CLASSIC HOT BREAKFAST BUFFET

Gourmet Galley CATERING

Fluffy Scrambled Eggs - *GF*

Baked French Toast OR Bananas Foster French Toast with Maple Syrup

Breakfast Sausage & Crispy Smoked Bacon - *GF/DF*

Roasted Breakfast Potatoes with Ketchup - *GF/DF/Vegan*

Fresh Seasonal Fruit Salad - GF/DF/Vegan

Assorted Pastries
Muffins (and/or Breakfast Loaves), Croissants, Coffee Cake

Coffee Station
Regular & Decaf Coffee, Assorted Milk & Creamers, and Sugars

Infused Water Station

$35 per person, plus 18% service charge and state tax

Includes high-end & eco-friendly disposable paper goods, flatware, and drinkware.
Your menu customizations and requests are always welcome! We are happy to adjust the menu to your specific needs.

Service staff is additional and determined by number of guests & length of event. Please inquire for a quote.

Elevate your disposable goods to bamboo plates, silver rimmed white plastic plates, silver plastic flatware, or bamboo flatware for an additional fee.

White Rim China, Stainless Steel Flatware, Glassware and White or Ivory Cotton Table Linens & Napkins are all available for an additional fee.

www.gourmet-galley.com | info@gourmet-galley.com

ADDITIONAL BREAKFAST OPTIONS

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Breakfast Burritos or Sandwiches (Choose 1) +$6 per person
Egg & Cheddar | Bacon, Egg, & Cheddar | Sausage, Egg, & Cheddar | Assorted Veggie (Peppers, Onions, Spinach), Egg and Cheddar

Glazed Cinnamon Buns +$4 per person

Fruit & Yogurt Parfait (with Granola) +$5 per person
Fresh Berries, Greek Yogurt, Crunchy Granola

Tea Station +$1.50 per person
Assorted Teas Served with Milk, Cream, Almond Milk, Sugar and Assorted Sweeteners

Hot Chocolate Station +$4 per person
Creamy Milk Chocolate Hot Cocoa | Add-ins: Tiny Marshmallows, Peppermint Sticks, Sea Salt Caramels, Grated Cinnamon, Whipped Cream

Assorted Juices +$2 per person

Quiche or Strata (Select 1) +$4 per person
Broccoli & Cheddar Quiche | Potato, Leek and Gruyère Quiche | Classic Quiche Lorraine: Bacon and Cheese | Ham and Cheddar Strata | Seasonal Vegetable Strata

Individual Overnight Oats +$5 per person
with Chia seeds & Assorted Berries

Smoked Salmon Board (each board serves 8-10 people) +$85 per board
Croissants or Everything Bagels, Capers, Red Onion, Tomatoes, Creme Fraiche, Whipped Cream Cheese, Hard Boiled Farm Eggs

Breakfast Salad +$5 per person
Mesclun Greens, Chopped Hard Boiled Eggs, Crispy Smoked Bacon, Dried Cranberries, Toasted Sunflower Seeds, Sweet & Sour Dressing

Hard Boiled Eggs (Minimum of one dozen) +$2 per person
Sea Salt & Everything Seasoning on the Side

Bagels & Schmear +$4 per person
Assorted Bagels with Plain, Smoked Salmon, and Vegetable Cream Cheese

Iced Coffee Bar +$3 per person