

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

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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.

Add-ons:

SIDE SALAD 6 | FRUIT CUP 3

VILLAGE INN

the



PARTY PLATTERS

FRUIT PLATTER (serves 20-24) 45

BURRITO PLATTER (half dozen) 45

Choice of roasted chicken breast or smoked pork carnitas w/ VI homefries, 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

SANDWICH PLATTER (6 sandwiches, cut in half) 60

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**

