

Sarasota Catering Company

Breakfast Menu

(Minimum 25 People)

Delivery and Pickup Charges may apply.

All Breakfast Items include Black High Quality Disposables, Napkins, and Glassware where required.

COLD BREAKFAST ITEMS

Assorted Bagels

with Plain, Cranberry, and Honey Walnut
Cream Cheeses and Butter
\$29.00 per dozen

Breakfast Breads and Muffins

Choice of Three:

Sausage and Cheese Biscuits
Bacon and Cheese Biscuits
Banana Bread
Date Nut Bread
Cranberry Walnut Sour Cream
Zucchini Bread
Lemon Poppy Seed Bread or Muffin
Chocolate Chip Muffin
Cinnamon Coffee Cake
Sweet Corn Muffins
Sweet Chilies and Cheddar Muffins
Cranberry Apple Bars
Crumb Coffee Cake
\$3.75 per person

Miniature Croissants

Plain or Chocolate Drizzled
\$1.50 each

Assorted Scones

Chef's Choice of: Current, Cranberry,
Cinnamon, Blueberry, or Apricot.
Served with Jam and Marmalade
\$3.50 per person

Toast White and Wheat Bread with
assorted Jams and Jellies
\$1.50 per person

Fruit Salad

Mixed Seasonal Fruit
Small (Serves 25-30) \$80.
Medium (Serves 35-40) \$120.00
Large (Serves 45-50) \$150.00

Yogurt Bar with Granola

Vanilla Yogurt with our own house-made
Granola
\$4.50 per person

Lox and Bagels

Served with Nova Lox, Cream Cheese,
Sliced Onion and Tomato
\$9.50 per person

Smoked Salmon

Egg Whites, Yolks, Capers, Diced Red
Onion, Cream Cheese and Dark Breads
\$9.50 per person

HOT BREAKFAST ITEMS

Scrambled Eggs

3 Scrambled Eggs with Chives
\$4.25 per person

Croissant Sandwiches

Choice of
Bacon, Egg and Cheddar Cheese
Ham, Egg and Cheddar Cheese
Sausage, Egg, and Cheddar Cheese
Egg and Cheddar Cheese
Vegetable and Egg
\$4.75 for 2

Egg Casseroles

Ham, Green Pepper and Onion Egg
Casserole
Roasted Vegetable Egg Casserole
Cheese and Mushroom Egg Casserole -
Choice of Cheddar, Mozzarella or Swiss
Cheese
Spinach and Swiss Egg Casserole
\$5.25 per person

Sausage Casserole

With Eggs, Crumbled Sausage, Shredded
Potatoes, Sour Cream, and Cheddar
Cheese
\$5.25 per person

Corned Beef Hash

Plain \$3.50 per person
With Egg \$2.25 additional per person

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HOT BREAKFAST ITEMS (cont.)

Tater Tot Casserole

With Cheddar Cheese, Sour Cream and Mushroom Soup
\$5.25 per person

French Toast Casserole

French Bread soaked with egg, milk and vanilla topped with maple syrup, bananas foster or praline sauce
\$5.25 per person

Stuffed French Toast with Cream Cheese
Choice of Orange, Marmalade or Strawberry
\$5.25 per person

Cheese Blintzes

Served with Blueberry and Cherry Sauce on the side
\$4.25 per person

Pancakes

with Fruit Topping and Maple Syrup
(2 per person)
\$4.75 per person

Southern Style Biscuits and Sausage Gravy

(2 per person)
\$4.25 per person

Quiches – 9 inch

Bacon and Gruyere
Spinach and Feta
Bacon and Leek
Ham and Caramelized Onion
Spinach and Bacon
Roasted Vegetable
Quiche Lorraine
Wild Mushroom
Ham and Swiss Cheese
(Serves 8) \$21.00 each
Seafood \$26.00

Breakfast Burritos

Scrambled Eggs, Applewood Smoked Bacon and Cheddar
Diced Ham and Cheddar
Crumbled Sausage and Monterey Jack Cheese
Scrambled Eggs and Roasted Vegetable
Scrambled Eggs and Monterey Jack Cheese
With Salsa and Sour Cream on the side
\$4.75 per person

Sides - Meats

Choice of:
Applewood Smoked Bacon (3),
Pork Sausage Links (3), Turkey Sausage (3)
or Ham Steak (1)
\$3.25 per person

Sides - Potatoes

Choice of: Home Fries or Potato Pancakes
\$3.25 per person

BEVERAGES

Soft Drinks

Coke, Diet Coke, Sprite, Iced Tea, Lemonade and Bottled Water
\$1.50 each

Coffee Service

Decaffeinated or Regular Coffee with Flavored Creamers, Half & Half, Sugar, and assorted artificial Sweeteners
Includes: Disposable Coffee Cups and Stirrers
\$27.00 Gallon

Hot Tea Service

Herb and Regular Tea, Milk, Sugar, and assorted artificial Sweeteners
Includes: Disposable Coffee Cups and Stirrers
\$1.75 per person

Juices and Milk

Orange, Cranberry, Apple, and Grapefruit Juices
Whole or Skim Milk
\$3.25 per person

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COLD BREAKFAST OPTION #1

\$13.50 per person

Choice of **either** Bagels or Breakfast Breads

Bagels with Assorted Spreads

(1 Bagel per person)

Chef's Variety of Bagels may include:

Plain Cream Cheese

Cranberry Cream Cheese

Honey Walnut Cream Cheese

Smoked Salmon Cream Cheese

Assorted Breakfast Breads (Choice of Three)

(3 Breakfast Breads per person)

Seasonal Fruit Salad

Vanilla Yogurt with our own house-made
Granola

Orange Juice

COLD BREAKFAST OPTION #2

\$13.00 per person

Assorted Scones

Chef's Choice of: Current, Cranberry,
Cinnamon, Blueberry or Apricot

Served with Jam and Marmalade

(1 Scone per person)

Miniature Croissants

Choice of Plain or Drizzled with Chocolate

(1 Croissant per person)

Seasonal Fruit Salad

Vanilla Yogurt with our own house-made
Granola

Orange Juice

CONTINENTAL BREAKFAST

\$9.25 per person

Assorted Breakfast Breads (Choice of Three)

(3 Breakfast Breads per person)

Seasonal Fruit Salad

Coffee Service

Decaffeinated or Regular Coffee with
Flavored Creamers, Half & Half, Sugar,
and assorted artificial Sweeteners

Hot Tea Service

Herb and Regular Tea, Milk, Sugar, and
assorted artificial Sweeteners

Orange Juice

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OMELET STATION

\$9.75 per person

Chef Made to Order Omelets*

3 egg omelets

Topping Choices include:

Diced Ham, Sautéed Mushrooms,

Cheddar Cheese, Swiss Cheese, Fresh

Spinach, Red Peppers

Additional ingredients at extra charge

WAFFLE STATION

\$5.00 per person

Add to Omelet Station for \$3.25

Chef Made to Order Waffles*

Toppings Include: Sliced Strawberries,

Whipped Cream, Pecans, Maple Syrup,

Powdered Sugar

*One Chef required for every 30-50

Guests starting at \$120 each

OATMEAL with Toppings

\$5.50 per person

Brown Sugar, Cinnamon Sugar, Milk

Maple Syrup, Raisins, Sliced Bananas,

Butter

HOT BREAKFAST OPTION #1

\$10.25 per person

Creamy Scrambled Eggs

Choice of One Meat: Applewood

Smoked Bacon, Sausage Links, or Ham

Choice of One Potato: Home Fries or

Potato Pancakes

Toast with Assorted Jams and Jellies

Seasonal Fruit Salad

HOT BREAKFAST OPTION #2

\$12.75 per person

Choice of One Breakfast Casserole:

Ham, Green Pepper and Onion Egg Casserole

Roasted Vegetable Egg Casserole

Cheese and Mushroom Egg Casserole -

Choice of Cheddar, Mozzarella or Swiss Cheese

Spinach and Swiss Egg Casserole

Sausage Casserole - Crumbled sausage,

Shredded Potatoes and Cheddar Cheese

French Toast Casserole - French Bread

soaked with egg, milk and vanilla topped

with maple syrup, bananas foster sauce

or praline

Choice of One Meat: Bacon, Sausage or Ham

Choice of One Potato: Home Fries or

Potato Pancakes

Toast with assorted Jams and Jellies

Seasonal Fruit Salad

Orange Juice

* Casseroles, Meats, Breads, and/or Croissants can be added to any combination