

Breakfast Menu

Continental Breakfast Items

****Served with fresh brewed Coffee & Decaf***

*****Juices, bottle water available for \$1.5pp***

Choose Three (3) Items

****Smoked Salmon Display*** – Thinly sliced smoked salmon artfully displayed with condiments (onion, egg, capers, dilled cream cheese). Served with Gourmet Crackers

Homemade Breakfast Breads – An assortment of fresh baked breakfast breads and muffins served with Honey Cinnamon Spread.

Fresh Fruit Salad – Fresh Cantaloupe, Pineapple, Strawberries, Kiwi and Blueberries layered in a beautiful glass dish and garnished with fresh Mint.

Fresh Fruit Display – Fresh sliced fruit artfully displayed and served with Honey Poppy Seed Dipping Sauce.

Yogurt Bar – Low-fat vanilla yogurt with a variety of mix-in's including Sliced Strawberries, Cinnamon Pecan Streusel, Granola, Sliced Bananas and Blueberry Compote.

Bakery Bagels – Assorted Sliced Bagels with Flavored Cream Cheese Spreads (Honey Almond, Veggie, Plain)

The Perfect Pear
CATERING CO.

Hot Breakfast Items

****Served with fresh brewed Coffee & Decaf***

*****Juices, bottle water available for \$1.5pp***

Quiche Lorraine – Flaky Pastry Crust filled with Crisp Bacon, Sautéed Onions, Swiss Cheese, Eggs and fresh Thyme.

Egg Frittata – A fluffy Egg Casserole stuffed with Caramelized onions, Sautéed Mushrooms, Swiss Cheese and Fresh Herbs. A real crowd pleaser!!

Hash Brown Egg Casserole – Crispy Potato crust filled with fluffy Eggs, Crisp Bacon, Three Cheese Blend, Sautéed Mushrooms, Red Bell Pepper, Black Olives and Fresh Basil. Served warm with cool Sour Cream topping.

Southwestern Scrambler – Fluffy scrambled Eggs with Mild Green Chilies, Chorizo Sausage and Pepper Jack Cheese.

American Scrambler – Fluffy scrambled Eggs with Cheddar Cheese and Fresh Parsley.

Cinnamon Raisin Stuffed French Toast – Sweet Cinnamon Scented Breakfast Bread layered with a Cream Cheese filling and baked to perfection. Dusted with Powder Sugar and Toasted Almonds.

Flaky Buttermilk Biscuits with Sausage Gravy – Chef Rachel's Homemade Buttermilk Biscuits draped with creamy Sage Scented Sausage Gravy.

Accompaniments:

Crisp Bacon

Sage Scented Sausage

Crispy Potatoes

Chef Rachel's Creamy Smoked Gouda Grits

Fresh Fruit Display with Honey Poppy Seed Dipping Sauce

Assorted Breakfast Breads with Honey Cinnamon Spread

Bakery Bagels with Flavored Cream Cheese Spreads

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