



Catering MENU

BREAKFAST *by the PAN*

BACON (serves 10-12) **30** | (20-24) **50**

SAUSAGE LINKS (serves 10-12) **30** | (20-24) **50**

SAUSAGE PATTY (serves 10-12) **30** | (20-24) **50**

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FRENCH TOAST (serves 10-12) **35**

COUNTRY POTATOES (serves 10-12) **25**

HASH BROWNS (serves 10-12) **25**

PANCAKES (serves 10-12) **25**

SCRAMBLED EGGS (serves 10-12) **25**

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**HALF PAN
SKILLET**
(serves 5-6)
40

INDIVIDUAL BREAKFAST

BREAKFAST BURRITO BOX 12

Served with fruit cup and hashbrowns.

THE BREAKFAST SANDWICH BOX 10

Served with fruit cup and hashbrowns.

EVERYTHING BUT THE KITCHEN SINK SKILLET 13

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 4





PARTY PLATTERS

FRUIT PLATTER (serves 20-24) **50**

BURRITO PLATTER (half dozen) **50**

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) **45**

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) **65**

Choice of Turkey, Ham, or BLT.

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SOUP quart (serves 5-6) **15**

PARTY SALAD (serves 10-12) **35**

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

BEVERAGES

BOX OF JOE **15**

GALLON OF TEA **10**

GALLON OF ORANGE JUICE **18**

CAN OF SODA **2.25**

BOTTLE OF WATER **2**

