

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

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

**INDIVIDUAL BREAKFAST** 

**BREAKFAST BURRITO BOX 10** Served with fruit cup and hashbrowns.

**THE BREAKFAST SANDWICH BOX9**Served with fruit cup and hashbrowns.

**EVERYTHING BUT THE KITCHEN SINK SKILLET 11** VI homefries topped with scrambled eggs mixed in with sauteed red peppers, spinach, diced ham, sausage crumbles, and chopped bacon, then sprinkled with cheddar cheese.

Add-ons:

SIDE SALAD 6 | FRUIT CUP 3

PIES FRENCH SILK • APPLE LEMON SUPREME • PECAN visit villageinn.com for full list of pies & pricing. + HALF PAN SKILLET (serves 5-6) 35

## **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.

. . . . . . .

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

