



Tidewater
Catering Group

Savor The Occasion.

Breakfast

The Tidewater Continental

Freshly Baked Assorted Muffins, Danish and Breakfast Pastries
Sliced Fresh Fruit and Berry Platter
Freshly Brewed Gourmet Regular Coffee
with Assorted Teas, Cream and Sugars
(Decaf available upon request)

A Healthy Start

Freshly Baked Assorted Muffins, Danish and Breakfast Pastries
Sliced Fresh Fruit and Berry Platter
Low Fat Vanilla Yogurt **OR** Assorted Individual Yogurts
Tidewater's Own Granola Mix
Freshly Brewed Gourmet Regular Coffee
with Assorted Teas, Cream and Sugars
(Decaf available upon request)

Sunrise Breakfast Buffet (Minimum 20 guests)

Freshly Baked Assorted Muffins, Danish and Breakfast Pastries
Sliced Fresh Fruit and Berry Platter
Farm Fresh Scrambled Eggs
Crispy Bacon **OR** Sausage Links
Skillet Breakfast Potatoes
Freshly Brewed Gourmet Regular Coffee
with Assorted Teas, Cream and Sugars
(Decaf available upon request)

Breakfast



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High Tide Breakfast Buffet (min. 20)

Freshly Baked Assorted Muffins, Danish and Breakfast Pastries

Sliced Fresh Fruit and Berry Platter

Low-Fat Vanilla Yogurt or Assorted Individual Yogurts

Tidewater's Own Granola Mix

Deep Dish Breakfast Quiche (*Please select two*):

- Quiche Lorraine (Ham and Cheese)
- Broccoli and Tomato Quiche
- Artichoke, Spinach and Red Pepper Quiche
- Spinach and Tomato Quiche

Crispy Bacon **OR** Sausage Links

Freshly Brewed Gourmet Regular Coffee

with Assorted Teas, Cream and Sugars

(Decaf available upon request)

Go Gluten Free all the Way

Assorted Gluten Free Muffins

Sliced Fresh Fruit and Berry Platter

Low-Fat Vanilla Yogurt or Assorted Individual Yogurts

Gluten Free Granola Mix

Frittatas (*Please select two*):

- Ham and Cheese
- Broccoli and Tomato
- Artichoke, Spinach and Red Pepper
- Spinach and Tomato

Crispy Bacon **OR** Sausage Links

Freshly Brewed Gourmet Regular Coffee

with Assorted Teas, Cream and Sugars

(Decaf available upon request)

Breakfast



Mix and Match Add-Ons

Individual Greek Yogurt

Sliced Fresh Fruit and Berry Platter

Seasonal Hand Fruit (Typically Bananas, Apples, Oranges,
Pears and/or Grape Bundles)

Assorted Bagels with Cream Cheese, Butter, Jelly,
and Peanut Butter (Toaster provided)

Bagel Sandwiches (Sausage, Egg and Cheese or Bacon,
Egg and Cheese) on plain bagel

Deep Dish Breakfast Quiche (Minimum order of one quiche,
which feeds 8 ppl)

- Quiche Lorraine
- Broccoli and Tomato Quiche
- Artichoke, Spinach, and Red Pepper Quiche
- Spinach and Tomato Quiche

Chef Attended Omelet Station (Minimum of 25 guests.)
One Chef per 25 guests required.

Farm Fresh Eggs, Fillings to Include:

- Asparagus
- Mushrooms
- Roasted Red Onions
- Roasted Red Peppers
- Diced Tomatoes
- Bacon
- Ham
- Shredded Cheddar Cheese

(Egg Beaters available with advance notice.)

Cinnamon French Toast with NH Maple Syrup

Crepes with NH Maple Syrup (Ask about toppings and accoutrements)

Corned Beef Hash

Baked Beans

Gourmet Coffee or Tea Refresh

Individual Whole Milk / Individual Chocolate Milk

Assorted Bottled Juices Apple, Orange and Cranberry
(Billed on Consumption)

Bottled Waters (Billed on Consumption)

Breakfast