



Roundabout Breakfast Menus

Have something else in mind? We can make it happen!

Call us at **775.747.2090** and we'd love to discuss your ideas.

We specialize in menu customization to make your event a unique memorable one!

Mix and Match Breakfast Buffets

Add a juice or bottled water for \$1.50ea, Coffee and tea service \$3.50 per person
\$500 minimum order

Entrees (Choose 2)

- Breakfast Burritos Scrambled Eggs, Chorizo, Tater Tots & Pico de Gallo
- Bacon Breakfast Burrito
- Vegetarian Breakfast Burritos; Scrambled Eggs, Avocado, Feta Cheese, Mushrooms, & Pico de Gallo
- Asparagus Frittata
- Protein Muffins
- Yogurt Parfaits; Mixed Berries, Granola, Honey Vanilla Yogurt
- Egg, Ham, & Cheese Breakfast Sandwich
- Egg, Spinach, Tomato Breakfast Sandwich
- Veggie Croissant Breakfast Sandwich
- Fresh Fruit Salad
- Denver Egg Bake (add \$2 per person)
- Huevos Rancheros (add \$2 per person)
- Fruit Cups Topped with Banana Bread Crumbs and Strawberry Cream Cheese
- Egg White Veggie Frittata (add \$2 per person)

Sweets (Choose 1)

- Cinnamon Rolls
- Assorted Muffins
- Blueberry Muffins
- Chocolate-Covered Strawberries
- Croissants and Jelly

Pre-Selected Breakfast Package

Add a juice or bottled water for \$1.50ea, Coffee and tea service \$3.50 per person
\$500 minimum order

Employee Breakfast

- Assorted Pastries
- Fresh Fruit Salad
- Breakfast Potatoes
- Scrambled Eggs or Egg White Bake (add \$1.00)
- Bacon, Sausage or Ham

Managers Breakfast

- Croissants, Butter & Jelly
- Yogurt Parfaits; Mixed Berries, Granola, Honey Vanilla Yogurt
- Bacon and Cheddar Frittata or Egg White and Vegetable Frittata
- Bacon, Sausage, Ham or Turkey Bacon

Executive Breakfast

- Fruit Cups Topped with Banana Bread Crumbs and Strawberry Cream Cheese
- Yogurt Bar – Berries, Granola, Dried Fruit and Nuts
- Cinnamon Sticky Buns
- Potato Pancakes
- Smoked Chicken & Asparagus Egg Bake
- Chorizo or Pepper Jack Frittata with Pico di Gallo
- Neuskie's Bacon & Flocchini Family Sausage

Curated Buffets

Tried and True flavor combinations that are sure to bring your next lunch meeting to the next level.

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\$500 minimum order

Waffle Bar- Savory and Sweet

Fresh Made Belgian Waffles- Green Onion Cheddar Waffles

Toppings: Blueberries, Strawberries, Whipped Cream, Maple Syrup, Butter, Black Pepper Sausage Gravy, & Bacon
Maple Syrup

Frittatas Station

3 Egg Omelets folded with

Bacon, Ham, Shredded Cheese, Bell Peppers

Tomatoes, Pico di Gallo, Red Onion, Zucchini

Ground Turkey, Feta, Herb Blend

Bene Bar: Poached Eggs topped with Hollandaise

(choose 2)

Shaved Black Forest Ham

Spinach and Cheese Florentine

Crab and Artichoke (add \$2pp)

Chorizo and Black Bean

Parfait Bar

Strawberry Yogurt & Vanilla Unsweetened Yogurt

Blackberries, Strawberries, Blueberries, Raspberries

Raisins, Almonds, Pecans, Granola, Rice Krispies

Brown Sugar, Honey, Coconut

Breakfast Boxes

Our Gourmet Boxed Breakfast are designed for meetings that require focus. Each box comes complete with a full meal to stop the 'pass the potatoes' chatter. Also perfect to help ease those early mornings in the office.

Add a juice or bottled water for \$1.50ea, Coffee and tea service \$3.50 per person

\$500 minimum order

- A Bacon, Lettuce and Tomato Bagel with Herb Cream Cheese, Baby Danish & Fruit Salad
- Muffin, Yogurt & Fruit Salad
- Fruit, Granola & Honey Parfait with a Croissant & Fruit Salad
- Peanut Butter and Jelly English Muffin with Bacon & Fruit Salad

The Details

Ordering

Minimum 72 hour advanced notice is required for all catering orders.

Pick Up

Let us know when you want your order and it will be packed hot and ready to go!

Delivery & Set Up

Stuck at the office? We'll come to you! And even set it up for you. We serve the Reno-Sparks area but are happy to go as far as you need. A delivery fee will apply. Call for details.

Service Items

Reusable Thermal Warming Pad - \$ 9.95 each
(Save these! We can trade them out for hot ones next time we come and we won't charge you for them again!)

Events

Need some additional help on site? Let us know we are happy to bring professional staff member to take care of your guests.



Chef Colin and MaryBeth Smith have a longstanding reputation in the Reno-Sparks-Tahoe area.