

RISE & SHINE HOT BREAKFAST

Catering staff are included for a 2 hour event, arriving for setup approx. 2 hours prior to the contracted start time. Please contact a catering rep for server charges should your event extend beyond 2 hours. All packages include appropriate paper and plastic goods and approximately 20oz of fresh brewed Seattle's Best regular & decaffeinated coffee and assorted tea per persons. China & Linen service is available at \$3 per person.

NEW YORK STYLE BAGELS WITH EGGS & SEASONAL FRUIT

Scrambled Cage Free Eggs
New York Style Bagels **RB**
with Cream Cheese, Butter, & Jelly
Orchard's Harvest Seasonal Fruit Cup
\$11.50 per person

CLASSIC BREAKFAST BUFFET

Scrambled Cage Free Eggs
Breakfast Potatoes **GF**
Miniature Muffins **RB**
Orchard's Harvest Seasonal Fruit Cup
New York Style Bagels **RB**
with Cream Cheese, Butter, & Jelly
Homemade Danish **RB**

Choice of Breakfast Meat (select 1):

Ham
Crispy Bacon
Breakfast Sausage
Vegan Meat **VG VT**

\$14.50 per person

THE HUNGRY KNIGHT

Carafes of Minute Maid Orange Juice
Scrambled Cage Free Eggs
Breakfast Potatoes **GF**
Miniature Muffins **RB**
Orchard's Harvest Seasonal Fruit Cup
New York Style Bagels **RB**
with Cream Cheese, Butter, & Jelly
Homemade Danish **RB**

Buttermilk Pancakes or French Toast
with Maple Syrup

Choice of Breakfast Meat (select 2):

Crispy Bacon
Breakfast Sausage
Ham
Turkey Sausage
Vegan Meat **VG VT**

\$16.95 per person

A LA CARTE OPTIONS

Apple-Cranberry Sweet Cheese Tart
\$11.95 (cut into 16pcs and serves 8)

The Shroom Quiche
with Mushrooms, Spinach, & Fontina Cheese
\$32.50 (serves 8)

Cowboy Quiche
with Bacon, Cheddar Jack Cheese, & Onions
\$32.50 (serves 8)

Quiche Lorraine
with Sweet Onions, Bacon, & Gruyère
\$32.50 (serves 8)

Fresh Baked Scones **RB**
Lemon, Blueberry, Orange, Cinnamon
with Butter & Jelly
\$27 per dozen (minimum selection)

New York Style Bagels **RB**
with Cream Cheese, Butter, & Jelly
\$14 per dozen

Fresh Baked Breakfast Loaves **RB**
Blueberry, Banana, Walnut, Cranberry
with Butter & Jelly
\$7.25 per loaf (8-10 slices)

Minute Maid (10oz)
Orange Juice or Apple Juice
\$1.50 each

Dasani Water Bottle (12oz)
24 Case/\$18
\$1.25 each

Assorted Yogurt
\$1.30 each

Seasonal Whole Fruit
\$1 per piece

Granola Bars
\$1.30 each

MENUS@CHANGE

Sweet Potato Hash **VT VG GF**
(No charge alternative to traditional potatoes)

Fat-Free Plain Greek Yogurt, Granola **VT**
& Berry Parfait (12oz)

Non Fat Greek Yogurt & Granola
\$3.95 each

Homemade Swiss Breakfast Bowl **VT VG**
Nutritious and full of fiber, made fresh with rolled raw
oats, flaxseed, honey, berries, nuts, coconut milk, and
unsweetened coconut
\$3.95 each

Whole Grain, Tofu, Fruit, & Nut Bars **VT VG RB**
\$21 per dozen

Fresh made Egg White and Roasted Red **VT**
Pepper Whole Wheat Wrap
with Low Fat Ricotta, Harissa, & Dried Spices
\$4.95 each

Orchard's Harvest Seasonal
Fruit Cup (12oz)
\$2.95 each

FOR FURTHER INQUIRIES OR INFORMATION PLEASE CONTACT US AT

CENTRAL CATERING
145 College Avenue
Brower Commons
P. 848 932 8044
F. 732 832 1206

COOK/DOUGLASS
177 Ryders Lane
Neilson Dining Hall
P. 848 932 1930
F. 732 932 1212

LIVINGSTON
85 Avenue E
Livingston Dining Commons
P. 848 445 7228
F. 732 445 2055