



BREAKFAST MENU

PRICES ARE FOR 25 GUESTS. MENU TO BE ADJUSTED BASED ON FINAL GUEST COUNT

## CONTINENTAL BREAKFAST

Bountiful assortment of croissants, mini bagels, muffins,  
with cream cheese, jam & butter  
\$100

## TEA BREADS

-Zucchini  
-Date-nut  
-Banana  
\$100

## BRIOCHE FRENCH TOAST

With organic maple syrup, powdered sugar & butter  
\$150

## PANCAKES OR WAFFLES

With organic maple syrup, powdered sugar & butter  
\$120

## SCRAMBLED EGGS

-Classic, organic & cage free  
-Southwest; with bell pepper, onion & pepper jack  
cheese  
-Veg fest; with broccoli, mushrooms, bell pepper,  
spinach  
-Cheese; with cheddar & gruyere  
-Greek; with olives, spinach, feta, bell pepper  
\$110

## CHEF MANNED OMELETTE STATION

With maple bacon, chorizo, cheddar, feta, broccoli,  
cherry tomato, spinach, bell pepper, onion, mushroom  
\$120 (plus cost of hourly chef & rentals)

## BREAKFAST BURRITO

-Black beans, chihuahua, potato  
-Bacon & cheddar  
-Chorizo & pepper jack  
Served with pico de gallo & guacamole  
\$100

## QUICHE

-Broccoli & cheddar  
-Black forest ham & gruyere  
-Mushroom & gruyere  
\$100

## CHEESE & FRUIT DISPLAY

With sliced baguette, flatbread & crackers  
\$125

## GRILLED VEGETABLE DISPLAY

Marinated & grilled vegetables, on a bed of spinach,  
topped with crumbled goat cheese  
\$100

## YOGURT STATION

Choose: French vanilla or Greek plain  
With organic granola, berries, dried fruit  
\$100

## OATMEAL STATION

Steel-cut, with organic granola, berries, dried fruit,  
chopped nuts, brown sugar & maple syrup  
\$100



**MAISON**  
CUISINE



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### SMOKED SALMON DISPLAY

Wild-caught smoked salmon, with a basket of flatbread  
& mini bagels, with cream cheese, cucumber, cherry  
tomato, hard boiled egg, capers & Dijon mustard  
\$150

### FRUIT SKEWERS

With mint-honey yogurt  
\$100

### FRUIT BOARD

Assortment of seasonal fruits including melon, berries,  
and grapes  
\$100

### SIDES

Breakfast potatoes \$75  
Maple bacon \$100  
Breakfast sausage \$100  
Hard-boiled eggs \$50

### COFFEE SERVICE

Regular & Decaf fair trade, with assorted sweeteners &  
cream  
\$50 (does not include rental fees)

### TEA SERVICE

Assorted teas, with sweeteners, milk & lemon  
\$25 (does not include rental fees)

### CHILLED BEVERAGES

-Fresh squeezed orange juice  
-Green juice  
-Bottled water & LaCroix  
\$50

ANY SPECIALTY ITEMS CAN BE  
CREATED TO FIT THE THEME OF  
YOUR EVENT.

PLEASE CALL OR EMAIL US FOR A  
QUOTE OR CUSTOMIZED MENU  
312-315-4479  
DANIELLE@MAISONCUISINE.COM