

LIVE BREAKFAST STATIONS

When you're looking for an interactive experience for your guests, these live breakfast food stations are a mix of homemade recipes and fun. See coordinator for pricing.

Flamed Crêpe Station	Sweet Toppings ☐ Homemade Buttermilk Syrup ☐ Handmade Raspberry Topping ☐ Handmade Blueberry Topping ☐ Fresh Whipped Cream ☐ Homemade Jams	 Each Station Includes Clear 9" and 6" plastic plates White vanity napkins Reflection tint plastic silverware
Mousse Filling Options: Chocolate • Cream Cheese • Lemon Raspberry • Strawberry • Blueberry Mango • Pineapple • Kiwi	 □ Fresh Fruit (strawberries, bananas, etc) □ Squeeze Syrups (chocolate, strawberry) □ Spreads (peanut butter, Nutella) □ Toasted Almonds, Pecans, Walnuts □ Chocolate Chips 	Catering Add-Ons* (additional cost) ☐ Delivery drop-off ☐ Buffet attended service ☐ Plated table service ☐ Live chef (\$25/hr, 3 hrs minimum) ☐ Grill (\$175 to rent)
French Toast Station	Savory Toppings	 □ Real china, glass, silverware, and linen □ Decorative serving platters □ Roll-top silver warming chafers □ Bottled water (\$1) *Catering add-ons are available at your
Cinnamon Nutmeg • Banana Nut Chocolate Cake • Pumpkin • Banana Bread • Old Fashioned Butter Poppyseed	 □ Marinated Tomatoes □ Bell Peppers □ Pico de Gallo □ Hot Peppers □ Grilled or Diced Onions □ Chives 	request. Please contact one of our coordinators for additional information, including a detailed price quote and scheduling. We look forward to serving you and your special event.
Omelet Station	☐ Sour Cream☐ Meats (bacon, chicken, ham, sausage)☐ Herb & Spice Blends	

Serving Our Homemade Classics For More Than 30 Years!

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