



# Catering MENU

## BREAKFAST *by The PAN*

**BACON** (serves 10-12) **25** | (20-24) **45**

**SAUSAGE LINKS** (serves 10-12) **25** | (20-24) **45**

**SAUSAGE PATTY** (serves 10-12) **25** | (20-24) **45**

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**FRENCH TOAST** (serves 10-12) **50**

**COUNTRY POTATOES** (serves 10-12) **20**

**HASH BROWNS** (serves 10-12) **20**

**PANCAKES** (serves 10-12) **20**

**SCRAMBLED EGGS** (serves 10-12) **20**

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**HALF PAN  
SKILLET**  
(serves 5-6)

**35**

## INDIVIDUAL BREAKFAST

**BREAKFAST BURRITO BOX 10**

Served with fruit cup and hashbrowns.

**THE BREAKFAST SANDWICH BOX 9**

Served with fruit cup and hashbrowns.

**EVERYTHING BUT THE KITCHEN SINK SKILLET 11**

Country potatoes topped with scrambled eggs mixed in with sauteed red peppers, spinach, diced ham, sausage crumbles, and chopped bacon, then sprinkled with cheddar cheese.

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*Add-ons:*

**SIDE SALAD 6 | FRUIT CUP 3**

## PIES

**FRENCH SILK • APPLE  
LEMON SUPREME • PECAN**

visit [villageinn.com](http://villageinn.com) for full list of pies & pricing.





## PARTY PLATTERS

**FRUIT PLATTER** (serves 20-24) **45**

**BURRITO PLATTER** (half dozen) **45**

Choice of roasted chicken breast or smoked pork carnitas w/ country potatoes, scrambled eggs, cheese, onion, tomato, corn and jalapeños. Topped w/ pork green chili, sour cream and fresh pico de gallo.

**BREAKFAST SANDWICH PLATTER** (half dozen) **40**

2 eggs, covered in American cheese, stacked and topped w/ choice of bacon, sausage or ham on a toasted brioche bun.

**SANDWICH PLATTER** (6 sandwiches, cut in half) **60**

Choice of Turkey, Ham, or BLT.

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**SOUP** quart (serves 5-6) **12**

**PARTY SALAD** (serves 10-12) **25**

Fresh greens w/ tomatoes, cucumber and seasoned croutons and your choice of dressing.

## BEVERAGES

**BOX OF JOE** **12**

**GALLON OF TEA** **8**

**GALLON OF ORANGE JUICE** **12**

**CAN OF SODA** **1.50**

**BOTTLE OF WATER** **1.50**

