



# Breakfast Carry Out Catering Menu

available for pick-up or delivery

## General Ordering Guidelines: *By placing an order, you agree to the following terms and conditions:*

- **Approximate Serving Sizes: Full Pans serve 30 people | Half Pans serve 10-15 people | Bowls serve 20-25 people**
- Orders can be placed 7-45 days in advance. Orders placed less than 7 days in advance are subject to availability.
- Orders can not be canceled, modified, or rescheduled less than 72 hours prior to your pick-up/delivery time.
- Delivery is subject to availability. Delivery charges will be applied based on location (\$25.00 and up).
- A \$1,000.00 minimum order is required for deliveries on Fridays, Saturdays, Sundays, and holidays.
- Sunday and Monday orders require a \$1,000.00 minimum order if our kitchen is not already scheduled to be open.
- Carry-Out Catering does **NOT** include wait staff. Paper products are **NOT** included, but may be added (see page 3).
- No contracts or deposits are required. Payment in full is due at the time of pick-up or delivery: cash, check, or credit.
- Carry-out catering is tax-exempt in the state of Ohio.
- Pick-up orders can be picked up at the Service Entrance located on the South side of the building (left hand side).
- You may order your food to be hot & ready to eat -or- fully cooked & chilled with easy reheating instructions.
- We reserve the right to make reasonable substitutions if unable to secure ingredients due to supply chain shortages.

## Egg Entrées **GF=Gluten Free | DF=Dairy Free** *Full Pans serve 30 people | Half Pans serve 10-15 people*

- **Broccoli & Cheese Strata** \$75.00/full pan (*full pans only*)  
*our signature crustless quiche with broccoli & cheddar cheese (Vegetarian)*
- **Sausage & Cheese Strata** \$75.00/full pan (*full pans only*)  
*our signature crustless quiche with our house made fresh pork sausage & cheddar cheese*
- **Scrambled Eggs** \$65.00/full pan (*full pans only*)  
*light and fluffy eggs gently scrambled (GF) (Vegetarian)*
- **Scrambled Egg Whites** \$90.00/full pan; \$45.00/half pan  
*light and fluffy egg whites gently scrambled (GF) (Vegetarian)*

## Breakfast Meats **GF=Gluten Free | DF=Dairy Free** *Full Pans serve 30 people | Half Pans serve 10-15 people*

- **Fresh Pork Sausage** *2" pieces:*  
*lightly seasoned all pork sausage (GF) (DF)* \$85.00/full pan (96 pieces); \$42.50/half pan (48 pieces)  
*add Sauerkraut with the sausage:* *4" bun length pieces:*  
\$25.00/pan, \$12.50/half pan \$85.00/full pan (48 pieces); \$42.50/half pan (24 pieces)
- **Honey Cured Ham** \$75.00/full pan; \$37.50/half pan  
*sliced smoked ham baked with pineapple (GF) (DF)*
- **Sliced Smoked Bacon** \$28.00/order (*includes 20 pieces*)  
*smoked bacon fried to perfection (GF) (DF) (suggested serving: 2-3 pieces per person)*
- **Mini Sausage Links** \$22.50/order (*includes 20 pieces*)  
*mini pork breakfast sausage links (GF) (DF) (suggested serving: 2-3 pieces per person)*
- **Sausage Gravy** \$40.00/half pan (*half pans only*) (*serves 16-20*)  
*one gallon of traditional southern style white gravy with our crumbled house-made fresh pork sausage*  
*(add buttermilk biscuits, see page 2)*



**Potatoes**      **GF=Gluten Free | DF=Dairy Free**      **Full Pans serve 30 people | Half Pans serve 10-15 people**

- **Red Roasted Breakfast Potatoes**      \$60.00/full pan; \$30.00/half pan  
*quartered red potatoes tossed in garlic and soy-butter and oven roasted (GF) (DF) (Vegan)*
- **Hashbrowns**      \$50.00/full pan; \$25.00/half pan  
*shredded potatoes and minced onions in savory seasonings lightly fried golden brown (GF) (DF) (Vegan)*
- **Home Fries**      \$60.00/full pan; \$30.00/half pan  
*sliced Yukon gold potatoes tossed in savory seasonings and soy-butter and oven roasted (GF) (DF) (Vegan)*

**Breakfast Breads**      **GF=Gluten Free | DF=Dairy Free**      **Full Pans serve 30 people | Half Pans serve 10-15 people**

- **Crème Brûlée French Toast Casserole**      \$55.00/full pan (*full pans only*)  
*Our signature breakfast dish! Fresh cubed French bread tossed in a sweet crème brûlée custard and baked until golden brown (Vegetarian)*
- **Belgian Waffles**      \$3.10/piece (*20 piece minimum*)  
*thick and fluffy warm waffles. (Vegetarian)*  
*1 piece = half of a 7 inch diameter, 1 inch thick waffle*  
*(suggested serving: 1-2 pieces per person)*
- **Pancakes**      \$0.75/piece (*20 piece minimum*)  
*4 inch round and perfectly golden brown (Vegetarian)*  
*(suggested serving: 2-3 pieces per person)*
- **Buttermilk Biscuits**      \$19.50/pan (*20 pieces*)  
*warm and flaky homestyle biscuits (Vegetarian)*

**Continental Breakfast**

- **Melon Fruit Salad** (*seasonally available*)      \$55.00/bowl (*10 pounds*)  
*fresh cubed watermelon, honeydew, and cantaloupe (GF) (DF) (Vegan)*
- **Puff Pastry Tray**      \$90.00/tray (*60 pieces*)  
*Mini Cinnamon Rolls, Mini Bearclaws, Cherry Danish, Apple Danish, and Cheese Danish (Vegetarian)*

**Beverages**

- **Fresh Brewed Coffee**      \$19.95 each (*serves 12*)  
*choice of regular or decaf, served in a disposable 96 oz. container*
- **Coffee Condiments**      \$8.95 each (*serves 12*)  
*includes creamers, sugars, stir straws, and 6oz. disposable coffee cups*
- **Orange Juice**      \$39.95/case (*includes 24 bottles*)  
*includes 24, 10 oz. bottles of juice*
- **Bottled Water**      \$11.95/case (*includes 24 bottles*)  
*includes 24, 16.9 oz. bottles of water*



## Condiments

- **Butter Pads** \$0.15 each (20 piece minimum)  
*pairs well with Belgian Waffles, Pancakes, and Buttermilk Biscuits*
- **Ketchup Packets** \$0.08 each (20 piece minimum)
- **Syrup Packet** \$0.50 each (20 piece minimum)  
*pairs well with Belgian Waffles and Pancakes*

## Paper Products & Catering Supplies

- **10" Dinner Plates - three-compartment** \$0.15 each (Heavy Paper); \$0.25 each (Styrofoam)
- **Signature Paper Dinner Napkin** \$0.06 each
- **Plastic Cutlery Kit (Knife, Spoon, Fork, Salt & Pepper)** \$0.25 each
- **6" Foam Plate (dessert/appetizer plate)** \$0.10 each
- **Foam Salad Bowl** \$0.10 each
- **Foam Carry-Out Containers** \$0.45 each
- **Serving Utensils** \$0.95 each  
*Solid Spoon, Slotted Spoon, Tong, Cake Server, Knife, Ladle*
- **Two-Hour Sterno (does NOT include Chafing Dish)** \$1.50 each
- **Six-Hour Sterno (does NOT include Chafing Dish)** \$3.60 each
- **Reusable Wire Chafing Dish Kit with Sterno** \$12.00 (with 2-hour Sterno); \$14.00 (with 6-hour Sterno)  
*holds 1 full pan or 2 half pans, includes wire rack, water steam pan, and 1 Sterno (choice of 2-hour or 6-hour burn time)*

Chafing Dish Directions: Place Chafing Dish Frame on table. Remove cap from Sterno and place in the fuel holder space of the Chafing Dish Frame. Place the Water Pan in the Chafing Dish Frame. Add 1/2 inch of hot water to the Water Pan. Light the Sterno and allow it to warm the water for 10-15 minutes. Remove the lid from the Food Pan and place the Food Pan on top of the Water Pan. The Food Pan does not need to touch the water; food is kept warm by the hot water's steam, not by the water itself. If the Sterno burns out, use a pot holder to remove the used Sterno and insert and light a new Sterno. We recommend using 1 Sterno at a time.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*