, Butter, & Jelly  
Orchard's Harvest Seasonal Fruit Cup  
**\$11.50 per person**

## CLASSIC BREAKFAST BUFFET

Scrambled Cage Free Eggs  
Breakfast Potatoes **GF**  
Miniature Muffins **RB**  
Orchard's Harvest Seasonal Fruit Cup  
New York Style Bagels **RB**  
with Cream Cheese, Butter, & Jelly  
Homemade Danish **RB**

### Choice of Breakfast Meat (select 1):

Ham  
Crispy Bacon  
Breakfast Sausage  
Vegan Meat **VG VT**

**\$14.50 per person**

## THE HUNGRY KNIGHT

Carafes of Minute Maid Orange Juice  
Scrambled Cage Free Eggs  
Breakfast Potatoes **GF**  
Miniature Muffins **RB**  
Orchard's Harvest Seasonal Fruit Cup  
New York Style Bagels **RB**  
with Cream Cheese, Butter, & Jelly  
Homemade Danish **RB**

Buttermilk Pancakes or French Toast  
with Maple Syrup

### Choice of Breakfast Meat (select 2):

Crispy Bacon  
Breakfast Sausage  
Ham  
Turkey Sausage  
Vegan Meat **VG VT**

**\$16.95 per person**

## A LA CARTE OPTIONS

Apple-Cranberry Sweet Cheese Tart  
**\$11.95** (cut into 16pcs and serves 8)

The Shroom Quiche  
with Mushrooms, Spinach, & Fontina Cheese  
**\$32.50 (serves 8)**

Cowboy Quiche  
with Bacon, Cheddar Jack Cheese, & Onions  
**\$32.50 (serves 8)**

Quiche Lorraine  
with Sweet Onions, Bacon, & Gruyère  
**\$32.50 (serves 8)**

Fresh Baked Scones **RB**  
Lemon, Blueberry, Orange, Cinnamon  
with Butter & Jelly  
**\$27 per dozen (minimum selection)**

New York Style Bagels **RB**  
with Cream Cheese, Butter, & Jelly  
**\$14 per dozen**

Fresh Baked Breakfast Loaves **RB**  
Blueberry, Banana, Walnut, Cranberry  
with Butter & Jelly  
**\$7.25 per loaf (8-10 slices)**

Minute Maid (10oz)  
Orange Juice or Apple Juice  
**\$1.50 each**

Dasani Water Bottle (12oz)  
**24 Case/\$18**  
**\$1.25 each**

Assorted Yogurt  
**\$1.30 each**

Seasonal Whole Fruit  
**\$1 per piece**

Granola Bars  
**\$1.30 each**

## MENUS@CHANGE

Sweet Potato Hash **VT VG GF**  
(No charge alternative to traditional potatoes)

Fat-Free Plain Greek Yogurt, Granola **VT**  
& Berry Parfait (12oz)

Non Fat Greek Yogurt & Granola  
**\$3.95 each**

Homemade Swiss Breakfast Bowl **VT VG**  
Nutritious and full of fiber, made fresh with rolled raw  
oats, flaxseed, honey, berries, nuts, coconut milk, and  
unsweetened coconut  
**\$3.95 each**

Whole Grain, Tofu, Fruit, & Nut Bars **VT VG RB**  
**\$21 per dozen**

Fresh made Egg White and Roasted Red **VT**  
Pepper Whole Wheat Wrap  
with Low Fat Ricotta, Harissa, & Dried Spices  
**\$4.95 each**

Orchard's Harvest Seasonal  
Fruit Cup (12oz)  
**\$2.95 each**

**FOR FURTHER INQUIRIES OR INFORMATION PLEASE CONTACT US AT**

### CENTRAL CATERING

145 College Avenue  
Brower Commons  
P. 848 932 8044  
F. 732 832 1206

### COOK/DOUGLASS

177 Ryders Lane  
Neilson Dining Hall  
P. 848 932 1930  
F. 732 932 1212