

Event Planning

SERVED BREAKFAST

Entrées – Select One

*Minimum 25

Includes chilled orange juice, freshly baked muffins & biscuits, fresh brewed Nelson-Atkins Blend Coffee and Hot Tea

American Classic

\$13 per person

Scrambled Eggs with Chives and Cheddar Cheese, Crispy Apple Smoked Bacon, Chef's Potatoes and Seasonal Fresh Fruits and Berries

Eggs Benedict

\$15

English Muffin topped with Poached Egg, Canadian Bacon and Hollandaise Sauce. Served with Chef's Potatoes and Seasonal Fresh Fruits and Berries

V Eggs Florentine

\$15

English Muffin topped with Poached Egg, Spinach, Mushrooms and Hollandaise Sauce. Served with Chef's Potatoes and Seasonal Fresh Fruits and Berries

Quiche Lorraine

\$15

Savory Egg Custard Baked in Pastry with Gruyère Cheese, Onion and Bacon. Served with Chef's Potatoes and Seasonal Fresh Fruits and Berries

V Vegetable Frittata

\$15

Traditional Italian Open Faced Omelet with Caramelized Red Onion, Mushroom, Spinach, Jarlsberg Cheese and Tomato Tapenade. Served with Chef's Potatoes and Seasonal Fresh Fruits and Berries