

Sample Breakfast Menu

Basic Continental

Chilled Orange and Cranberry Juice
Fresh Cut Seasonal fruits
Assorted Breakfast Pastries, Muffins and Bagels with jellies, Cream Cheese and Butter

Gore Range Cereal and Fruit Buffet

Chilled Orange and Cranberry Juice
Seasonal Fresh Cut Fruits with Cottage Cheese
Assorted Muffins, Banana Bread, and Pastries
Harvest Oatmeal Bar with assorted Dried Fruits, fruit compote, Banana's, brown sugar,
Maple Syrup, Granola, Toasted Coconut and Almonds
Assorted Cold Cereals with 2% Milk, Fat Free Milk and Soy Milk

Deluxe Continental

Chilled Orange, Apple, Cranberry and Pineapple Juice
Selection of Fresh Cut Seasonal Fruits
Assortment of Breakfast Pastries and Muffins
Assorted Bagels with Jellies, Cream Cheese and Whipped Honey Butter
Plates of Shaved Ham, Salami and Smoked Salmon
Yoghurt Bar: Vanilla and Natural Yoghurt with sides of Fruit Compote, Fresh Berries, Granola, Banana's and Toasted Almonds
Assorted Cold Cereals with 2% Milk, Fat Free Milk and Soy Milk



Hot Break-Feast #1.

Chilled Orange and Cranberry Juice
Fresh Seasonal Cut Fruits
Assorted Pastries, Muffins and Toast Breads with jellies and whipped Honey Butter
Individual Flavored Yoghurts with Fruit Compote and Toasted Granola
Banana Bread French Toasts with Warmed Maple Syrup
Scrambled Eggs and Crispy Bacon
Broiled Fresh Tomatoes, Cheddar Cheese and Parsley
Breakfast Home Fries with sautéed Peppers and Onions

Hot Break-Feast #2.

Chilled Orange and Cranberry Juice
Fresh Seasonal Cut Fruits
Assorted Pastries, Muffins and Bagels with jellies Cream Cheese and whipped
Honey Butter
Harvest Oatmeal Bar with assorted Dried Fruits, fruit compote, Banana's, brown
sugar,
Maple Syrup, Granola, Toasted Coconut and Almonds
Banana Bread French Toasts with Warmed Maple Syrup
Eggs Benedict
Maple Breakfast Sausage
Breakfast Home Fries with sautéed Peppers and Onions



Caterers of Vail
Chef Barry Robinson

Food Server charges are not included in prices. Charge for food servers is based on 1 server per 25 people **3 hour minimum at \$75** if more than 3 hours \$20 per hour per server. There is an additional charge for overtime. Please add 8.4% Sales Tax and 20% gratuity. An additional Chef fee \$200 will be added to groups over 45 people for Lunch and Dinner.