



Tuscan Oven Restaurant & Catering
BREAKFAST CATERING FULL SERVICE

**PACKAGE INCLUDES 6" AND 9" DISPOSABLE PLATES
BUFFET LINE AND TUXEDO ATTIRED ATTENDANTS FOR 1.5 HOURS**

Option I:

BUFFET: Scrambled Eggs, Frittata (Breakfast Lasagna), Sausage Links, Honey Glazed Ham, Biscuits, Banana Nut Bread, Cranberry Bread, Crape Nancy's. **FRESH FRUIT STATION:** Whole and Sliced Fresh Seasonal Fruit, Granola Crunch, Vanilla Yogurt, Whipped Topping Spray, Blueberry and Strawberry Toppings
BUTLER PASSED TRAYS: Sprinkled Holiday Cookies, Mini Cream Puffs, Mini Éclairs.
BEVERAGE STATION: Chilled Orange Juice and Fresh Brewed Coffee w/ Condiments

Option II:

BUFFET: Scrambled Eggs, Pancakes w/ Maple Syrup, Sausage Links, Honey Glazed Ham, Banana Nut Bread, and Cranberry Bread
FRESH FRUIT STATION: Whole and sliced Fresh Seasonal Fruit, Granola Crunch, Vanilla Yogurt, Whipped Topping Spray, Blueberry and Strawberry Toppings
2 - "MADE TO ORDER" PANCAKES STATIONS (Chef Attended): Pancakes, Maple Syrup, Butter, Strawberry and Blueberry Toppings, Whip Cream
BUTLER PASSED TRAYS: Sprinkled Holiday Cookies, Mini Cream Puffs, and Mini Éclairs
BEVERAGE STATION: Chilled Orange Juice and Fresh Brewed Coffee w/ Flavored Creamers

OPTION III:

BUFFET: Scrambled Eggs, Frittata (Breakfast Lasagna), Sausage Links, Honey Glazed Ham, Banana Nut Bread, and Cranberry Brea, Crape Nancy (Crape w/ Apples and cinnamon dusted w/powdered sugar)
FRESH FRUIT STATION: Whole and Sliced Fresh Seasonal Fruit, Granola Crunch, Vanilla Yogurt, Whipped Topping Spray, Blueberry and Strawberry Toppings
2 - "BUILD YOUR OWN" CRAPE STATIONS: Crapes w/ Cinnamon Apple, Strawberry and Blueberry Toppings, Whip Cream, Granola Crunch, and Powdered Sugar
BUTLER PASSED TRAYS: Sprinkled Holiday Cookies, Mini Cream Puffs, and Mini Éclairs
BEVERAGE STATION: Chilled Orange Juice and Fresh Brewed Coffee w/ flavored Creamers w/ condiments

Option IV:

BUFFET: Scrambled Eggs, Frittata (Breakfast Lasagna), Pancakes w/ Maple Syrup, Sausage Links, Honey Glazed Ham, Biscuits, Muffins, Bagels w/ Butter. **FRESH FRUIT STATION:** Whole and sliced Fresh Seasonal Fruit, Granola Crunch, Vanilla Yogurt, Whipped Topping Spray, Blueberry and Strawberry Toppings
2 "MADE TO ORDER" OMELET STATIONS (Chef Attended): Eggs, Ham, Onions, Peppers, Mushrooms, Cheese, Sun dried Tomatoes
BUTLER PASSED TRAYS: Sprinkled Holiday Cookies, Mini Cream Puffs, and Mini Éclairs
BEVERAGE STATIONS: Chilled Orange Juice and Freshly Brewed Coffee w/ flavored Creamers

OPTION V:

BUFFET: W/ Honey Glazed Ham, Buttermilk Biscuits, Delicious Blitzes W/ Cherry And Chocolate Topping On The Side. Large Fresh Fruit Display (SMART START) W/ SEASONAL CHOPPED FRUIT FRUIT SELECTION AND Whole Bananas And Apples. Scrambled Eggs W/ Sausage Links. Seasoned Home Fried Potatoes And A Variety Of Baked Fruit Bread.
Two "MADE TO ORDER" PANCAKE STATION with Two (2) Chef Attired Attendants. SHALL INCLUDE: Mini Made To Order Buttermilk Pancakes W/ Whipped Cream, Maple And Chocolate Syrups And Cherry Topping Available
JUICE STATION: Chilled Premium Florida Orange Juice And Orange Juice Spritzers In Punch Bowls

Packages are Priced Per Person

T#813-879-7000

www.cateringbyrigatoni.com – REVISED 11/08