Stone Creek Catering

BREAKFAST BUFFET MENU

Based on a 35 Guest Minimum: Buffet Service Only

SCRAMBLED EGGS

with Sautéed Onions, Bell Peppers, Cheddar and Cream Cheese
Black Forest Ham, Hickory Smoked Bacon OR Sausage (choose one)
Home Made Country Biscuits
Whipped Butter and Raspberry Jam
Chilled Florida Orange Juice
$17.25/Guest

TEXAS STYLE FRENCH - TOAST

Whipped Butter and Canadian Maple Syrup
Black Forest Ham, Hickory Smoked Bacon or Sausage (choose one)
Chilled Florida Orange Juice
·Add blueberries, bananas, strawberries, nuts, and whipped cream for $3/guest
$14.45-$17.45/Guest

CHEESE BLINTZES WITH FRESH FRUIT TOPPING

Fluffy Scrambled Eggs
Black Forest Ham, Hickory Smoked Bacon OR Sausage (choose one)
Home-fried Potatoes
Chilled Florida Orange Juice
$18.25/Guest

GRAND LAKE BURRITO

Stuffed with Scrambled Eggs and Cream Cheese,
Sautéed Onions, Bell Peppers, Mushrooms, Cheddar Cheese and Green Chili
*add Chorizo .75 cents
Home-Fried Potatoes
Fresh Fruit
Chilled Orange Juice
*Add Ham, Bacon OR Sausage
$2.50/Guest Additional
$17.00/Guest

FRITTATAS AND QUICHES

Spinach & Applewood Bacon- Garden Spinach, Sweet Sautéed Vadila Onions, Mozzarella and Swiss
South of the Border- Fernandez Chorizo, Jalapenos, Tomatillo, Spuds, Corn. Mexican white & cheddar
Grand Lake Garden- Sweet Onions, Bell Peppers, Vine Ripe Tomatoes, Kale, Sunflower Seeds, Goat or Feta
Home-Fried Potatoes
Fresh fruit slice
Chilled Orange juice
$14.85/guest single selection
add $4/guest for more than one selection

STATIONS

WAFFLES

SWEET

Bananas/Maple syrup/Toasted nuts/Granola/Whipped cream
Summer Berries/Berry syrup/Yogurt/Orange Whipped cream
Belgian Chocolate Chips/Chocolate mousse/Chocolate syrup

SAVORY

Pan seared Chicken/Asparagus/Hollandaise
Shrimp & Scallops/Basil Pesto/Fontina Cheese Sauce
Baby Spinach/Portobello/Bell Peppers/Rich Mushroom Sauce
(add scrambled eggs 4$/guest)

CREPES

SWEET

Apple Cinnamon/Brown Sugar Butter Glaze
Fresh Berries/Yogurt/Whipped Cream
Nutella/Strawberry/Chocolate Crème

SAVORY

Spinach/Artichoke/Brie/fig balsamic
Black Forest Ham /Mushroom/Hollandaise
Turkey/Asparagus/Basil Pesto
Smoked Salmon/Caper berry cream cheese/Lemon dill
(add scrambled eggs $4/guest)

EGGS YOUR WAY

Fresh Miller Ranch Eggs prepared any way you desire.
Omelets/Fried/Poached/Hard Boiled

Please speak with your catering specialist for pricing and Minimum guest count for station menus.
Stations require a lead cook and will be billed additionally at $28/hour per cook

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CONTINENTAL BREAKFAST

Fresh Fruit and Berries
Deleted Muffins!! Breakfast Breads
Mini-Bagels/Cream Cheese
(plain/peach/blueberry/or garden flavor)
Assorted Mini Pastries
Orange Juice and Gourmet Coffee/Condiments

$17.45/guest

SUBSTITUTIONS FROM A LESS EXPENSIVE MENU ARE ALLOWED, ALTHOUGH YOUR SELECTED MENU PRICE WILL NOT CHANGE
Final count must be given to us 10 days prior to your event, if you have fewer guests attend than your final count,
you will be billed according to your final count. If more guests attend, those will be added to your total number of guests.

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