BREAKFAST BUFFETS
(Minimum 25 guests)
Served with Starbucks® Coffee, Hot Tea, Bottled V-8®, Orange, Apple and Grapefruit Juice

Fawcett's Signature Breakfast $20.00
Breakfast Pastries served with Whipped Butter and Assorted Jams, Seasonal Fruit Cups, choice of one style of Eggs*, choice of Seasoned New Potatoes or Hash Brown Casserole, Smoked Bacon, Sausages, Chef-attended Waffle Station, Fried Chicken and Biscuits with Sausage Gravy

Brain Fuel Buffet $17.50
Strawberry-Passion Fruit Smoothies, Low-fat Greek Yogurt and Granola Parfaits, Seasonal Fruit, Smoked Salmon Sliders, Egg White Frittata with Spinach, Chicken Sausage and Roasted Tomatoes, Oatmeal Station with Toppings, Almond Milk

Sunrise Buffet $16.50
Classic European-Style Breakfast Pastries served with Whipped Butter, Assorted Jams, Seasonal Fruit, choice of one style of Eggs*, choice of Seasoned New Potatoes or Hash Brown Casserole, Smoked Bacon, Assorted Sausages

Mini Team Try Outs $17.50
Seasonal Fruit Cups, Hash Brown Potato Casserole, Sausage Pop Overs, Spinach-Cheddar Quiche, Bagel Sliders with Bacon & Cheese, Cinnamon Rolls

Think Brunch $25.00
Breakfast Pastries served with Whipped Butter and Assorted Jams, Seasonal Fruit, Mini Breakfast Burritos with Toppings, Choice of one style of Eggs*, Hash Brown Potato Casserole, Baked Brie with Blueberry Jam, Asparagus-Asiago Galette, Smoked Bacon, Pork Sausages, Cinnamon-Sugar Pancake Balls with Raspberry Sauce & Whipped Cream, Chef Carved Smoked Ham with Biscuits, Smoked Salmon with Classic Condiments, Whipped Chive Cream Cheese and New York Style Bagels, Crisp Salad Greens with Assorted Dressings and Toppings, Seasonal Infused Water

Substitute Chicken Sausage Links for Bacon or Sausage on any menu add $1.75 per person

*Egg Selections
*Scrambled Eggs *Spanish Omelet *Heirloom Tomato-Basil Quiche *Five Cheese Egg Bake, *Chicken Sausage and Caramelized Onion Strata *Western Omelet Bake, * Coddled Eggs

Prices do not include 20% service charge and local sales tax if applicable
MORNING BUFFET ENHANCEMENTS

Maximum one and one-half hours
Chef fee: $50 per station, One Chef per 100 guests required for each station
(Minimum 25 guests)

Chef Attended Omelet Station  $9.00 per guest
Farm Fresh Eggs and Egg Whites with Shredded Cheddar Cheese, Sautéed Mushrooms, Scallions,
Bell Peppers, Ham, Chopped Bacon, Tomatoes, Spinach and Asparagus Tips

Chef Attended Waffle Station  $6.00 per guest
Made-to-Order Belgian-Style Waffles with Whipped Butter, Sliced Strawberries, Seasonal Fruit Compote,
Whipped Cream, Warm House-Made Breakfast Syrup, Chopped Pecans, Chocolate Chips and Butterscotch Chips

Build Your Own Breakfast Bowl  $8.00 per guest
Fluffy Scrambled Eggs, Potatoes, Caramelized Onions, Sausage, Cheese, Marinated Tomatoes,
Scallions, Chopped Bacon

Breakfast Sandwiches (chef attendant not required)  $50 per dozen
(minimum one dozen of any style)
Croissant Bun with Egg White, Mozzarella, and Tomato
English Muffin with Egg, Sausage Patty and American Cheese
Ham and Swiss Slider with Egg
Biscuit with Egg, Bacon and Cheddar Cheese

Yogurt Parfait Station (chef attendant not required)  $6.50 per guest
Low Fat Greek Yogurt with House-Made Granola, Seasonal Berries, Toasted Coconut, Sliced Almonds,
Banana Chips, Grapefruit Segments and Sun-Dried Fruit

SERVED BREAKFAST SELECTIONS

Served with Starbucks® Coffee, Hot Tea and Orange Juice
Add a Preset Seasonal Fruit Cup $3.00 per guest

Caprese Frittata Wedge  $13.50 per guest
Fluffy Eggs filled with Heirloom Tomatoes, Fresh Mozzarella and Basil, served with Chive White Balsamic Drizzle,
Marinated Tomato Salad and Roasted Squash and Warm Biscuits with Whipped Butter

Classic Breakfast  $12.75 per guest
Scrambled Eggs served with Seasoned New Potatoes, Fresh Asparagus, your choice of Smoked Bacon or
Pork Sausage Links and Warm Biscuits with Whipped Butter

Herbivorous VegFest  $14.00 per guest
Chickpea Scramble, Jackfruit Bacon, Olive Oil Poached Vegetables and “Mozzarella Cheese”

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