

# Breakfast Menu

*See below for additional details\**

**Option 1: The Continental** \$10.00

- Pastries & Muffins
- Yogurt
- Granola, Fruit, Berries

**Option 2: Scrambled Eggs** \$14.00

- Sausage
- Biscuits & Jam
- Breakfast Potatoes

**Option 3: Pancakes with Syrup** \$14.00

- Sausage
- Breakfast Potatoes
- Fresh Fruit

**Option 4: French Toast with Syrup** \$14.00

- Sausage
- Breakfast Potatoes
- Fresh Fruit

**Option 5: Sausage Gravy** \$14.00

- Biscuits & Jam
- Scrambled Eggs
- Breakfast Potatoes

**Option 6: Quiche** \$15.00

- Spinach, Tomato & Swiss or Ham & Cheddar
- Breakfast Potatoes
- Fresh Fruit

**Option 7: Egg & Cheese Croissant** \$14.00

- Ham or Bacon on Croissant
- Breakfast Potatoes
- Fresh Fruit

**Option 8: Frittata** \$15.00

- Southwest, Ham & Cheese, or Spinach, Tomato, & Swiss
- Sausage
- Seasonal Fruit

**Al a carte Choices:**

*(Items must be added to one of the menus above to receive listed pricing)*

- Fresh Fruit \$3.00
- Eggs \$3.00
- Ham, Bacon, or Sausage \$3.00
- Breakfast Potatoes \$3.00
- Biscuits or Croissants \$2.00
- Bagel and Cream Cheese \$4.00
- Muffins and Pastries \$4.00
- Bottled Water \$1.00 each
- Bottled Fruit Juices \$3.00 each
- Orange juice \$2.00
- Milk \$2.00
- Coffee \$3.00 (reg/decaf)
- Hot Tea \$2.00

## Breakfast Grab and Go Menu

*See below for additional details\**

### **Option 1: Bagel Box** \$10.00

- Bagel with Cream Cheese
- Whole Fruit
- Yogurt Cup
- Bottled Water

### **Option 2: Continental Box** \$10.00

- Muffin or Croissant
- Jam
- Fresh Fruit Cup
- Yogurt Cup
- Bottled Water

### **Option 3: Breakfast Croissant Box** \$10.00

- Bacon, Egg & Cheese
- Fruit Cup
- Yogurt Cup
- Bottled Water

### **Option 7: Breakfast Burrito Box** \$10.00

- Ham, Egg & Cheese
- Whole Fruit
- Yogurt Cup
- Bottled Water

### **Individual Items**

- Bagel and Cream Cheese \$5
- Breakfast Burrito \$6
- Breakfast Croissant \$6
- Parfait \$5
- Muffin \$5
- Bottled Fruit Juice \$3

\*The Breakfast Menus are intended for Conferences, Business Meetings, and Retreat groups of 25 people or more. Groups smaller than 25 people should be approved by the caterer (additional \$150 Charge will apply). Menu selections should be turned in as soon as possible and no later than 3 weeks before your event. Final head counts for each group are due 3 weeks prior to the event. We will do our best to accommodate any increase to the final head count up to 72 hours before the event (charges will apply accordingly). However, if the head count decreases within the 3 weeks prior to your event, the original head count provided will still remain in place on the invoice.

## Service Style Options

**Drop off Service- any event taking place outside of one of Lakeside's venues.** All meals will be packaged in disposables and dropped off to the client. Only canned and bottled beverages will be offered. If client needs any equipment, charges will apply which may include a delivery and pick up fee.

**Self-serve/ self-bus options are considered drop off service.** Caterer will set up food buffet/display and come back later to take display down. Client is responsible for cleaning up all tables except the buffet. If there are left overs that client would like to keep, they are responsible for packaging them up. For larger parties that need the buffet restocked an attendant fee will be charged.

**Self-serve with bussers.** Caterer will set up food buffet/display and stock as needed throughout the meal. Bussers will be on premises until dinner plates are cleaned up. Caterer will clean up buffet area once the client is finished with meal. Service and gratuity charges will be applied to the client's final bill.

**Served, buffet-style.** Caterer's staff will serve guests from a buffet. Bussers will be on premises until dinner plates are cleaned up. Caterer will clean up buffet area once the client is finished with their meal. Service and gratuity charges will be applied to the client's final bill.

**Full Service- Plated.** Service staff will be with you throughout your meal. Dinner will be plated and served and staff will clean up at the end of the meal. Service, plate, and gratuity charges will be applied to the client's final bill. (This service is only available in Wesley Lodge. Logistics for full service in other locations will need to be approved by caterer (Some areas cannot accommodate plated meals).

### Dinnerware Options

- disposable dinnerware (included)
- upscale disposable dinnerware (\$3.00/person)
- Meals with disposable dinnerware that require service will also have a 20% gratuity.
- real china and flatware on **buffet tables** (\$3.00/person plate charge, 20% gratuity)- disposable cups
- real china on buffet, water glasses and flatware at **individual place setting** (\$4.00/person plate charge, \$1 place setting fee, 20% gratuity)
- Plated and served with water glasses and flatware at individual place setting (\$4.00/person plate charge, \$1 place setting fee, 20% gratuity)

\*Service and Gratuity charges will be applied accordingly to any bill requiring any real china, silverware, or glassware.

### Banquet Service Staff Charges

- Buffet Attendant- \$50 each
- Bussers- \$15/hour per busser (minimum 2 hours)
- Servers- \$20/hour per server (minimum 3 hours)