

Off-Site Breakfast Menu

STARTING AT \$19.95/PP • MINIMUM OF 20 GUESTS

INCLUDES:

Wisconsin Pork Sausage

Applewood Smoked Bacon

Fresh Fruit Platter

Choice of Assorted Sweet Breads, Muffins, Biscuits or Mini Bagels

Add Southern-Style Gravy (+1.50/PP)

Add Cream Cheese (+.50/PP)

Eco-Friendly or China-Like Plasticware

Dinner plate, Flatware & Linen-Like Napkin



CHOOSE ONE OF EACH CATEGORY:

EGGS

Scrambled Eggs

Wisconsin Cheddar Scrambled Eggs

YaYa's Scramble

Feta, Spinach & Tomato

Quiche (+2/PP)

Meat Lovers, Mediterranean or Vegetable

Made-to-Order Omelet Bar (+7.95/PP)

Add \$150 Chef Fee

Mini Omelet (+2/PP)

Choose from Denver, Wiscocheese, Big-Boy or California Country.

Eggs Benedict (+2/PP)

Southerner Eggs Benedict (+3/PP)

Sausage patties on top of biscuits and layered with our homemade sausage gravy

Coop Skillet (+3/PP)

Pulled short ribs, ham, bacon, sausage, mushrooms, onions, bell peppers, topped with cheddar and pepper jack

POTATOES

Creamer Potato Smashers

Breakfast Reds

Cheesy Hashbrown Casserole

GRIDDLE

Challah French Toast

Buttermilk Pancakes

Sugar Glazed Waffles

EXTRAS

Full-Service with Chafers and Staff (+5/PP)

Minimum of 50 Guests

China Service (+5/PP)

Water, Coffee, Soda, Juice (+2.95/PP)