

Breakfast Menu – \$9.90pp

10 person minimum

Everything from this menu is made with the utmost concern for traditional & farm fresh cooking, even the pastry crusts, baked goods and breads are made by hand in our kitchen everyday.

**** The following breakfasts are served with seasonal fruit salad, breakfast breads and a bottle of juice ****

1. **Le Quiche** – each one serves 8 – Enveloped in our homemade flaky crust your choice of the traditional quiche of *ham, bacon, and onion or *three cheeses or *spinach and wild mushroom, or *sausage, cheddar and sweet onion
2. **Frittata “Monte Carlo”** - Traditional skillet omelette with wild mushrooms, wilted spinach, roasted potatoes, tri-color peppers, fresh chives and three cheeses
3. **Midwestern Farmhouse** - Denver style scrambled eggs with roasted sweet onion, bell peppers, julienne smoked ham and cheddar cheese accompanied by handmade savory baking powder biscuits and rich sausage cream gravy
4. **“South of the Border” Strata** - Zesty combination of chorizo, roasted Anaheim peppers, Monterey jack cheese, fresh cilantro and the perfume of Comino Molido
5. **“Colfax Blue Collar”** – Cheddar scrambled eggs, crispy bacon, sausage patties, and east coast hash browns
6. **Ranchero Burrito** – Fluffy scrambled eggs, sweet onion, bell pepper, tomatoes, minced jalapenos, roasted potatoes, and cheddar cheese.
7. **French Toast Strata** – Cinnamon-cardamom sliced French bread baked in sweet creamy custard with raisins and a maple drizzle served with your choice of ham, bacon, or sausage.
8. **“The Fifth Avenue”** – Assorted bagels, cream cheese smear, smoked salmon, slivered Bermuda onion, ripe tomatoes.
9. **“The Bomb” Breakfast Burritos** - A fresh flour tortilla brimming with Chef’s luscious scrambled eggs, oven-roasted potatoes, house made green chili, mild sausage & Wisconsin cheddar
10. **Croissant Sandwich** - Delicate and buttery croissant filled with chive-scented scrambled eggs with imported Swiss and hickory smoked razor thin ham slice
11. **Bagel Sandwich** – Fluffy scrambled eggs with hickory smoked ham slice and creamy mozzarella.
12. **B.L.T. & Egg Wrap** - Fluffy scrambled eggs and jack cheese with lettuce, tomato, and smoky bacon served in a tortilla wrap with our special sauce
13. **Raspberry Swirl Parfait** – Layered Low fat raspberry yogurt, fresh seasonal fruit and berries, granola and whole grain cereal in a parfait glass..

**** Complete Breakfasts ****

14. **The Grand Continental Breakfast** - Selection of yogurts, fresh fruit salad, homemade honey nut granola, croissants and fresh preserves with whipped butter, muffins and banana walnut bread, and a bottle of juice.

Additional items – choose as many as your group desires

Breakfast Breads	Sides
Jumbo Muffin of the day – \$2.25	Hard-boiled egg – \$1.00
Raspberry pecan babka – \$1.75	Yogurt, seasonal fruits and berries with homemade honey nut granola – \$5.95
Jumbo cinnamon raisin roll – \$2.50	Honey Nut Granola (for 2-3) - \$2.75 per cup
Banana walnut bread – \$1.75	Bacon (3 slices), Sausage (2 patties) or Black Forest Ham slice, \$1.95 per person
Seasonal Zucchini Bread – \$1.75	Side of East Coast Hashbrown, \$1.50
Scones – jalapeno and cheddar \$1.95	French Toast (3 slices) \$2.75 per person
Croissant with whipped butter & homemade preserves – \$2.20	
Bagels and Cream cheese and preserves – \$2.95	
Beverages	
Oj, Cran, Apple per bottle - \$2.50	
Bottled water - \$1.50	
Coffee, regular or decaf, \$1.50 or \$15 for 96oz disposable container	
Hot Tea \$1.25	