

menu

BREAKFAST / BRUNCH BUFFET

ENTRÉES

All breakfast entrées can be prepared vegetarian.
Vegan options available as indicated below.

vn Breakfast Sandwich \$7 per guest
Freshly made biscuits filled with Black Forest ham, sharp cheddar and scrambled eggs.
Served with assorted fresh fruit and berries. Ask about our vegan breakfast sandwich option.

Crème Brûlée French Toast \$9 per guest
A rich French toast made with Challah bread, brown sugar, cream and maple syrup.
Served with assorted fresh fruit and berries, soft scrambled eggs and your choice of sausage or applewood-smoked bacon.

Taco Breakfast \$8 per guest
An assortment of our most popular breakfast taco varieties. Served with a custom salsa bar of guacamole, pico de gallo, cilantro, jalapeños and sour cream. Also served with a fresh berry bowl.

Basic Scramble \$9 per guest
Scrambled eggs, breakfast potatoes, and your choice of sausage or applewood-smoked bacon. Served with mini croissants with butter and preserves.

v Migas Breakfast \$8 per guest
Scrambled eggs with jalapeños, cilantro, onions, cheddar and tortilla strips. Served with vegetarian black beans, warm tortillas, grilled ancho-honey pineapple and pico de gallo.

Deep Dish Quiche Breakfast \$9 per guest
Your choice of traditional quiche Lorraine, wild mushroom-spinach, or roasted tomato-asparagus. Served with assorted tea breads with butter and a seasonal fruit tray. Vegan breakfast quiche available upon request.

Spanish Tortilla \$10 per guest
Traditional, thick potato and onion flat omelet, served in wedges with roasted garlic aioli. Accompanied by a seasonal fruit tray and applewood-smoked bacon.

Build Your Own Breakfast Strata..... \$8 per guest
Customize this popular egg and baguette casserole to suit your personal taste. Served with breakfast potatoes and a seasonal fruit tray.

Choose from the following ingredients:

- | | |
|-----------------------------|----------------|
| applewood-smoked bacon bits | asparagus |
| baby spinach | broccoli |
| caramelized onions | diced ham |
| feta | Jarlsberg |
| mammoth cheddar | Monterey Jack |
| pork sausage | provolone |
| roasted tomatoes | turkey sausage |
| wild mushroom medley | |

Pancakes Two Ways \$10 per guest
Your choice of Lemon Ricotta Pancakes with lemon curd and fresh berries, or Cinnamon Apple Whole Grain Oat Pancakes. Served with breakfast potatoes and your choice of applewood-smoked bacon, pork sausage patties or turkey sausage links.

continued



Please call to order:

1-866-547-7527

Items on this menu require advance notice of 48 hours or longer. Please inquire.

All pick-up orders will be fully cooked and chilled. Reheating instructions available upon request.

Prices and ingredient availability subject to change.

Orders cancelled with less than 48 hours notice may be charged a 50% cancellation fee.

Minimum delivery charges apply.

For a complete listing of menus, please visit us at wholecateringaustin.com or wholecateringsanantonio.com



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Breakfast Box \$8 per guest

Your choice of a large, flaky butter croissant or lemon tea bread with butter. Served with a hard-cooked egg, Jarlsberg cheese and Black Forest ham, a fresh fruit cup and a yogurt cup.

French Market Breakfast Sandwich \$7 per guest

Large, flaky croissant with mustard-poppy seed butter, ham, scrambled eggs and melted Gruyere, served warm and accompanied by a fresh fruit tray with vanilla dip.

Country Breakfast \$9 per guest

Soft scrambled eggs, breakfast potatoes, cream biscuits with country gravy, assorted fresh fruit and berries, and your choice of applewood-smoked bacon, pork sausage patties or turkey sausage links.

ACTION STATIONS

The following menu selections require service staff or chef attendants, not included in pricing and available at an additional charge based on the duration of the event.

Elegant Omelet Station..... \$12 per guest (plus chef), minimum 20 guests

Custom omelets, made to order for your guests.
Ingredients available: Black Forest ham, applewood-smoked bacon bits, crab meat, baby spinach, sautéed wild mushroom medley, green onions, red and yellow bell peppers, asparagus tips, diced tomatoes, mammoth cheddar, Gruyère and Monterey Jack.

Breakfast Taco Station..... \$9 per guest (plus chef), minimum 20 guests

Delicious tacos freshly assembled right in front of your guests, with the choice of flour, whole wheat or corn tortillas.
Ingredients available: freshly scrambled eggs, freshly made migas, carne asada, chorizo, potatoes, onions, cilantro, diced tomatoes, avocado sauce, pico de gallo, tomatillo salsa, queso fresco and cheddar cheese.

A LA CARTE

Small serves 10-15 guests • Medium serves 15-30 guests • Large serves 30-50 guests

V **Seasonal Fresh Fruit Tray** Small \$30 | Medium \$50 | Large \$80
Assorted fresh fruits and berries served with vanilla dip.

V **Pastry Assortment** Small \$30 | Medium \$50 | Large \$85
Miniature butter croissants, chocolate croissants, bear claws, cinnamon rolls and assorted danishes, including apple, lemon-cream cheese and blueberry.

V **Muffin Medley** Small \$30 | Medium \$50 | Large \$85
An array of oversized, freshly baked muffins, including banana nut, blueberry, cranberry-orange and other seasonal selections.

V **Tea Bread Tray** Small \$20 | Medium \$40 | Large \$60
A selection of freshly baked tea breads with butter.

V **Scone Tray** Small \$30 | Medium \$55 | Large \$85
Assorted scones served with house-made lemon curd and preserves.

continued



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- V** **Bagel Tray** Small \$20 | Medium \$40 | Large \$65
A selection of savory and sweet bagels served with whipped cream cheese and butter.
- Lox and Bagel Platter**..... Small \$70 | Medium \$105 | Large \$180
Thinly sliced, cold-smoked salmon served with sliced tomatoes, English cucumbers, thinly sliced red onions, capers, whipped cream cheese and jumbo savory bagels.
- Deep Dish Quiche** \$25 per pie
Your choice of traditional quiche Lorraine, wild mushroom-spinach, broccoli and mammoth cheddar, or roasted tomato-asparagus. Each quiche yields 12 generous portions.
- Tacos By the Dozen** \$30 per dozen
Wrapped in assorted whole wheat, flour and corn tortillas, and served with our very own Salsa Brodie. Choose from a variety of flavors:
- bacon, egg, potato and cheese**
 - barbecued beef brisket, egg and cheese**
 - V** **black bean, egg and cheese**
 - V** **egg, potato and cheese**
 - sausage, egg, potato and cheese**
 - turkey sausage, egg, potato and cheese**
 - vn** **vegan chorizo and tofu scramble**
- vn** **Whole Fruit Basket** Small \$20 | Medium \$45 | Large \$75
An assortment of seasonal fruits, including organic and conventional selections.
- V** **Choice Cereals** Small \$30 | Medium \$50 | Large \$75
Choose from hot steel-cut oatmeal, yellow breakfast grits and a variety of 365 Everyday Value™ cold cereals. Served with soy milk, rice milk and 2% reduced fat milk. Hot selections are accompanied by honey, maple syrup and dried fruits.
- Allegro Coffee Service** \$1.50 per guest
Please specify regular, decaffeinated or both. Served with half and half, sugar and stevia. Soy milk available upon request.
- Hot Tea Service** \$1.50 per guest
An assortment of individual tea bags served with cream, lemon and sugar.
- Freshly Squeezed Orange Juice** \$12 serves 10 | \$24 serves 20
Cups are provided.
- 365 Everyday Value™ Orange, Cranberry, Grapefruit or Tomato Juice** \$7 serves 10 | \$14 serves 20
Cups are provided.



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