



Gluten Free



Vegan



Vegetarian



Low Sodium



Low Sugar

# BREAKFAST

Calories / Total Fat (G) • All prices per person

**\$12**

Option A

## Miniature Whole Wheat Bagels 110/9

Whipped Cream Cheese 100/9  
Peanut Butter 94/8



## Hard Boiled Eggs 70/5.3



## Fruit Pick Trio 26/0

Skewered Driscoll Strawberries, Hawaiian Pineapple and Melon, Artfully Displayed in a Whole Pineapple



**\$17**

Option B

## Miniature Yogurt Parfaits 142/6

Lowfat Greek Yogurt  
Fresh Berries, Granola and Mint



## Hard Boiled Eggs 70/5.3



## Assorted Bran Muffins

Raisin Bran 80/3  
Blueberry Bran 110/2.5  
Cranberry Orange Bran 110/2.5



## Fresh Seasonal Fruit Platter 96/0

Featuring Plump Driscoll Strawberries, Sun-ripened Casaba Cantaloupe, Freshly Cut Hawaiian Pineapple, Clusters of Frosty Green and Red Grapes and Emerald Kiwi Slices



**\$22**

Option C

## Vegetable Strata 250/8

Farm-Fresh Eggs, Spinach, Broccoli, Peppers and Mushrooms



## Turkey Bacon 66/4.5



## Chicken Sausage 50/2.8



## Assorted Whole Wheat Breakfast Breads

Multigrain 110/1  
Whole Wheat 100/0  
English Muffins 120/1

Whipped Butter 45/5  
Peanut Butter 94/8



## Fresh Seasonal Fruit Platter 96/0

Featuring Plump Driscoll Strawberries, Sun-ripened Casaba Cantaloupe, Freshly Cut Hawaiian Pineapple, Clusters of Frosty Green and Red Grapes and Emerald Kiwi Slices



## BEVERAGE SERVICE

**4 hours:** \$5 per person

**9 hours:** \$8 per person

## Beverage Station Includes

Coffee (Regular/Decaffeinated), Assortment of Hot Herbal Teas  
Skim Milk, 2% Milk, Cream, and Sweeteners  
*Soy Milk can be accommodated by special request*  
Pitchers of Fruited Water