

BREAKFAST



Breakfast

Assorted Breakfast Pastries

Muffins, Scones, Donuts, and Danish

Assorted Breakfast Sandwiches

A variety of breakfast sandwiches including vegetarian options

Hot Breakfast Buffet

Scrambled eggs, cheesy hashbrowns, sausage links and bacon

Biscuits and Gravy

Homemade sausage gravy, flaky buttermilk biscuits, scrambled eggs and breakfast potatoes

Loaded Breakfast Strata

Egg custard layered with bread, breakfast meats, vegetables, and cheese. Baked in the oven and served hot with a side of sour cream and salsa. Serves 18.

Oatmeal Bar

Hot stone ground oats with assorted toppings including granola, brown sugar, fresh berries, and toasted sliced almonds

Cinnamon Rolls w/Cream Cheese Frosting

One dozen warm cinnamon rolls with bacon or sausage

Seasonal Fruit Tray

An assortment of fresh cut seasonal fruit

Small (up to 15 people)

Medium (up to 25 people)

Large (up to 35 people)

À la Carte Breakfast Bar

Choose your own/Minimum of 10 people

Scrambled Eggs

Fluffy scrambled eggs seasoned with salt and pepper, customizable upon request

Breakfast Meats

Your choice of bacon, sausage links, or ham steak

Roasted Red Skin Potatoes

Seasoned with fresh herbs, salt and pepper and a touch of chili flake

Cheesy Hash Browns

Tender shredded hash browns in a rich and creamy cheese sauce, topped with more cheese and baked until hot and bubbly

French Toast

Two per person. Served with maple syrup and butter

Breakfast Beverages

Coffee (8-10 people)

Water

Canned Soda

Bottled Juice

Apple, orange, cran-grape

Please contact us if you would like to customize your offerings. Our catering staff is happy to consult with you on your event.

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