

AVAILABLE AT YOUR LOCATION OR RENT OUR VENUE

Breakfast Buffet

STARTING AT \$19.95/PP

Choice of 1 egg; 1 potato; and 1 griddle. Includes eco-friendly plates and disposable napkins and cutlery.

Includes

Applewood Smoked Bacon® YOUR CHOICE OF:

All Natural Pork Sausage®

Fresh Fruit Platter®

- Muffins®
- Biscuits®
- Mini Bagels®

Eggs

Choose 1

Scrambled Eggs®

Wisconsin Cheddar Scrambled Eggs®

YaYa's Scramble®

Feta, spinach and 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, Wisconsin, big-boy or California country

Eggs Benedict (+2/PP)

Southerner Eggs Benedict (+3/PP)

Sausage patties on biscuits and layered with homemade sausage gravy

Coop Skillet (+3/PP)®

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

Potatoes®

Choose 1

Breakfast Reds

Cheesy Hashbrown
Casserole

Griddle®

Choose 1

Challah French Toast

Buttermilk Pancakes
Sugar Glazed Waffles

Continental Breakfast

STARTING AT \$12.95/PP

Fruit, bagels & cream cheese and assorted sweet breads.

Includes eco-friendly plates and disposable napkins and cutlery.



Tuscan Hall
VENUE & CATERING

Breakfast catered in collaboration
with our sister restaurant:

The COOP



Extras & Upgrades

Full-Service with Chafers & Staff (+5/PP)
Minimum of 50 Guests

China Upgrade (+5/PP)
Includes plates, flatware and water service.

Coffee, Soda, Juice (+2.95/PP)

Water Bottles (+1/PP)

Add Southern-Style Gravy (+1.50/PP)

Add Cream Cheese (+.50/PP)

Minimum of 50 guests. Prices subject to a 22% service
charge & sales tax. Prices subject to change.