

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 hash browns.

**THE BREAKFAST SANDWICH BOX 9** Served with fruit cup and hash browns.

**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

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) **28** Mixed greens w/ tomatoes, cucumber and seasoned croutons and your choice of dressing.

Add-ons:

CHIPS 1.75 (individual) | SOUP (quart) (serves 5-6) 12

## BEVERAGES

BOX OF JOE 12 GALLON OF TEA 8 GALLON OF ORANGE JUICE 12 CAN OF SODA 1.75 BOTTLE OF WATER 1.75

