



SALTWATER CATERING

A La Carte Corporate Breakfast Menu

EGGS (1/2 pan or feeds 10)

Scrambled Eggs
Bacon & Cheese Scramble
Ham & Cheese Scramble
Sausage & Cheese Scramble
Lorraine Scramble (spinach, onion, tomato, bacon, feta)
Southwest Scramble (onion, peppers, bacon, cheese)
Meat lovers scramble (onion, Bacon, Ham, Sausage)

Meats (1/2 pan or feeds 10)

Sausage Links (30 pieces)
Sausage Patty (30 pieces)
Thick Cut Bacon (30 pieces)
Chorizo

Carbs & such

Biscuits & sausage gravy (20 biscuits, ½ pan of gravy)
Potato Hash
Thick cut Toast
Biscuits (12)
Pancakes (20)
Bagels (6 plain)
Bagels (6 blueberry)
Bagels (6 cinnamon raisin)
English Muffin (6)
Asstd. Muffin tray (12)
Asstd. Danish tray (12)

Sandwiches/ Burritos

Sausage, Egg, & Cheese w/ English Muffin (10)
Bacon, Egg, & cheese w/ English Muffin (10)
Sausage, Egg, & cheese Burrito (10, salsa, sour cream)
Bacon, Egg, & cheese Burrito (10, salsa, sour cream)
Chorizo, Egg, & cheese Burrito (10, salsa, sour cream)

Brunch

French Vanilla Bread Pudding w/ Maple glaze
Chicken & Waffles w/ maple, chipotle butter
Lorraine egg casserole (egg, onion, spinach, bacon, feta)
Eggs Benedict
Shrimp & Cheese Grits

Lighter Fare

Vanilla Yogurt w/ fresh berries & granola
Fresh Fruit Platter
Cinnamon, Apple, Oatmeal
Egg white frittata w/ spinach

Add Ons

Cream Cheese 4oz. (plain, Honey, strawberry)
Pancake syrup (20 individual)
Maple Syrup (20 individual)
Ketchup
Butter Packets (20 individual)
Asstd. Jelly (20 individual)
Cream/ Sugar

Drinks

OJ (12)
Apple Juice (12)
bottled water (12)
Coffee (1gal.)

Plates & Plasticware provided
Hot food set-up in disposable chafers upon delivery
Minimum \$200 order
Delivery & set up fee \$50