

## Breakfast Menu\*\*

Conference, Business Meeting and Retreat  
Menu - **Groups of 25 or More**

Option 1: The Continental \$10.00

- Pastries & Muffins
- Yogurt
- Granola, Fruit, Berries

Option 2: Scrambled Eggs \$15.00

- Sausage
- Biscuits & Jam
- Breakfast Potatoes

Option 3: Pancakes with Syrup \$15.00

- Sausage
- Breakfast Potatoes
- Fresh Fruit

Option 4: French Toast with Syrup \$15.00

- Sausage
- Breakfast Potatoes
- Fresh Fruit

Option 5: Sausage Gravy \$15.00

- Biscuits & Jam
- Scrambled Eggs
- Breakfast Potatoes

Option 6: Quiche \$15.00

- Spinach, Tomato & Swiss or Ham & Cheddar
- Breakfast Potatoes
- Fresh Fruit

Option 7: Egg & Cheese Croissant \$15.00

- Ham or Bacon on Croissant
- Breakfast Potatoes
- Fresh Fruit

Option 8: Frittata \$15.00

- Southwest, Ham & Cheese, or Spinach, Tomato, & Swiss
- Sausage
- Fresh Fruit

**Al a carte Choices:**

**(Items must be added to an additional menu to receive listed pricing)**

- Fresh Fruit \$3.00
- Eggs \$3.00
- Ham, Bacon, or Sausage \$3.00
- Breakfast Potatoes \$3.00
- Biscuits or Croissants \$2.00
- Bagel and Cream Cheese \$4.00
- Muffins and Pastries \$4.00
- Cereal & Milk \$3.00
- Bottled Water \$1.00 each
- Bottled Fruit Juices \$3.00 each
- Orange juice \$2.00
- Milk \$2.00
- Coffee \$3.00 (reg/decaf)
- Hot Tea \$2.00

## Breakfast Grab and Go Menu\*\*

### Option 1: Bagel Box \$10.00

- Bagel with Cream Cheese
- Whole Fruit
- Yogurt Cup
- Bottled Water

### Option 2: Continental Box \$10.00

- Muffin or Croissant
- Jam
- Fresh Fruit Cup
- Yogurt Cup
- Bottled Water

### Option 3: Breakfast Croissant Box \$10.00

- Bacon, Egg & Cheese
- Fruit Cup
- Yogurt Cup
- Bottled Water

### Option 7: Breakfast Burrito Box \$10.00

- Ham, Egg & Cheese
- Whole Fruit
- Yogurt Cup
- Bottled Water

### Individual Items

- Bagel and Cream Cheese \$5
- Breakfast Burrito \$6
- Breakfast Croissant \$6
- Parfait \$5
- Muffin \$5
- Bottled Fruit Juice \$3

## Breakfast Service Guidelines

\*All breakfast buffets will be available for no longer than 90 minutes. At this time a person from our staff will come and remove all food and beverages. Due to health and safety guidelines all items left on the buffet will be discarded at this time. If beverages need to be available before or after the meal, then a drink package must be purchased.

\*\* The Breakfast Menu is intended for Conferences, Business Meetings, and Retreat groups of 25 people or more. Groups smaller than 25 people should be approved by the caterer and certain menu items may not be available. **(An additional \$150 Charge will apply for each meal service for parties smaller than 25.)**

\*\*\*Menu selections should be turned in as soon as possible and no longer than 3 weeks before your event. Final head counts for each group are due 2 weeks prior to the event. If final head counts are not received by Ward Catering no later than 2 weeks before the event, the original head count will be the guaranteed head count for the invoice. We will do our best to accommodate any increase to the final head count up to 72 hours before the event (charges will apply accordingly). However, if the head count decreases the original final head count will remain in place on the invoice.

\*\*\*\*Table Cloths are not included. If you would like table cloths for your food buffet display you can purchase them through events or Ward Catering. If you would prefer to purchase them through Ward Catering, we only offer black linens for the food buffet tables. We charge a flat fee of \$50.00.

## Service Style Options

**Drop off Service-** any event taking place outside of one of Lakeside's event venues. All meals will be packaged in disposables and dropped off to the client. **Only canned and bottled beverages will be offered for purchase.** If client needs any equipment, charges will apply which will include a delivery and pick up fee, along with equipment rental and service charge.

**Self-serve/ self-bus options are considered drop off service.** Caterer will set up food buffet/display and come back within the stated time to take display down. Client is responsible for cleaning up all tables except the buffet. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time.

\*For larger parties that need the buffet restocked an attendant fee will be charged.

**Self-serve with bussers.** Caterer will set up food buffet/display and stock as needed throughout the meal. Once all guests have eaten the buffet will be taken down. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time. Bussers will be on premises until dinner plates are cleaned up. Service and gratuity charges will be applied to the client's final bill.

## Ward Catering at Lakeside

**Served, buffet-style.** Caterer's staff will serve guests from a buffet. Bussers will be on premises until dinner plates are cleaned up. Once all guests have eaten the buffet will be taken down. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time. Service and gratuity charges will be applied to the client's final bill.

**Full Service- Plated.** Service staff will be with you throughout your meal. Dinner will be plated and served and staff will clean up at the end of the meal. Service, plate, and gratuity charges will be applied to the client's final bill. (This service is only available in Wesley Lodge. Logistics for full service in other locations will need to be approved by caterer.)

### Dinnerware Options

- Disposable dinnerware (included)
- Upscale disposable dinnerware (\$3.00/person)
- Meals with disposable dinnerware that require bussers will also have a 20% gratuity.
- Real china and flatware on **buffet tables**, disposable cups at drink station (\$3.00/person plate charge, staff and 20% gratuity)
- Real china on buffet, water glasses and flatware at **individual place setting** (\$4.00/person plate charge, \$1 place setting fee, staff and 20% gratuity)
- Plated and served with water glasses and flatware at individual place setting (\$4.00/person plate charge, \$1 place setting fee, staff and 20% gratuity)

\*Service and Gratuity charges will be applied accordingly to any bill requiring any real china, silverware, or glassware.

### Banquet Service Staff Charges

- Buffet Attendant- \$100 /1<sup>st</sup> attendant, \$50 for each additional attendant
- Bussers- \$15/hour per busser (minimum 2 hours)
- Servers (plated meal)- \$20/hour per server (minimum 3 hours)