



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. 217

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