

Breakfast Offerings

Cold Breakfast Buffet

PASTRY TRAY	\$35.00 PLUS
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	
CONTINENTAL BREAKFAST	\$ 4.25 PER PERSON
ASSORTED PASTRIES, HAND FRUIT	
DELUXE CONTINENTAL	\$ 9.75 PER PERSON
ASSORTED PASTRIES, CUT FRUIT, VANILLA YOGURT, GRANOLA	
FORAGER BREAKFAST	\$ 12.75 PER PERSON
BRAN MUFFIN, FRESH BERRIES, GRANOLA, VANILLA YOGURT, WHOLE WHEAT BAGELS WITH HOUSE MADE JAM AND CREAM CHEESE	

Hot Breakfast Buffet

THE CLASSIC	\$ 12.00 PER PERSON
SCRAMBLED EGGS, CHEESY HASHBROWNS, CHOICE OF CHERRY WOOD SMOKED BACON OR SAUSAGE LINKS, CUT FRUIT	
FRENCH BREAKFAST	\$ 12.50 PER PERSON
ASSORTED QUICHE, BAKED FRENCH TOAST WITH MIXED BERRY SYRUP, CHOICE OF CHERRY WOOD SMOKED BACON OR SAUSAGE LINKS	
SOUTHERN STYLE	\$ 13.00 PER PERSON
HOUSE MADE BISCUITS AND GRAVY, CHEDDAR SCRAMBLED EGGS, HAM WITH RED EYE GRAVY, ROASTED DICED POTATOES, CUT FRUIT	

Breakfast Sides and Add-Ons

CHEF RUN OMELET STATION	\$ 10.00 PER PERSON
SHREDDED CHEDDAR, HAM, BACON, FIRE ROASTED TOMATOES, BELL PEPPER, ONION, BABY SPINACH	
ALA CARTE CHEF RUN EGG STATION	\$ 2.00 SUBSTITUTE FOR SCRAMBLED \$ 6.00 ADD TO ANY BUFFET
ADDITIONAL MEAT	\$ 3.00 PER PERSON
BEVERAGES	
COFFEE AND TEA	\$ 2.00 PER PERSON (2 HOURS)
ASSORTED JUICE (APPLE, ORANGE, GRAPEFRUIT)	\$ 2.00 PER PERSON
LEMONADE	\$ 1.00 PER PERSON
GATORADE	\$ 3.00 EACH
ASSORTED COKE PRODUCTS (CANS)	\$ 1.50 EACH
ICED TEA	\$ 1.00 PER PERSON
MILK	\$ 1.50 PER PERSON

Ridge Specialties Catering at Camp Newaygo