



Tidewater
Catering Group

We look at catering a little differently.

Breakfast

The Tidewater Continental

Freshly Baked Miniature Muffins and Pastries
Bottled Orange, Apple and Cranberry Juice
Freshly Brewed Gourmet Regular and Decaffeinated Coffees
with Assorted Teas, cream and sugars

A Healthy Start

Freshly Baked Assorted Breakfast Breads
Lo-Fat Yogurt and Loose Granola
Seasonal Fresh Fruit Salad
Bottled Orange, Apple and Cranberry Juice
Freshly Brewed Gourmet Regular and Decaffeinated Coffees
with Assorted Teas, cream and sugars

Executive Continental

Freshly Baked Cinnamon Twists, Assorted Scones, Apple Turnovers,
Muffins and Danish
Seasonal Sliced Fruit Platter
Yogurt and Granola Parfaits
Bottled Orange, Apple and Cranberry Juice
Freshly Brewed Gourmet Regular and Decaffeinated Coffees
with Assorted Teas, cream, sugars and Flavor Shots

Sunrise Breakfast Buffet

Freshly Baked Miniature Muffins and Pastries
Bottled Orange, Apple and Cranberry Juice
Seasonal Fresh Fruit Salad
Farm Fresh Scrambled Eggs
Crispy Bacon or Sausage Links
Skillet Breakfast Potatoes
Freshly Brewed Gourmet Regular and Decaffeinated Coffees
with Assorted Teas, cream and sugars

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Country Breakfast Buffet

Freshly Baked Miniature Muffins and Pastries
Fresh Fruit Salad
Farm Fresh Scrambled Eggs
Corned Beef Hash
Country Style Breakfast Potatoes
Baked Beans
Bottled Orange, Apple and Cranberry Juice
Freshly Brewed Gourmet Regular and Decaffeinated Coffees
with Assorted Teas, cream and sugars

High Tide Breakfast Buffet

Quiche Lorraine, Asparagus and Sun-Dried Tomato Quiche
Grilled Ham with Pineapple Relish
Cinnamon Raisin Oatmeal
Freshly Baked Cinnamon Twist, Scones, Apple Turnovers,
Assorted Muffins and Danish
Seasonal Fresh Sliced Fruit Platter
Yogurt and Granola Parfaits
Bottled Orange, Apple and Cranberry Juice
Freshly Brewed Gourmet Regular and Decaffeinated Coffees
with Assorted Teas, cream and sugars

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Mix and Match Add-Ons

Individual Yogurts
Corned Beef Hash
Waffles with Strawberries, Whipped Cream and Maple Syrup
French Toast with Maple Syrup
Omelet Station with all the fixins
(minimum of 20 guests) Chef Fee of \$50.00 applies
Fresh Fruit Salad
Fresh Fruit Platter
Seasonal Hand Fruit
(typically Bananas, Apples, Oranges and Grape Bundles)
Breakfast Quiche (Ham and Cheese, Spinach and Cheese)
Assorted Bagels with Cream Cheese, Butter,
Jelly and Peanut Butter
Hot Chocolate/Individual Whole Milk/Individual Chocolate Milk

Breakfast