
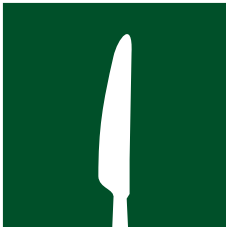
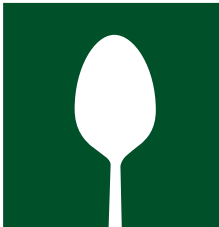




BREAKFAST &
  
LUNCH MENU





Build Your Own Breakfast Buffet

A'La Carte

Scrambled Eggs	\$1.95 per guest
Pancakes	\$2.75 per guest
French Toast	\$2.75 per guest
Waffles	\$3.95 per guest
Frittata Muffins	\$2.95 per muffin
<i>minimum 12 of each choice</i>	
<i>*Scallion, Red Pepper, Goat Cheese, Cheddar & Broccoli, Potato, Asparagus, Onion, Italian Sausage, Parmesan, Onion and Pepper</i>	
Breakfast Burrito	\$3.25
<i>Scrambled eggs, chorizo sausage, queso rico cheese wrapped in a white tortilla.</i>	
Biscuits & Sausage	\$2.25 per guest

Trays

French Toast Bake with Praline Streusel Served with maple syrup

\$42.50 – Half Tray – 12 Servings
\$84.95 – Full Tray – 24 Servings

Baked Apple Pancakes Served with maple syrup

\$25.95 – Half Tray – 12 Servings
\$50.95 – Full Tray – 24 Servings

Sides A'La Carte

Ham	\$1.95
Bacon	\$2.25
Canadian Bacon	\$1.95
Sausage	\$1.50
Breakfast Potatoes	\$1.25
Fruit Kabobs	\$1.95
Chicken & Apple Sausage	\$2.25
Turkey Sausage	\$2.00
Turkey Bacon	\$1.75

Fruit

Fresh Fruit Display

\$53.95 – Small – serves 15 guests	
\$89.95 – Large – serves 30 guests	
<i>An assortment of fresh sliced fruit. Fruit varies during season.</i>	

Whole Fresh Fruit Basket

\$14.95 – Small – serves 15 guests	
\$28.95 – Large – serves 30 guests	
<i>A basket of whole apples, oranges, and bananas</i>	

Hot Breakfast Packages

Country Kitchen	\$8.95 per guest	Steel Cut Oatmeal Bar	\$4.95 per guest (12 guest minimum)
<i>Scrambled eggs, breakfast potatoes, bacon, sausage, fresh sliced fruit and choice of French toast or bagels with cream cheese</i>		<i>Build your own oatmeal with brown sugar, pecans, dried cranberries, chocolate chips, maple syrup and butter.</i>	
Waffle Bar	\$9.50 per guest (12 guest minimum)	Sweet Breakfast Risotto	\$2.95 per guest (Gluten Free)
<i>Build your own waffle with strawberries, blueberries, pecans, chocolate chips, powered sugar and whipped cream. Breakfast also includes bacon, sausage and scrambled eggs</i>		<i>Arborio rice, orange juice, cranberries, apples and walnuts</i>	
		Savory Breakfast Risotto	\$6.95 per guest (Gluten Free)
		<i>Arborio rice, chicken stock, bacon, leeks, eggs, parmesan cheese</i>	

**Deluxe Disposable Tableware Included...Chafing Dishes Available Upon Request
Minimum is 12...Orders Must be Placed 24 Hours Prior to Delivery
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Cold Breakfast Packages

Continental Breakfast	\$6.40 per guest	Something for Everyone	\$41.50 – Small serves 15 guests
<i>Light and fit yogurt cups, donuts, muffins, Danish, coffee cakes, and fresh sliced fruit</i>		<i>\$79.95 – Large serves 30 guests</i>	
Yogurt Bar	\$3.95 per guest (12 guest minimum)	<i>Assorted donuts, bismarks, muffins, Danish, coffee cakes, and bagels Served with cream cheese and butter</i>	
<i>Build your own yogurt parfait. Includes vanilla, light and fit greek yogurt, strawberries, raspberries, blueberries, sliced bananas, dried cranberries, granola, honey, raisins</i>		Gourmet Breakfast Basket	\$45.95 – Small serves 15 guests
<i>Package also includes freshly baked assorted muffins</i>		<i>\$89.95 – Large serves 30 guests</i>	
<i>An assortment of bakery fresh breakfast breads, muffins, apple fritters, and bear claws Served with butter and jellies</i>		Lox and Bagels	\$12.25 per guest (minimum 12 guests)
Assorted Gourmet Breakfast Bread Basket	\$35 – Serves 15 guests	<i>Premium Nova Lox, assorted bagels, cream cheese, sliced tomatoes, green and black olives, red onion and cucumber</i>	
<i>An assortment of breakfast breads. Served with butter.</i>		Power Snack Basket	\$2.95 per guest
The Bagel Basket	\$34.95 – Small serves 15 guests	<i>Assortment of bars, trail mixes, and chips. Assortment will vary based on availability.</i>	
	\$64.95 – Large serves 30 guests		
<i>An assortment of freshly baked bagels. Served with cream cheese, jelly and butter</i>			

Lunch

Build Your Own Hot Sandwich Buffet

*All sandwiches include a deli salad, homemade chips and assorted cookies. All packages include tableware. Chafing dishes available upon request. *Minimum 12 of each sandwich type.*

Brisket Sandwich	\$9.95 per guest	Sliced Prime Rib	\$11.95 per guest
<i>Thinly sliced brisket, smothered in our ancho chili BBQ sauce. Served with Kaiser rolls</i>		<i>Thin-sliced prime rib with a side of au jus. Served with crispy French bread.</i>	
Pulled Pork	\$10.25 per guest	Meatball Sammy	\$9.50 per guest
<i>Smothered in our own signature BBQ sauce. Served with Kaiser rolls.</i>		<i>Fresh meatballs smothered in marinara sauce, with Mozzarella cheese served on the side with a French roll.</i>	
Sloppy Joe's	\$7.25 per guest	Grilled Chipotle Chicken	\$9.25 per guest
<i>Just good ole fashioned Sloppy Joe. Served with a soft hamburger bun.</i>		<i>Chicken breast marinated in Schaul's chipotle sauce, gruyere cheese and a citrus mayo on the side. Served with a buttery croissant.</i>	
Italian Beef	\$9.25 per guest	Mediterranean Pita Pocket	\$9.95 per guest
<i>Herb-roasted, round beef sliced thin and bathed in an Italian gravy. Served with fresh Italian bread.</i>		<i>Diced chicken breast, marinated in Greek seasoning, kalamata olives, feta cheese crumbles and Greek dressing. Served with warm pita pockets.</i>	
Pulled Chicken	\$10.25 per guest	Deli Side Choices:	
<i>Choice of Schaul's Signature BBQ sauce with cheddar cheese or buffalo sauce with blue cheese crumbles. Served with a Kaiser roll.</i>		Fire Roasted Penne Pasta Salad • Steakhouse Potato Salad • Cheddar Mac Salad • Cole Slaw	

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CATERED CLASSICS

Catered Classics Hot Lunch

All lunches include tableware.
Chafing dishes are available upon request.

Chicken

Ranch Chicken \$10.75 per guest
Tender, boneless baked chicken breast, smothered in ranch and rolled in crispy sour cream and onion chips. Served with lemony broccoli, herb roasted potatoes, garden salad and fresh dinner rolls.

Chicken Parmesan \$9.25 per guest
Boneless breast of chicken baked with breadcrumbs, marinara and mozzarella, over a bed of spaghetti and marinara. Served with Normandy vegetables, Caesar salad and garlic toast.

Maple Chipotle BBQ Chicken \$9.25 per guest
Roasted, bone-in chicken marinated with chipotle sauce, sweet BBQ sauce and maple syrup. Served with Spanish rice, garden salad and French bread.

Beef

Pepper Steak \$10.75 per guest
Strips of tender steak sautéed with fresh peppers and onions. Served with brown rice, garden salad and fresh dinner rolls.

Grammy's Meatloaf \$10.95 per guest
Our sweet n' tangy meatloaf served with chunky mashed potatoes and gravy, sautéed green beans with bacon and onions, garden salad and fresh dinner rolls.

Vegetarian

Balsamic Baked Tilapia \$10.95 per guest
Baked Tilapia topped with onions, peppers, blue cheese and balsamic. Served with rice pilaf, garden salad, and fresh dinner rolls.

Eggplant Parm \$9.25 per guest
Classic eggplant parm with baked eggplant slices layered with mozzarella, parmesan and tomato sauce. Served with Italian green beans, garden salad, and fresh dinner rolls.

Seasonal Delights

Blackened Chicken with Seasonal Salsa \$10.95 per guest
Chicken breast with our blackening seasoning topped with seasonal vegetable salsa. Served with garden salad, herb roasted potatoes and fresh dinner rolls.

Smoked Mozzarella Ravioli \$9.95 per guest
Our creamy tomato basil sauce. Served with garden salad and fresh dinner rolls.

Stuffed Peppers. \$9.95 per guest
Green or red bell peppers stuffed with ground beef (vegetarian option also available), onions, marinara sauce and topped with mozzarella cheese. Served with garden salad and fresh dinner rolls.

Hearty Pot Roast \$10.95 per guest
Chuck roast slow roasted with carrots, onions, and celery. Served with chunky, mashed potatoes and gravy, garden salad and fresh dinner rolls.