

Served Breakfast Selections



Priced per person.

Served breakfasts include a seasonal fruit cup, orange juice, freshly brewed coffee, and a selection of fine teas.

A labor charge will be assessed for meal functions of less than 20 guests.

Classic Breakfast | \$15.75

scrambled eggs with Monterey jack & chives, Applewood smoked bacon, and breakfast potatoes GF

Breakfast Sandwich | \$15.75

scrambled eggs with mushrooms and Swiss cheese on Ciabatta bread served with breakfast potatoes

Corned Beef Hash | \$16.00

crispy corned beef hash with onions, potatoes topped with scrambled eggs

Blue Cornmeal Johnny Cakes | \$16.25

cakes with caramelized pecans and blueberry compote, grilled chicken sausage, and Pure Michigan maple syrup

Breakfast Tacos | \$16.75

chorizo, mushrooms, cilantro, and fresh tomatoes folded with scrambled eggs and cheddar cheese wrapped in a flour tortilla served with Pico de Gallo and breakfast potatoes. Corn tortilla available upon request GF

GF - gluten friendly

V - vegetarian

VG - vegan



Priced per person.

Continental breakfast buffets include orange and V-8 juices, freshly brewed coffee, and a selection of fine teas.

GF - gluten friendly
V - vegetarian
VG - vegan

The Classic Continental | \$12.75

Fresh Sliced Fruits and Seasonal Berries GF/V/VG

Variety of Bagels
with butter, cream cheese, and fruit preserves V

Assorted Muffins and Fruit Danishes V

That's a Wrap Continental | \$13.50

Fresh Sliced Fruits and Seasonal Berries GF/V/VG

Breakfast Wheat Wrap
with fluffy scrambled eggs, cheddar cheese, and bacon

The Fresh Start Continental | \$14.50

Fresh Sliced Fruits and Seasonal Berries GF/V/VG

Croissants
with butter and fruit preserves V

Assorted Muffins and Fruit Danishes V

Assorted Yogurts GF/V

Oatmeal
with cinnamon, raisins, and brown sugar GF/V/VG

Continental Breakfast Selections

The Happy Continental | \$14.50

Fresh Sliced Fruits and Seasonal Berries GF/V/VG

Assorted Coffee Cakes V

Hard Boiled Eggs GF

Assorted Yogurts GF/V

Enhancements (Based Upon One Serving)

Hard Boiled Eggs GF | \$2.00

Country Sausage Links (two) GF | \$3.00

Bacon Slices (two) GF | \$3.50

Assortment of Scones | \$3.25
with butter, cream cheese, and fruit preserves V

Oatmeal | \$3.50
with cinnamon, raisins, and brown sugar GF/V/VG
(designed to serve a minimum of 25 guests)
add seasonal berries GF/V/VG | \$2.50

Fluffy Eggs | \$4.25
scrambled with MSU Dairy cheddar GF

Breakfast Wheat Wrap | \$5.25
with fluffy scrambled eggs, cheddar cheese, and bacon

Breakfast Spinach Wrap | \$4.25
with fluffy scrambled eggs and pepper jack cheese V

Mini Vegetable Frittata GF/V | \$5.00

Breakfast Buffet Selections



Priced per person.

Breakfast buffets include orange and V-8 juices, freshly brewed coffee and a selection of fine teas.

A minimum guarantee of 25 guests is required.

Keep it Classic Buffet | \$21.50

Sliced Seasonal Fruit GF/V/VG

Scrambled Eggs GF

Country Potatoes V/VG

Country Sausage Links GF

Applewood Smoked Bacon GF

Individual Yogurt with Granola V

Breakfast Pastries V

Variety of Bagels

with cream cheese, butter, and fruit preserves V

Southern Belle Buffet | \$23.50

Fresh Seasonal Fruit

with Julep drizzle GF/V/VG

Scrambled Eggs GF

Charleston Style Biscuits

with country gravy

Smoked Ham

with mustard glaze GF

Southern Comfort French Toast

with Whiskey Anglaise

Sweet Potato and Kale Skillet Hash V

Pecan Coconut Granola with Greek Yogurt V

Fried Green Tomato Casserole V

Left Coast Buffet | \$25.50

Fruits of the Season GF/V/VG

Egg White Brioche Sliders

with spinach and roasted tomatoes

Scrambled Eggs

with Cyprus grove goats cheese GF

Crisp Waffles

with Washington apple compote, toasted California almonds, and syrup V

Rustic Breakfast Potatoes GF/V

Sonoma Valley Style Chicken Sausage

Avocado Bruschetta

with pepitas pesto and teardrop tomatoes V

Goji Bowl

with blueberries, strawberries, raspberries, bananas, almond butter, maca powder, hemp seeds, granola, and coconut shavings V

Assorted Muffins and Fruit Danishes

with butter and fruit preserves V

GF - gluten friendly

V - vegetarian

VG - vegan