

spartan signature catering

Continental Breakfast Selections

all continental breakfasts are accompanied by bottled orange, apple, and cranberry juices, and freshly brewed coffees and a selection of fine teas

The Continental
freshly baked bagels
assorted cream cheese
selection of freshly
baked fruit
and nut breads
\$8.75

The Spartan
freshly baked breakfast
pastries
sliced fresh fruits and
berries of the season
\$9.75

The Healthy Start
freshly baked low fat
bran muffins
sliced fresh fruits and
berries of the season
assorted individual
yogurts
house-made granola
\$11

Go Green
sliced fresh fruits and
berries of the season
cold cereal selections
with whole and skim
milk
assorted cereal and
granola bars
\$10.50

Go White
sliced fresh fruits and
berries of the season
assorted individual
yogurts
assorted cereal and
granola bars
\$10.50

Plated Breakfast Selections

all plated breakfasts are accompanied by orange juice, fruit cup, basket of breakfast pastries, butter and preserves, and freshly brewed coffees and a selection of fine teas

The Spartan
scrambled eggs with
cheddar cheese
served with
crisp smoked bacon and
spartan signature
breakfast potatoes
\$11

The Big Ten
cinnamon swirl French
toast
with warm maple syrup
served with
sausage links
\$12

The Commencement
scrambled eggs with
asparagus tips, shiitake
mushrooms, tomatoes
and
Monterey jack cheese in
a tomato tortilla
and served with
spartan signature
breakfast potatoes
\$14

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Breakfast Buffet Selections

Breakfast Buffets Require a Minimum Guarantee of 30 Guests

The Stadium

selection of chilled orange, apple, and
cranberry juices

seasonal fruit salad

assorted dry cereals
whole and skim milk

assorted individual yogurts

selection of freshly baked
breakfast pastries

scrambled eggs with cheddar cheese

Applewood smoked bacon & sausage links

spartan signature breakfast potatoes

freshly brewed coffees and a
selection of fine teas
\$19.50

The Alumni

selection of chilled orange, apple and
cranberry juices

sliced fresh fruits and berries of the season

healthy granola mix

assorted individual yogurts

selection of freshly baked breakfast pastries

egg strata supreme
mushrooms, ham, onion and peppers with
sharp cheddar cheese

Applewood smoked bacon & sausage links

spartan signature breakfast potatoes

cinnamon swirl French toast
caramelized apples
warm maple syrup

freshly brewed coffees and a
selection of fine teas
\$20

enhance any breakfast by adding a deluxe chef attended omelet station
\$2.50 additional per person*

*requires a uniformed chef fee of \$75 per chef

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Brunch Buffet Selection

Brunch Buffet Requires a Minimum Guarantee of 50 Guests

The Tower Brunch

selection of chilled juices

sliced fresh fruits and berries of the season
cinnamon sour cream dip

miniature muffins, assorted danish, and
assorted breakfast breads

imported and domestic cheese display
assorted crackers and French bread

baby spring lettuce salad
balsamic vinaigrette

egg strata with asparagus, Portobello mushrooms and fresh herbs

crisp smoked bacon and sausage links

cinnamon swirl French toast
with warm maple syrup

pecan crusted chicken breast
with brandy beurre blanc

bloody mary braised salmon
with pepper medley

rigatoni alfredo with
sautéed vegetable medley

assorted rolls and butter

chocolate mousse cake,
New York style cheesecake, apple pie, and
carrot cake

freshly brewed coffees, and a selection of fine teas, iced tea
\$29

enhance any breakfast by adding a deluxe chef attended omelet station
\$2.50 additional per person*

*requires a uniformed chef fee of \$75 per chef