

# Breakfast Buffet

*All breakfast buffets are served with chilled orange, apple, cranberry juices, freshly brewed coffee, decaffeinated coffee and a selection of teas.*

*Breakfast buffets may be presented for up to 90 minutes of service. Minimum of 15 guests for all buffets. If you have fewer than 15 please speak with your event planner.*

## UA CONTINENTAL BUFFET @ \$9.00 per person

Seasonal Fruit Display (V, VE, GF)  
Assorted House-made Breakfast Bakeries (V)  
Sweet Butter, Honey and Preserves (V, GF)

## UA DELUXE CONTINENTAL BUFFET @ \$11 per person

Seasonal Fruit Salad (V, VE, GF)  
Assorted House-made Breakfast Bakeries  
Sweet Butter, Honey and Preserves (V, GF)  
Assorted Individual Yogurts (V, GF) with Granola (V)

## HEARTY FRUITS and GRAINS BUFFET @ \$11 per person

Assorted Whole Fruit and Sliced Seasonal Fruit Platter (V, VE, GF)  
Assorted Individual Yogurts with Granola (V)  
Assorted House-made Breakfast Bakeries (V)  
Sweet Butter, Honey and Preserves (V, GF)  
Black Forest Ham and Aged White Cheddar on Croissant Sandwiches

## ALL AMERICAN BUFFET @ \$12.50 per person

Scrambled Eggs (V, GF)  
Crisp Bacon  
Breakfast Potatoes (V, VE, GF)  
French Toast with Butter and Maple Syrup (V)  
Assorted House-made Breakfast Bakeries (V)  
Sweet Butter, Honey and Preserves (V, GF)

## BREAKFAST BURRITOS BUFFET @ \$13.50 per person

Breakfast Burritos: Chorizo, Scrambled Eggs and Breakfast Potatoes in Flour Tortillas  
House-made Salsa (V, VE, GF) and Sour Cream  
Assorted Whole Fruit and Sliced Seasonal Fruit Platter (V, VE, GF)  
Assorted House-made Breakfast Bakeries (V)

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All prices are subject to applicable service charge & applicable state & city sales tax.  
The University reserves the right to adjust pricing & product based on current market availability.

VE = VEGAN | V = VEGETARIAN | GF = GLUTEN FREE

**CLASSIC BREAKFAST BUFFET @ \$15.50 per person**

Sliced Exotic Seasonal Fresh Fruits and Berries (V, VE, GF)

Assorted Individual Yoplait Yogurts (V, GF) with Granola and Dried Fruits (V)

Assorted House-made Breakfast Bakeries (V)

Mini Bagel Toasting Station with Plain, Garden Vegetable,  
and Seasonal Fruit Cream Cheeses (V)

Fluffy Scrambled Eggs (V, GF)

Breakfast Potatoes (V, VE, GF)

Baked Seasonal Fruit Pancakes (V)

**SELECT TWO MEAT OPTIONS FROM THE FOLLOWING:**

Hickory Smoked Bacon

Chicken Sausage

Turkey Sausage



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# Breakfast Enhancements

*Enhancements can be added to any breakfast buffets for the same total guest count as the buffet or can be purchased à la carte.*

## INDIVIDUAL BOXED DRY CEREAL @ \$3 Each

Served with Fat Free, 2% or Whole Milk (please choose one)

## HOT OATMEAL BAR @ \$6 per person

*(Minimum 10 guests if ordered à la carte)*

Served with Dried Fruits, Cheddar Cheese, Fresh Baked Apple Compote, Slow Braised Berries, Smoked Bacon and Honey

## VEGETARIAN BREAKFAST BURRITOS @ \$6.50 each

Scrambled Eggs and Breakfast Potatoes in a Flour Tortilla and served with Salsa (V)

## BREAKFAST FLAUTAS @ \$24 per dozen

Scrambled Eggs, Poblanos, Onions, Chorizo Sausage, Cheese and Salsa

## BUILD-YOUR-OWN GRANOLA PARFAIT @ \$3.50 per person

*(Minimum 10 guests if ordered à la carte)*

Granola, Macerated Fruits and Flavored Yogurt Served in Bowls for Guests to Make their Own Parfaits

## BREAKFAST QUICHE @ \$36 per dozen

Individual Artisan Quiches with Bacon, Gruyere and Fresh Spinach

## WARM BREAKFAST SANDWICHES @ \$36 per dozen

*(Each sandwich selection is sold by the dozen)*

Vermont White Cheddar Biscuit with Egg and Pork Sausage

Ham and Havarti on Cheddar Brioche

Ham and Gruyere on Soft Pretzel Bread

Smoked Bacon, Egg and Cheddar Brioche

Roasted Vegetables, Egg White and Goat Cheese on Sourdough

Chicken Sausage on Walnut Raisin Cinnamon Swirl French Toast

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## Breakfast Pastries

*Items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.*

Strudel Stick Bites @ \$12 per Dozen

Assorted House-made Muffins @ \$14 per Dozen

Assorted Danish Pastries @ \$16 per Dozen

Assorted Doughnuts @ \$16 per Dozen

Assorted Turnovers @ \$16 per Dozen

Cinnamon Rolls @ \$16 per Dozen

Empanadas: Pineapple, Apple, or Pumpkin @ \$16 per Dozen

Mini Bagels with Plain and a Flavored Cream Cheese @ \$16 per Dozen

Croissants: Butter, Almond, or Chocolate @ \$18 per Dozen

Scones: Blueberry, Cinnamon, or Seasonal @ \$18 per Dozen

Whole Wheat Croissants @ \$20 per Dozen

Savory Croissants: Leek, Tomato Basil, or Spinach @ \$20 per Dozen

Almond Danish Ring @ \$20 Each

Three Flavor Fruit Danish Ring @ \$20 Each

Assorted Bagels with Plain Cream Cheese @ \$24 per Dozen

Cinnamon Cromuffins @ \$36 per Dozen

Breakfast Breads: Banana Nut, Double Chocolate, Fruit Marble, Lemon,  
Orange Cranberry, Pumpkin, or Zucchini @ \$14 per Loaf



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