



## ***Buffet or Plated Breakfast***

*Served with Chilled Orange Juice and Freshly Brewed Regular & Decaf Coffees  
(45 Person Minimum Required for Buffets)*

*For Pricing Information, Please Contact Our Catering Department at 972-529-6779 ext. 226*

### Omelets Made To Order

Cheese, Bacon, Sausage, Ham, Onions, Mushrooms, Bell Peppers,  
Tomatoes, Spinach, and Artichoke Hearts  
Accompanied by Assorted Pastries including Muffins, Danish,  
Croissants and Bagels with Butter, Jams, and Cream Cheese,  
Hash Browns and Fresh Seasonal Fruit

*Uniformed Chef Required for Buffet - 1 Chef per 50 People*

Plated – Choice of 3 Ingredients for Omelets

Buffet – Choice of 5 Ingredients for Omelets

### The New Yorker

Eggs Benedict accompanied by Smoked Salmon, Bagels  
and Cream Cheese, Potato Pancakes, French Toast with Syrup  
and Fresh Seasonal Fruit

### Eggs Benedict

Toasted English Muffin Topped with Canadian Bacon,  
Poached Egg and Hollandaise Sauce  
Served with Hash Browns and Fresh Seasonal Fruit

### The American

Scrambled Eggs, Toast, Choice of Bacon or Sausage,  
Hash Browns, and Fresh Seasonal Fruit

### The Texan

Rancheros Omelet with Salsa, Hash Browns,  
Biscuits & Gravy and Fresh Seasonal Fruit

### The French

Cinnamon Egg-Battered Toast with Syrup, Powdered Sugar,  
Butter, Choice of Bacon or Sausage,  
Served with Fresh Seasonal Fruit

### The Continental

Assorted Pastries including Muffins, Danish, Croissants  
and Bagels with Butter, Jams and Cream Cheese  
Served with Fresh Seasonal Fruit