

Breakfast Menu

We prepare everything from this menu with the utmost concern for traditional and farm fresh cooking, even the pastry crusts, baked goods and breads are made by hand in our kitchen every day.

Each selection is to be made in 10 person minimums.

**** All breakfasts include your choice of fresh seasonal fruit and berry bowl or breakfast pastry du jour; and a bottle of orange juice ****

“Ole” Frittata

spicy sausage, roasted potatoes, onion, tri-color peppers, smothered in vegetarian green chile, topped with Monterey and Cheddar cheeses \$9.85

“Colfax Blue Collar”

Cheddar scrambled eggs, crispy bacon, sausage patties and East Coast hash browns \$10.50

“All American” Strata

combination of ham, bacon and sausage with sharp Wisconsin Cheddar \$9.85

Toasted Bagel or Croissant Sandwich

fluffy scrambled eggs, Black Forest ham, imported Provolone \$8.45

“Farmhouse Sunrise”

Denver-style scrambled eggs with roasted sweet onion, bell peppers, julienne smoked ham and Cheddar cheese accompanied by handmade savory baking powder biscuits and rich sausage cream gravy \$10.50

“Atomic” Burrito

fresh flour tortilla brimming with Chef’s luscious scrambled eggs, oven-roasted potatoes, house-made green chili, spicy sausage and sharp Wisconsin Cheddar \$8.45

“Lightweight” Burrito

whole wheat wrap filled with fluffy scrambled eggs, Wisconsin Cheddar, spicy roasted red potatoes \$8.45

New Zealand Breakfast “Wellington”

your choice of ham, bacon, sausage or vegetarian fillings baked with farm fresh eggs in a flaky puff pastry crust – a truly remarkable breakfast endeavor! \$9.85

Biscuits and Gravy

flaky Southern-style baking powder biscuits and “Red-Eye” gravy studded with loads of country sausage \$8.45

“The Fifth Avenue”

assorted bagels, Philly cream cheese, Fruitwood smoked salmon, slivered Bermuda onion, ripe tomatoes \$10.50

“Le Quiche”

(each quiche comes in servings of 8)

enveloped in our homemade flaky crust, your choice of the *traditional with ham, bacon and onion*, or *three cheeses*, or *broccoli and Cheddar*, or *sausage, Cheddar and sweet onion* \$9.85

Please Turn Over for More Selections

French Toast Strata

cinnamon-cardamom sliced French bread baked in sweet creamy custard with Craisins and a maple drizzle;
served with your choice of ham, bacon or sausage \$9.50

“Chihuahua” Strata

zesty combination of sausage, roasted Anaheim peppers, Monterey Jack cheese, fresh cilantro and
the perfume of Comino Molido \$9.85

Frittata “Parisienne”

traditional skillet omelette with wild mushrooms, wilted spinach, roasted potatoes, tri-color peppers,
fresh chives and three cheeses \$9.85

Complete Breakfasts

The Grand Continental

selection of yogurt, fresh fruit salad, homemade honey nut granola, croissant with fresh preserves and whipped butter, fresh
breakfast pastry du jour and a bottle of orange juice \$10.50

The Standard Continental

freshly baked breakfast bread and muffin, fresh fruit salad and a bottle of orange juice \$7.95

Please Refer to the Boxed Meal Menu for Boxed Breakfast Selections

Additional items – choose as many as your group desires

Breakfast Breads

Jumbo Muffin of the Day – \$2.25

Cinnamon Coffee Cake – \$2.25

Jumbo Cinnamon Raisin Roll – \$2.50

Banana Walnut Bread – \$1.75

Scone – Jalapeno and Cheddar – \$1.75

Croissant with Whipped Butter and Homemade

Preserves – \$1.95

Bagel, Cream Cheese and Butter – \$1.75

Sides

Hard-Boiled Egg – \$1.00

Yogurt, Seasonal Fruits and Berries with

Homemade Honey Nut Granola – \$5.95

Honey Nut Granola (serves 2-3) – \$2.75

Bacon (3 slices), Sausage (2 patties) or Black Forest

Ham Slice – \$1.95 per serving

Side of East Coast Hash Browns – \$1.50

French Toast (3 slices) – \$2.75 per serving

Beverages

OJ (10-Ounce bottle) – \$2.50 each

Bottled Water – \$1.50

Gourmet French Roasted Coffee, Regular or Decaf – \$1.50 per serving or

\$15 for 96oz Disposable Container (serves 12)

Hot Tea – \$1.25 per serving