

BREAKFAST

Buffet pricing is per person and based upon 1-hour service.

BEVERAGES

All of our breakfast menu selections include Orange and Cranberry Juice, Coffee, Decaf and Gourmet Teas.

CONTINENTAL BREAKFAST

Served 6am—11am

\$9.00 per person

CHOOSE TWO:

Display of Seasonal Fresh Fruits and Berries
Grapefruit and Orange Mint Salad
Cottage Cheese with Mandarin Orange and Tomato Slices
Assorted Fresh Local Donuts
Assorted Pastries

CHOOSE TWO:

Assorted Fruit Yogurt with Granola
Hot Oatmeal with Cinnamon, Golden Raisins, Craisins & Brown Sugar
Buttermilk Pancakes
French Toast with Fruit Topping
Baked French Toast Casserole
Bread Pudding

++\$2.00 per person for 3rd option

PREMIUM CONTINENTAL BREAKFAST

Served 6am—11am

\$12.00 per person

*All of the great selections from our CONTINENTAL MENU
with the addition of the following:*

CHOOSE TWO:

Country-Style Biscuits with Sausage Gravy
Sausage, Egg and Cheese Breakfast Sandwiches
Breakfast Burritos
*Sausage, Potatoes, Egg & Jack Cheese
(headcount under 30 pre-wrapped, headcount over 30 build your own)*
Fresh Bagels with Smoked Salmon and Cream Cheese

*Great options for grab and go:
Breakfast Sandwiches and Burritos.
Ask your coordinator
about other varieties.*

Seven Feathers Catering Menus

Prices subject to change. All food and beverage subject to 18% service charge.
15-person minimum guarantee. \$35 labor fee for breakfast groups of less than 25 people.

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PREMIUM ADD-ON BREAKFAST SPECIALTIES

Carved Prime Rib*
++\$10.00 per person

Seven Feathers Eggs Benedict
*Egg, Prime Rib over Focaccia Bread topped
with Green Chili Hollandaise.*
++\$2.00 per person

Traditional Eggs Benedict
++\$1.50 per person

Salmon Benedict with Choron Sauce
++\$2.00 per person

Chicken Fried Steak with Sausage Gravy
++\$1.50 per person

Asparagus with Hollandaise
++\$1.00 per person

Grilled New York
++\$3.00 per person

Omelet Station (30-100 guests)*
++\$4.00 per person

OTHER BREAKFAST BEVERAGE SPECIALTIES

CHOOSE ONE: \$6.00 per person
++\$2.00 per person for 2nd option
Ballatore Champagne and Sparkling Cider
Mimosas
Bloody Marys

*Requires Chef Attendant
\$35.00 per attendant

BREAKFAST BUFFET

Served 6am—11am

\$13.50 per person

*Selection of Seasonal Fruits and Berries, Orange and Cranberry Juice,
Coffee, Decaf and Gourmet Teas.*

CHOOSE ONE:

Scrambled Eggs with Mushrooms and Cheddar
Old Fashioned Scrambled Eggs
Southwestern Scramble
Andouille, Sweet Peppers, Onions, Egg & Pepperjack Cheese
Denver Scramble
Ham, Sweet Peppers, Onions & Cheddar Cheese
Cheese Omelet
Egg Whites

CHOOSE ONE:

French Toast with Fruit Topping
Baked French Toast Casserole
Buttermilk Pancakes
Country-Style Biscuits with Butter, Jams & Spreads
Assorted Pastries
Assorted Fresh Local Donuts
Bread Pudding

CHOOSE TWO:

Thick Cut Bacon
Country Link Sausages
Sausage Patties
Grilled Ham

CHOOSE ONE:

Choice of Roasted Yukon Potatoes or Red Potatoes with Onion and Peppers
Country-Style Biscuits with Sausage Gravy
Breakfast Potato Casserole
Herb Roasted Red Potatoes

GOLDEN EAGLE BRUNCH

9am—1pm

\$25.00 per person

*All of the great selections from our
BREAKFAST BUFFET MENU + CHOOSE TWO of the
PREMIUM ADD-ON BREAKFAST SPECIALTIES items.*

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