



Breakfast Menu

Call us at 303-920-5027

- All breakfasts include orange juice and freshly brewed regular and decaf coffee. Tea service available. Additions and substitutions are always welcomed.
- Price includes quality disposable plates and flatware, buffet linen tablecloth, and complete set-up and delivery. Rental of guest table linens available, ask for details. Minimum of 15 guests.
 - Orders need to be placed 24 hour in advance, 48 would be welcomed.
 - Volume discounts are available
 - Tax, service charge and delivery will be add to your order
 - Gratuity is accepted

Continental Breakfast 5.74

Assorted freshly baked breakfast pastries, and a variety of bagels with cream cheese and jams. Fresh brewed coffee, orange juice, seasonal fresh fruit slices & berries or whole fruit.

Colorado Breakfast 7.51

Scrambled eggs, hash brown potatoes, crisp bacon, sausage links and mini croissants with butter. Fresh brewed coffee and orange juice.

Breakfast Wraps 7.51

Filled with scrambled eggs, Southwest potatoes, hickory smoked ham or chorizo, bacon and cheese or vegetarian rolled in a flour tortilla served with fresh salsa. Fresh brewed Coffee and orange juice.

Ham, Bacon & Cheese Frittata 7.51

A crustless quiche dish filled with fresh garden vegetables, eggs, Swiss and cheddar cheese baked until light and golden brown. Served with mini croissants, butter & jam. Fresh brewed coffee and orange juice.

Lox and Bagels 10.11

A delicious breakfast of cured Nova Scotia Salmon, cream cheese, capers, lemons, tomatoes, bermuda onions, dill, chopped eggs and fresh baked assortments of bagels. Accompanied with seasonal fresh fruit slices & berries or whole fruit. Fresh brewed coffee and orange juice.

Brunch Buffet (minimum of 25 guests) 13.60

Scrambled eggs, hash brown potatoes, ham, bacon & sausage and mini croissant with butter. Cured Nova Scotia salmon, cream cheese, capers, tomatoes, bermuda onions, dill, lemon, chopped eggs and bagels. Seasonal fresh fruit slices & berries or whole fruit. Buttermilk pancakes with maple syrup & jam. Assorted fresh baked scones, pastries, turnovers, cinnamon rolls, muffins and bagels with cream cheese. Fresh brewed coffee and orange juice.

Healthy Choice 7.51

Skewers of fresh fruit, a variety of muffins, individual yogurt and granola bars. Fresh brewed coffee and orange juice.



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Classic Quiche Breakfast 7.51

Deep dish quiche served with mini croissants, butter and jam. Fresh brewed coffee and orange juice.

Choice of **one** of the following:

Quiche Lorraine — Traditional favorite! Quiche filled with eggs, ham, onion and gruyère cheese.

Spinach Quiche — Quiche filled with spinach, onion, bell peppers and gruyère cheese.

Mushroom Quiche — Quiche filled with sliced mushroom, onions and gruyère cheese.

Brunch Station

(Prepared at the station for your guest with a minimum of 25 guests)

Omelet Station 21.15

Country fresh eggs offered with ingredients to choose from: diced ham, bacon, shredded Monterey Jack cheese, sliced mushroom, bell peppers, and onion.

Includes scrambled eggs, hash brown potatoes, crisp bacon, sausage links, seasonal fresh fruit slices & berries or whole fruit, an assortment of fruit and cheese Danishes, mini bagels with smoked salmon and cream cheese. Fresh brewed coffee and orange juice.

*Egg beater available by request. Price includes chef and staff.

Breakfast Additions

The following items are available to add to your breakfast order:

- Fresh fruit slices & berries — 2.50
- Assorted individual fruit yogurt — 1.50
- Muffin, pastry, bagel and cream cheese — 2.95
- Assorted breakfast cereal, served with low-fat or skim milk — 2.50
- Bagel platter with cream cheese spread — 2.95
- Add thinly sliced Nova Scotia smoked salmon, red onions, diced tomatoes, capers, lemon wedges and chopped eggs — 5.95
- Smoked bacon or sausage link (2pieces)— 1.95
- Granola bar — 1.50
- Power bar — 2.50

Beverages

- Bottled water — 1.25
- Bottled apple or cranberry juice — 2.25
- Herbal tea with lemon wedges — 1.50
- Fresh brewed coffee with sugar, creamer & condiments — 1.95

Did you find the perfect buffet package yet? If not, call us at 303-920-5027 and we will custom design one to suit your taste.