

The Catering Experience

MORNING MENUS

ARIZONA CATERING
& EVENTS CO.

Sunrise

Breakfasts are designed for ninety minutes of service

Pastries, Fruit, and Juices are not transferable to Refreshment Breaks.

(Note, any buffet menu can be transformed into an individually packaged or "Café" style menu.

Please work with your event planner to accommodate, additional details will be needed.)

Simply Breakfast

Seasonal Fruit

Housemade Breakfast Pastries

Sweet Butter, Honey and Preserves

Freshly Brewed Coffees, Teas & Iced Water

\$11.00++ Per Guest

Deluxe Continental Buffet

Seasonal Fruit Salad

Assorted Individual Yogurts with Granola

Bakery Basket to Include Danish Pastries, Croissants, and Muffins

Sweet Butter, Honey, and Preserves

Freshly Brewed Coffees, Teas & Iced Water

\$13.00++ Per Guest

Hearty Fruits & Grains

Assorted Whole Fruit and Sliced Seasonal Fruit Platter

Assorted Individual Yogurts with Granola

Assorted Housemade Breakfast Pastries

Sweet Butter, Honey, and Preserves

Black Forest Ham and Cheddar Croissant

Freshly Brewed Coffees, Teas & Iced Water

\$14.50++ Per Guest

All American Buffet

Fluffy Scramble Eggs

Apple Smoked Bacon

Breakfast Potatoes

French Toast, Butter and Maple Syrup

Breakfast Pastries

Sweet Butter, Honey and Preserves

Freshly Brewed Coffees, Teas & Iced Water

\$15.00++ Per Guest

All Prices are Subject to Sales Tax and 20% Service Charge. Food and Beverage Pricing is Subject to Change without Notice. Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing. Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness.

1303 East University Blvd Room 441
Tucson, AZ 85721
Phone: (520) 621-1411
www.union.arizona.edu/catering

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Breakfast Burrito Buffet

Chorizo, Eggs, Potatoes wrapped in a flour tortilla

Fire roasted Salsa and Crema

Assorted Whole and Sliced Fruits

Housemade Breakfast Pastries

Freshly Brewed Coffees, Teas & Iced Water

\$15.50++ Per Guest

Classic Breakfast Buffet

Sliced Exotic Seasonal Fresh Fruits and Berries

Individual Fruit Yogurts with Granola and Dried Fruits

Assorted Home Baked Goods

Mini Bagel Toasting Station with Plain, Garden Vegetable, and Seasonal Fruit Cream

Cheeses

Fluffy Scrambled Eggs

Breakfast Potatoes

Baked Seasonal Fruit Pancakes

Select Two Meat Options

Hickory Smoked Bacon, Country Link Sausage, Turkey Sausage, or Chicken Sausage

Freshly Brewed Coffees, Teas & Iced Water

\$17.50++ Per Guest

Add Fresh Squeezed Juice: Select (1)

Orange, Cranberry, Apple

\$3++ Per Guest

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Breakfast Enhancements

Prices Based on selection being added to Breakfast Displays
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Enhancements Must be Ordered for the Entire Group.

Breakfast Breads

Banana Nut, Double Chocolate, Lemon, Orange Cranberry
\$3.00++ Per Guest

Breakfast Flautas

Egg, Cheese, Mushroom and Spinach
\$4.00++ Per Guest

Breakfast Quiche

Artisan Quiches with Bacon, Gruyere, and Fresh Spinach
\$6.00++ Per Guest

House Made Granola Parfait

Macerated Fruits and Flavored Yogurt
\$4.00++ Per Guest

Ancient Oatmeal Bar

Brown Sugar, Dried Fruit, Milk
\$6.00 Per Guest

Breakfast Sandwiches

Vermont Cheddar Biscuit with Egg and Pork Sausage
Canadian Bacon, Egg, and American Cheese on English Muffin
Ham and Havarti on Cheddar Croissant
Ham and Gruyere on Soft Pretzel Bread
Smoked Bacon, Egg, and Cheddar Brioche
Roasted Vegetable, Egg White, and Goat Cheese
5.00++ Per Guest

Toaster Station

Assorted Bagels and Flavored Cream Cheeses
\$5.00++ Per Guest

Traditional Omelet Station

Eggs to Order (Chef Required)
Mushrooms, Scallions, Roasted Peppers, Tomatoes, Asparagus Spinach Cheddar, Mozzarella,
Bacon, Chicken Chorizo, Tofu
\$9.00++ Per guest

Fresh Squeezed Juice: Select (1)

Orange, Cranberry, Apple
\$3++ Per Guest

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Plated Breakfast Selection

Includes: Freshly Brewed Coffees, Teas & Iced Water
\$18.50 ++ Per Guest

Simple Breakfast

Fluffy Scramble Eggs, Breakfast Potatoes, Bacon or Chicken Sausage, Daily Muffin

Power Breakfast

Choice of Breakfast Sandwich with a Greek Yogurt, Seasonal Fruit and Granola Parfait

·Sausage, Egg, & Cheese Sandwich

·Pecan Smoked Bacon

·Egg, & Cheese Sandwich or English Muffin, Bacon

·Egg & Cheese Sandwich

·Waffle Sausage, Egg and Cheddar Cheese

Fitness Breakfast

Egg Whites, Pico de Gallo, Arugula, Sweet Potato, Chicken Sausage

Light-n-Healthy

Seasonal Fruit and Berries, Vanilla Yogurt, and Crunchy Granola and Bran Muffin

Southwest Breakfast Scramble Bowl

Tortillas, Eggs, Chorizo, Pico de Gallo, and Cheese with Black Bean Salsa, Jalapeños, Veggies, Serrano Yogurt Drizzle and Seasonal Fruit

Biscuits and Gravy

Biscuit, Scrambled Eggs and Country Sausage Gravy with a Breakfast Potatoes, Spinach

Flour Power

Cinnamon French Toast with Bananas, Sliced Almonds, Cheese Frittata with Chimichurri

Power Plant

Plant Based Eggs with Grilled Veggies, Nut Butter Wrap Dried Cranberries and Walnuts, Yogurt with Blueberries, Seasonal Fruit

Add Mimosa's or additional brunch beverage options for \$7.00++ per Guest

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