

# Gatering 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) 30

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 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.



SIDE SALAD 6 | FRUIT CUP 3





## **PARTY PLATTERS**

FRUIT PLATTER (serves 20-24) 45

BURRITO PLATTER (half dozen) 45

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 Choice of Turkey, Ham, or BLT.

SOUP quart (serves 5-6) 12

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PARTY SALAD (serves 10-12) 28
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 1.75 BOTTLE OF WATER 1.75** 

