

Breakfast Menu

| Baked Goods etc. (\$8 per person – choice of 3 items) |
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| Home Baked Chocolate Chip Cheesecake Coffee Cake * |
| Home Baked Caramel Toffee Cheesecake Coffee Cake |
| Home Baked Apple Spice Coffee Cake with Bourbon Glaze |
| Home Baked Cinnamon Streusel Coffee Cake with Cinnamon Glaze * |
| Home Baked Cranberry Orange Coffee Cake with Lemon Glaze |
| Home Baked Southwestern Chile, Cheese Corn Bread * |
| Jamaican Banana Bread with Chocolate Chips and Rum Glaze * |
| Home Baked Pumpkin Croissant Bread Pudding Squares |
| Home Baked Rum Raisin Croissant Bread Pudding Squares * |
| Home Baked Eggnog Croissant Bread Pudding Squares (seasonal) * |
| Bagels & 2 Cream Cheese Shmears- |
| Includes Plain Cream Cheese & choice of 1more flavor: \Box Chive-Herb, \Box Berry or \Box Smoked Salmon (\$.50 per person) |
| Assorted Danish Pastries |
| Assorted Pound Cake Slices |
| Medley of Seasonal Fresh Fruits (extra \$1 per person) |
| (add Yogurt & Granola extra \$1 per person) |
| Other Offerings |
| Smoked Salmon Platter (Lox) with Chopped Red Onions & Capers (extra \$2.50 per person) |
| Champagne Roasted Salmon with Fresh Dill (extra \$3 per person) |
| Display of Assorted Cheeses (extra \$2 per person) |
| Honey-Mustard Glazed Ham Bites (served hot) * |
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| Chafing Dish- Egg Selections (extra \$3.00per person) |
| Gigi's "Famous" Breakfast Casserole (hash-brown potatoes, eggs, cheese, sausage, ham, onions |
| in a creamy sauce) * |
| Gigi's Southwestern Chilaquiles (tortilla chips, eggs, Ortega chiles, cheese and enchilada sauce) |
| <u>Beverages</u> |
| Orange Juice or Cranberry Juice (\$1.50 per person) |
| Coffee Service (French Roast Blend – Decaf /Tea on request) with Sugars and Creamer (\$2 per person) |
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Fee includes set-up, linen and decorations for buffet table, heating units and utensils, paper and plastic service-ware. It also includes the labor for set-up, to monitor buffet and to assist guests; as well as the labor to break down and clean up the buffet area.

Buffet Tables are Host's responsibility.

All catering is subject to 7.375% CA Sales Tax and 15% gratuity

Prices are applicable for minimum of 25 people. Less than 25 will be priced accordingly. Due to seasonality and unforeseen conditions, prices and ingredients may be subject to change.

If contract is cancelled within 7 days of event, 50% of fee will be charged. If cancelled within 2 days, full price will be charged.