

## **BREAKFAST MENU**

MINIMUM OF 10 GUESTS

MEALS COME WITH BIODEGRADABLE DISPOSABLE PLACE SETTINGS (PLATES, FLATWARE & NAPKIN)

FIT AND FRUITY FRESH BAKED MUFFIN, YOGURT GRANOLA PARFAIT AND FRESH CUT FRUIT	_ PER PERSON	7.00
CONTINENTAL FRESH BAKED PASTRIES TO INCLUDE HAM BISCUIT, ASSORTED GLAZED POUFRESH MADE BANANA BREAD AND FRESH CUT FRUIT		7.00
BREAKFAST SANDWICH COMBO SANDWICH MADE WITH YOUR CHOICE OF CROISSANT OR ENGLISH MUFFIN FIL	_ PER PERSON	7.00
SAUSAGE WITH FRESH CUT FRUIT	_ PER PERSON	7.00
<b>HEALTHY BREAKFAST</b> BOILED EGGS, WARM OATMEAL BAR WITH GRANOLA, RAISINS, CINNAMON A FRUIT		
	_ PER PERSON	8.00
FRENCH TOAST BREAKFAST EGGY CINNAMON TOAST STRATA WITH SYRUP, POWDERED SUGAR, SAUSAGE	E AND FRESH CUT FRUIT _ PER PERSON	9.00
<b>DOWN HOME BREAKFAST</b> CHEESY SCRAMBLED EGGS, SAUSAGE OR BACON, ROASTED POTATOES, BIS	CUITS WITH BUTTER AND JEL _ PER PERSON	LY 10.00
THE COUNTRY BREAKFAST CHEESY SCRAMBLED EGGS, BISCUIT WITH SAUSAGE GRAVY, AND FRESH CU	T FRUIT _ PER PERSON	9.00
A FRENCH BREAKFAST INDIVIDUAL BACON AND CHEESE OR SPINACH AND 3 CHEESE QUICHE, BLUE FRUIT	BERRY SCONES AND FRESH	Сит
	_ PER PERSON	10.00
THE FULL SOUTHERN BREAKFAST CHEESY SCRAMBLED EGGS, SAUSAGE PATTY, BISCUIT, PEPPERED GRAVY, G FRESH CUT FRUIT	RITS, ROASTED POTATOES AI	ND
	_ PER PERSON	14.00
BELGIAN WAFFLE BAR		
BELGIAN WAFFLE WITH SYRUP, POWDERED SUGAR, TOPPED WITH FRESH BE	RRIES AND BACON _ PER PERSON	9.00
BREAKFAST TACO BAR 6 INCH SOFT TORTILLAS (2 PER GUEST), SCRAMBLED EGGS, SHREDDED CHE SALSA, CANDIED JALAPENOS, PICKLED RED ONIONS SERVED WITH FRESH C GLAZED POUND CAKE		3acon,
OLALD I COND CAINL	_ PER PERSON	9.00

#### A La Carte

•	ASSORTED MUFFINS: BANANA NUT, BLUEBERRY, DOUBLE CHOCOLATE		_2.00
•	Banana Bread with Cinnamon Glaze		_2.00
•	LEMON GLAZED BLUEBERRY AND VANILLA POUND CAKES		2.00
•	Fresh Made Blueberry Scones		2.00
•	HALF BAGEL & ASSORTED CREAM CHEESE		2.00
•	BISCUIT WITH BUTTER AND JELLY		1.50
•	Assorted Granola Bars		2.00
•	Fresh Fruit Bowl - Seasonal Mix		_2.00
•	FRESH FRUIT TRAY — PINEAPPLE, MELON STRAWBERRIES AND RED GRAPES WI		60.00
•	Breakfast Sandwich		_4.00
	<ul> <li>CROISSANT WITH SAUSAGE, EGG AND CHEESE OR ENGLISH MUFFIN WITH EGG WHITES, TURKEY SAUSAGE AND CHEES</li> </ul>	E	
•	Traditional Hash Brown Casserole (serves 20-30)		_60.00
•	Oatmeal Bar with Brown Sugar, Cinnamon, Granola and Honey (with bowl and spoon)		3.00
•	STANDARD GRITS BAR WITH CHEDDAR, ASIAGO, AND MARGARINE (WITH BOWL AND SPOON)	PER PERSON	4.00
•	DELUXE GRITS BAR WITH CHEDDAR, ASIAGO, MARGARINE, CRUMBLED BACON, DICED TOMATOES AND ONION MARMALADE (WITH BOWL AND SPOON)	_	5.50

# SAVORY MOMENTS STRIVES TO PROVIDE LOCALLY SOURCED INGREDIENTS AND ANTIBIOTIC FREE CHICKEN

#### **BEVERAGES**

•	COFFEE SERVICE — REGULAR AND DECAF WITH CUPS, SWEETENERS, CREAM AND STIRRERS	2.00
•	HOT TEA — ASSORTED FLAVORS WITH CUPS, HONEY AND SWEETENERS.	2.00
•	ASSORTED FLAVORED BOTTLED JUICES	2.00
•	APPLE JUICE (GALLON) WITH CUPS AND ICE	10.00
•	ORANGE JUICE (GALLON) WITH CUPS AND ICE	13.00
•	12 OZ BOTTLED SODA	1.50
•	16.9 oz Bottled Water	1.00

#### PLACE SETTINGS

BIODEGRADABLE: PLATES, UTENSILS, AND DINNER NAPKIN	2.00 PER PERSON
Square Paper Dessert Plates, Biodegradable Fork and Napkin	1.00 PER PERSON
CLEAR PLATES, CLEAR HEAVY DUTY UTENSILS AND DINNER NAPKIN	4.00 PER PERSON
DISPOSABLE CHAFERS WITH WATER PAN AND STERNO	12.00 EACH

### **DELIVERY**

MINIMUM DELIVERY 15.00 1.50 PER MILE

CANCELLATIONS REQUIRE 48-HOUR NOTICE

NORTH CAROLINA AND MECKLENBURG COUNTY SALES TAX OF 8.25% WILL BE ADDED CREDIT CARD PAYMENTS ARE ACCEPTED WITH AN ADDITIONAL 3% CHARGE