

Breakfast & Brunch

Includes:

- White or Black Linen
- Tables & Chairs (rounds of 10, if less than 10 guests an additional table charge may be incurred)
- Complimentary Use of Microphone, Screen, LCD Projector
- House Sound System for Background Music

Breakfast Display

8am-2pm

- Veggie & Cheese Egg Strata
- Cheddar & Caramelized Onion Potato Bake
- Local Bacon & House-Made Pork Sausage (add or substitute house-made turkey sausage add 1.75/person)
- Fruit & Berry Salad
- Cinnamon Sugar Mini Donuts (chocolate sauce & whipped cream)
- Dubuque Coffee, Iced Tea, Hot Tea, Orange Juice, Fruit Water Station

23.00/person (minimum 25 guests)

Plated Breakfast

8am-11am

- Roasted Vegetable Quiche
 - Cheddar Potatoes, Bacon & Sausage
 - Fresh Fruit & Warm Blueberry Muffin
 - Beverage Station (Dubuque Coffee, Hot Teas, Fruit Water & Orange Juice)
- 23.00/person (minimum 15 guests)

Brunch Display

8am-2pm

- Three Cheese Quiche
- Sweet Potato Hash
- Local Bacon & House-Made Pork Sausage (add or substitute house-made turkey sausage add 1.75/person)
- Mixed Lettuce Salad
- Seasonal Roasted & Chilled Vegetables & Olive Tapenade
- Assorted Cheese & Mixed Berries
- Mini Maple Bacon Muffins & Pastries
- Dubuque Coffee, Iced Tea, Hot Tea, Orange, Juice, Fruit Water Station

28.00/person (minimum 25 guests)

Champagne Brunch

8am-2pm

PASSED ON ARRIVAL

- Ham & Cheddar Scramble Flatbread
- Local Bacon-Wrapped Dates
- Cheddar Potato Bites

DISPLAYS

- House-Baked Quiche (spinach, wild mushroom & ricotta)
- Mixed Lettuce Salad
- Local Bacon & House-Made Pork Sausage (add/substitute house-made turkey sausage additional 1.75/person)
- Cheddar & Caramelized Onion Potato Bake
- Buttermilk Biscuits with Sausage & Sage Gravy OR French Toast Breakfast Bake
- Grilled Chive Chicken Breast (parmesan cream drizzle)
- Assorted Fruits & Berries, Yogurt & Granola
- Cinnamon Sugar Mini Donuts (chocolate sauce, whipped cream)
- Dubuque Coffee, Iced Tea, Hot Tea, Orange Juice, Fruit Water Station
- 3-Hour Brunch Bar (Bloody Marys, Mimosas, Chardonnay, Cabernet, Champagne, Local Craft & Domestic Beer)

64.00/person (minimum 40 guests)

Additions

add any of the following to your display

- House-Baked Quiche 29.00
three cheese OR
bacon, spinach & swiss
- French Toast Bake 5.00/person
whipped local honey butter,
maple syrup
- Yogurt & Granola 4.00/person
- Breakfast Flatbread 23.00/dozen
cheddar ham scramble OR
wild mushroom & mozzarella
- Biscuits & Sausage Gravy 6.00/person
- Cinnamon Sugar Mini Donuts 19.00/dozen
chocolate sauce
& whipped cream