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Seasonal Inspirations Holiday Breakfast

The holidays are our favorite time of year! Our Holiday menu provides a variety of options for this year's holiday celebration for friends, family, employees, clients or tenants.

CHEF ATTENDED STATIONS

Farm to Table Omelet Bar

Locally sourced tomatoes, onions, mushrooms and seasonal roasted vegetables accompanied by country ham, applewood smoked bacon, English cheddar cheese and house made roasted salsa

Egg beaters upon request

Waffle Bar

Belgian mini waffles made fresh on site with an array of toppings such as fresh seasonal berries, house made whipped cream, powdered sugar, pecans, whipped butter, cranberry-pear butter, dark chocolate, house made orange preserves and maple syrup (vegetarian)

Electrical outlets required close to setup

One waffle chef per forty guests

SELF-SERVE FAVORITES

Biscuit Bar

Fresh baked biscuits with a host of complements such as regular and cranberry-pear butters, a variety of jams, compotes, country ham and veggie and sausage gravy

Electrical outlet preferred

Winter Breakfast Buffet

With fresh fruit platter, fluffy scrambled eggs, applewood smoked bacon, smoked sausage and praline French toast casserole

BREAKFAST ADD-ONS

Yogurt Parfaits

With Greek yogurt, house made granola, cinnamon-infused honey, pecans and flambéed cherries served in clamp jars (vegetarian)

Seasonal Fresh Fruit Platter

(vegan, vegetarian, gluten-free)

Coffee Bar

Regular and decaf coffees with assorted syrups, eggnog and gingerbread-flavored half & half, sugar swizzle sticks, chocolate sprinkles and cinnamon

Espresso Bar

Made to order premium Italian espresso with option of cappuccino, latte, mocha, macchiato or Americano with seasonal flavors and accompanying sweeteners and milks

Infused Milk Bar

Flavors include vanilla bean, strawberry and spiced