COLLECTIVE FARE CATERERS

BREAKFAST

BP1. Bakery Basket

- biscuits, breads, muffins & pastry assortment
- served with butter, cream cheese & preserves
- fresh fruit salad
- coffee, tea and orange juice

BP2. County Fresh Breakfast

- assorted house made buttermilk biscuits
- scrambled eggs, turkey sausage or center-cut bacon
- herb roasted breakfast potatoes
- coffee, tea & orange juice

BP3. Breakfast Wraps

- egg, bacon cheddar wrap
- egg, spinach,red pepper,onion wrap
- smoked salmon .cucumber, scallion cream cheese wrap
- roasted breakfast potato, red pepper, onion wrap (v)

BP4. Fresh Fruit Medley

 selection of seasonal fruit: grapes, melon, pineapple, apples and seasonal berries

BP5. Yogurt Parfait

low -fat yogurt, homemade granola, fresh fruit

BP6. Smoked Salmon Breakfast

- smoked Norwegian salmon
- sliced ripe tomatoes, capers, red onions, cucumbers, lemon wedges
- mini bagels & cream cheese

BP7. Collective Table Breakfast

- sliced melon, seasonal berries grapes, seasonal fruit
- french toast, maple syrup
- smoked salmon or prosciutto, cream cheese
- mini quiche lorraine
- mini biscuits & muffins, served w/ butter & preserves
- · orange juice

BP8. Coffee & Tea Service

- our own blend of freshly ground regular coffee (please inquire about other blends)
- assortment of teas: chamomile, earl gray, black teas, green teas
- served w/ milk creamers, lemon, honey, sweeteners

INQUIRE ABOUT OUR BRUNCH MENU

Minimum guest count for all catering orders is 25 guests
Fees for Service Charge, Admin, Delivery, Misc. Service Equipment & Taxes Not Included
Please inquire about additional menu options and add-ons



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