



...Cold & Hot Breakfast Selections...

Things to know & what's INCLUDED:

- *Hot Breakfast & Cold Breakfast ...20-* person minimum for delivery – pickup at our kitchen is available for less than 20
- A minimum of **two (2)** days notice is most appreciated; three or more days is greatly appreciated. For less than two days – please call. We'll do our best to serve you
- Cancellations can be made no later than by 10:00 am the business day prior, or a 50% fee is charged.
- Delivery/Return pickup fees are **\$25 and up**, depending on zip code and degree of difficulty to make delivery. IE: lots of stairs, loading dock procedures and/or restrictions, we just have to charge a bit more. Please tell us of any of these, when ordering, so we can quote you properly.
- Please allow us a 30-minute window of time for the delivery.
- State and county food and beverage sales tax of 8.25% will be applied on all orders.
- Payment is due the day of delivery. An invoice will be emailed, at least one business day prior to delivery.
- Corporate accounts can be set up with terms of net 7 to 14 days.
- We gladly accept Visa, Master Card or American Express. Your credit card order will be processed the day before or day of the delivery.
- Disposable plates, flatware, napkins, salt & pepper packets and cups are included. Hot breakfast includes: chafing dishes, platters/bowls and serving pieces. There is a small additional pickup charge for these items.
- Bags of ice are \$2.10 per, plus sales tax. Please do let us know if needed

CONTINENTAL BREAKFAST...minimum of 24 hours notice, please

Country basket of assorted muffins, scones or buttery croissants with breakfast breads, butter and fruit preserves
AND...Fresh fruit platter plus orange juice \$7.25 per guest

A La Carte Items: minimum a la carte order of \$350

Freshly brewed regular & decaf coffee service... **\$1.10 per guest**

Apple or Cranberry Juices... **\$8.85 per gallon**

Assorted Yogurts... **\$2.00 each**

Southern Ham Biscuits & TCC's Mustard Sauce... **\$17.85 dozen**

Assorted Petite Danishes... **\$18.95 a dozen**

Assorted Bagels, Cream Cheese & Fruit Preserves...**\$18 dozen**

Add Smoked Salmon, Diced Red Onions, Capers & Egg Crumbles ...**\$3.15 per guest (minimum of 8 guests per order)**

Gourmet Quiches Choices ~ Serves 6 to 8...**\$30.80 each**

- <South of the Border <Classic Lorraine
- <Mushroom-Gruyere <Spinach, Red Pepper & Feta Cheese
- <Roasted Vegetables, Ricotta & Cheddar
- <Spinach with Swiss **or** Cheddar

Savory Cheddar "Custards"...**\$22.20 dozen**

Sweet Potato Biscuits with Tavern Ham or Smoked Turkey & TCC's Mustard Sauce or Cranberry Mustard...**\$18.85 dozen**



**HOT BUFFET BREAKFAST...minimum of 36 hours
notice, please**

A Southern Breakfast...

Scrambled Eggs, Cheese Grits **or** Roasted Potatoes, Bacon **or**
Sausage Links, Buttermilk Biscuits, Whipped Butter, Fruit
Preserves and "Starburst" Fruit Platter...**\$12.94 per guest**

A La Carte Items: minimum a la carte order of \$350

Additional bacon or sausage links...**\$1.60 per guest**

Croissant ~or~ Texas French Toast**\$2.85 per guest**

Pancake Wrapped Sausage Links....**\$2.60 per guest**

Artichoke & Spinach Frittata....**\$3.00 per guest**

Vegetable Medley with Swiss Frittata...**\$4.00 per guest**

Breakfast Sandwiches: Buttermilk Biscuits **or** Buttery
Croissants with Egg, Cheese, Ham, Bacon **or** Sausage...**\$41.45**
dozen

Italian Sausage & Zucchini Egg Casserole...**\$4.90 per guest**

Pecan Streusel French Toast...**\$4.40 per guest**

Lemon-Raspberry French Toast Strata...**\$4.60 per guest**

"Hot" Smoked Salmon & French Brie Strata....**\$5.30 per guest**

***Chef Attended "Make Your Own Omelets" (minimum 20
guests)***

"Starburst" Fruit Platter

Assorted Freshly Baked Muffins & Buttermilk Biscuits with
butter and fruit preserves **AND** Southern Grits **or** Roasted
Herb-Garlic Potatoes

Omelet Condiments: choice of five (5)

<Cheddar Cheese	<Peppers & Onions
<Fresh Mushrooms	<Diced Ham
<Swiss Cheese	<Fresh Spinach
<Tasso Ham Gravy	<Sausage Crumbles
<Bacon	<Tomato-Cilantro Salsa
<Florentine Mushroom Sauce	

\$14.95 per guest, plus Chef at \$22.00 per hour
