

# Breakfast Offerings

## Cold Breakfast Buffet

<b>PASTRY TRAY</b>	<b>\$35.00 PLUS</b>
SMALL: \$35 FEEDS 8-10, CHOOSE ONE TYPE	
MEDIUM: \$88 FEEDS 20-25, CHOOSE UP TO TWO TYPES	
LARGE: \$175 FEEDS 45-50, CHOOSE UP TO THREE TYPES	
HOUSE-MADE CHOICES INCLUDE: BLUEBERRY MUFFIN, BRAN MUFFIN, BANANA MUFFIN, CINNAMON ROLL, CRANBERRY ORANGE SCONE, LEMON BLUEBERRY SCONE.	
<b>CONTINENTAL BREAKFAST</b>	<b>\$ 4.25 PER PERSON</b>
ASSORTED PASTRIES, HAND FRUIT	
<b>DELUXE CONTINENTAL</b>	<b>\$ 9.75 PER PERSON</b>
ASSORTED PASTRIES, CUT FRUIT, VANILLA YOGURT, GRANOLA	
<b>FORAGER BREAKFAST</b>	<b>\$ 12.75 PER PERSON</b>
BRAN MUFFIN, FRESH BERRIES, GRANOLA, VANILLA YOGURT, WHOLE WHEAT BAGELS WITH HOUSE MADE JAM AND CREAM CHEESE	

## Hot Breakfast Buffet

<b>THE CLASSIC</b>	<b>\$ 12.00 PER PERSON</b>
SCRAMBLED EGGS, CHEESY HASHBROWNS, CHOICE OF CHERRY WOOD SMOKED BACON OR SAUSAGE LINKS, CUT FRUIT	
<b>FRENCH BREAKFAST</b>	<b>\$ 12.50 PER PERSON</b>
ASSORTED QUICHE, BAKED FRENCH TOAST WITH MIXED BERRY SYRUP, CHOICE OF CHERRY WOOD SMOKED BACON OR SAUSAGE LINKS	
<b>SOUTHERN STYLE</b>	<b>\$ 13.00 PER PERSON</b>
HOUSE MADE BISCUITS AND GRAVY, CHEDDAR SCRAMBLED EGGS, HAM WITH RED EYE GRAVY, ROASTED DICED POTATOES, CUT FRUIT	
<b>BREAKFAST ADD ON ITEMS</b>	
<b>CHEF RUN OMELET STATION</b>	<b>\$ 10.00 PER PERSON</b>
SHREDDED CHEDDAR, HAM, BACON, FIRE ROASTED TOMATOES, BELL PEPPER, ONION, BABY SPINACH	
<b>ALA CARTE CHEF RUN EGG STATION</b>	<b>\$ 2.00 SUBSTITUTION \$6.00 ADD</b>
<b>ADDITIONAL MEAT</b>	<b>\$ 3.00 PER PERSON</b>
<b>BEVERAGES</b>	
<b>COFFEE AND TEA</b>	<b>\$ 2.00 PER PERSON (2 HOURS)</b>
<b>ASSORTED JUICE (APPLE, ORANGE, GRAPEFRUIT)</b>	<b>\$ 2.00 PER PERSON</b>
<b>LEMONADE</b>	<b>\$ 1.00 PER PERSON</b>
<b>GATORADE</b>	<b>\$ 3.00 EACH</b>
<b>ASSORTED COKE PRODUCTS (CANS)</b>	<b>\$ 1.50 EACH</b>
<b>ICED TEA</b>	<b>\$ 1.00 PER PERSON</b>
<b>MILK</b>	<b>\$ 1.50 PER PERSON</b>
ADDITIONAL BREAKFAST MENUS AVAILABLE UPON REQUEST, CONTACT OUR CHEF DIRECTLY WITH ANY DIETARY ACCOMMODATIONS AT <a href="mailto:WSAYLOR@CAMPNEWAYGO.ORG">WSAYLOR@CAMPNEWAYGO.ORG</a>	
*NOTICE, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.	

Ridge Specialties Catering at Camp Newaygo