

Breakfast & Brunch

with

Perfectly Seasoned Catering



For dietary needs and allergens, reference the following symbol: Gluten Free: 

Fresh Start Options

Traditional Continental

A delicious selection of freshly baked muffins, NY-style bagels, soft scones, and an assortment of house-made breakfast bread and pastries. Accompanied by a vibrant seasonal fresh cut fruit bowl and served with individual packets of cream cheese, butter, and jam for a perfectly simple, yet refreshing start to the day!

Perfect Parfaits

Create your own parfait just the way you like it! This light and healthy protein-forward breakfast offers a spread of vanilla yogurt with a variety of topping mix-ins. Fresh strawberries, plump blueberries, juicy diced peaches, crunchy granola, dried cranberries, and toasted walnuts and almond slices for the perfect healthy start to the day! Optional add-on: honey sticks for \$1.00 per person.



Breakfast Classics

Early Bird Croissant Sandwiches

Kickstart your morning with a warm, flaky croissant stacked with a freshly cracked egg, aged cheddar cheese, and our tasty signature sauce. Choose your favorite flavor boost — bacon, sausage, ham, or vegetarian that combines roma tomatoes, fresh spinach, and an avocado spread (no signature sauce). Each sandwich is wrapped up and ready to grab and go, and every order comes with an assortment of whole fresh fruit (apples, oranges, bananas, and pears) for a sweet, sunny finish. **Allergen option: GF English muffin +\$3 per person**

Artisan Baked Strata

Our homestyle, oven-baked strata brings together farm-fresh eggs and aged cheddar, layered with your choice of up to three hearty mix-ins — applewood smoked bacon, ham, classic breakfast sausage, fresh spinach, mushrooms, onions, bell peppers, or diced roma tomatoes. Slow-baked until golden and irresistibly tender, this comforting classic carries a touch of refined, countryside charm. Served with a seasonal fresh fruit for a beautifully balanced start to the morning. **Package serves 12.**

Signature French Toast Casserole

Our signature house-made casserole is loaded with all the best parts of a traditional French toast! The casserole is topped with a brown sugar crumble and served with maple syrup. This breakfast package includes strips of bacon, sausage links, and a seasonal fresh fruit bowl. **Package serves 12.**



Farmhouse Breakfast

Start the morning with a hearty, feel-good spread featuring fluffy scrambled eggs, crisp bacon, savory sausage links, and warm country-style biscuits served with our house-made sausage gravy. Includes a seasonal fresh fruit bowl and a choice of potatoes to round out your meal. Potato choices include crispy hashbrowns, cheesy potatoes, or home-fried potatoes. Butter and jelly packets included for that perfect finishing touch!

Beyond the Basics

Breakfast Burritos

A 12" flour tortilla stuffed with scrambled eggs, hash browns, and cheddar cheese. Choose between three varieties: sausage, chorizo, or veggie (spinach, mushroom, and onion). Burritos are individually wrapped in parchment, and the breakfast includes a variety of whole fresh fruits. Add cups of our fire-roasted salsa for an additional \$1.00 per person. **Allergen option: GF wraps +\$3**



Rise & Shine Tacos

Build your perfect breakfast taco with this buffet that includes warm flour tortillas, fluffy scrambled eggs, mild chorizo, black beans, shredded cheddar, fire-roasted salsa, and sour cream. This buffet is served with a fresh-cut seasonal fruit bowl and includes 2 tacos per person. Add-on options: savory crumbled sausage, chopped applewood bacon, sliced avocado, or sauteed vegetables +\$3 per item.

Allergen option: substitute for corn tortillas available upon request.

Enchiladas por la Mañana

Warm flour tortillas filled with fluffy scrambled eggs, black beans, and creamy Chihuahua cheese, rolled and baked in our rich enchilada sauce with an extra layer of melted cheese. This buffet is served with crispy hash browns, a seasonal fresh-cut fruit bowl, and a trio of toppings — pickled jalapeños, fire-roasted salsa, and sour cream. Add mild chorizo mixed in for +\$3 per person.

Allergen option: substitute for corn tortillas available upon request.

Morning Pizza Party

Our signature breakfast sheet-pan pizzas are crafted on a light and flaky croissant crust. Choose two pizzas per package. Choices: bacon with rich cheese sauce, scrambled egg, and cheddar cheese. Sausage with country-style gravy sauce, scrambled egg, and cheddar cheese. Or veggie with a colorful veggie blend of mushrooms, bell peppers, and onions on top of a cheese sauce, with scrambled egg, and cheddar cheese. Accompanied by a seasonal fresh-cut fruit bowl. **Package serves 12.**

Breakfast Boosters

Cold Options:

Doughnuts (Assorted flavors)

Small Scones

Large Scones

Choices: white chocolate raspberry, cinnamon, and blueberry

Muffins

Choices: blueberry, banana nut, and chocolate chip

NY Style Bagels

Choices: plain, everything, and blueberry. Includes cream cheese cups

Gluten Free English Muffins (includes butter and jam cups)

Gluten Free Bagels (includes cream cheese cups)

Pastries

Choices: almond, strawberry Nutella, lemon blueberry, and chocolate

Yogurt Cups (Assorted flavors) ❌

Whole Fruit (apples, oranges, bananas, and pears)



Hot Options:

Sausage Links ❌

Turkey Sausage Links ❌

Strips of Bacon ❌

Strips of Turkey Bacon ❌

Egg in a Nest Bites ❌

French Toast Cups (include syrup)

Breakfast 9" Quiche (8 pieces each)

Choices: Mediterranean (roasted tomato, spinach, feta cheese), Bacon Broccoli (with cheddar cheese), or Sausage Mushroom (with onion and cheddar cheese)

Breakfast Burritos (see choices in meal package)

Sunrise Croissant Sandwiches (see choices in meal package)



Sunrise Sampler Spread

Make a striking first impression with our **Sunrise Sampler Spread**, a beautifully curated breakfast experience designed for elevated gatherings. This expansive display features a refined selection of morning favorites, artfully arranged to appeal to a wide range of tastes while thoughtfully accommodating dietary preferences and common allergen considerations. From the most discerning palate to the comfort-seeking guest, every detail is intentionally crafted to ensure a truly satisfying experience. The Perfectly Seasoned team enhances the presentation with elegant, tiered serving pieces and a professionally styled setup, creating a lavish spread that feels both abundant and indulgent -- setting the tone for a memorable and refined start to your event.

\$39.25 per person with a 75-person minimum. *Three weeks' advance notice, as well as on-site staffing required for this package.*

What's included:

- Egg puffs (half meat & half veggie)
- French Toast Cups
- Syrup
- Egg in a Nest Bites ❌
- Individual Parfait Cups ❌
- Mini Lox and Bagels
- Seasonal Whole Fruits ❌
- Fresh Cut Fruits ❌
- Variety of Pastries
- Breakfast Breads
- NY Style Bagels
- Muffins
- Small Scones
- Strawberry and Blueberry Jams
- Plain and Chive Cream Cheeses
- Whipped Butter



Active Brunch Stations

Pancake Palooza

Melt in your mouth, made-to-order pancakes served with a tempting array of sweet fixings: butter, a shaker of powdered sugar, rich syrup, whipped cream, fresh seasonal strawberries and blueberries, sliced bananas, strawberry jam, and mini chocolate morsels. Guests can customize each stack for a sweet and memorable brunch experience that delights every palate! Includes all necessary pancake-making equipment.

Belgin Waffle Bar

Fluffy, golden waffles crafted to order, served with a gourmet assortment of toppings: butter, powdered sugar, syrup, whipped cream, seasonal fresh strawberries and blueberries, sliced bananas, strawberry jam, and mini chocolate morsels. Perfect for a fun, interactive, and indulgent addition to any brunch or special event! Includes all necessary waffle-making equipment.



Egg-stordinary Omelets

Made-to-order omelets crafted to each guest's liking, with a selection of premium ingredients including cheddar cheese, sausage, bacon, ham, diced bell peppers, onions, mushrooms, and fresh spinach. Guests can customize their omelets for a flavorful, interactive, and satisfying breakfast or brunch experience.

Complimenting Station Addons:

Breakfast Potato (choice of crispy hashbrown, cheesy, or home fried)

Seasonal Fresh Cut Fruit Bowl

**Note: all our active brunch stations require two trained on-site chefs at \$100 per hour for approximately 1-3 hours, and will vary based on event timing. Chat with one of our Event Specialists for a complete proposal with pricing.*

Curated Drink Add-ons

Canned Water

Gallon of Spring Water

LaCroix Cans of Sparkling Water

Orange Juice (includes cups)

Infused Water (includes disposable cups)

Available Flavors: lemon cucumber mint, strawberry lime basil, orange blackberry basil, or pineapple lime mint.



Hot Tea by the Gallon (15 cups per gallon)

Including hot water, honey packets, sugar, lemon, cups, lids, stir sticks, and a choice of three flavored tea bags—English breakfast, Earl Grey, premium green, double spiced chai, peach, Asian pear green, or seasonal.

Coffee by the Gallon (15 cups per gallon)

Small Coffee (40 cups)

Large Coffee (80 cups)

All coffee orders have your choice of fresh-brewed regular or decaf coffee and include the specified number of disposable cups, lids, stir sticks, creamers, and sugars

Hot Cocoa by the Gallon (15 cups per gallon)

Small Hot Cocoa (40 cups)

Large Hot Cocoa (80 cups)

All hot cocoa orders include the specified number of disposable cups and lids

Event Drink Packages

Coffee Bar (80 servings)

Elevate your event with a perfectly brewed cup of coffee! Our curated coffee bar features fresh, rich coffee served with your choice of two gourmet flavored syrups—French vanilla, caramel, hazelnut, or peppermint—alongside creamer, sugar packets, whipped cream, and a sprinkle of cinnamon or cocoa. The package includes ceramic coffee mugs, spoons, and a sleek stainless-steel dispenser, providing a stylish and seamless presentation that complements any occasion.

Hot Cocoa Bar (80 servings)

Indulge your guests with a cozy, decadent hot cocoa experience! Our curated hot cocoa bar features rich, velvety chocolate served with your choice of two gourmet flavored syrups—peppermint, caramel, hazelnut, or vanilla—alongside whipped cream, mini marshmallows, peppermint shavings, and shakers of cinnamon and cocoa. The package includes ceramic mugs, spoons, and a sleek stainless-steel dispenser, creating a warm and stylish presentation that's perfect for any event.

Mimosa Bar (50-person minimum required)

Elevate your event with a touch of sparkle! Our mimosa bar is perfect for showers, brunches, and just about any celebration. This lavish package features three gourmet juices—orange, grapefruit, and cranberry—paired with our crisp, house bubbly prosecco. Fresh fruit garnishes, including strawberries, blueberries, and orange wheels, add a vibrant, festive touch. Glass champagne flutes are included, ensuring every guest can toast in style and sophistication. Cheers to unforgettable moments!



The above options are only available for events that are booked with staffing on-site,
not available for delivery and setup.

Charge for bartenders and staffing not included in above costs.

Inquire with an Event Specialist for a full proposal including all service fees.