



CATERING BREAKFAST BUFFET MENU

Hot Breakfast Items

— Choose 2, 3 or 4 —

QUICHE LORRAINE

Swiss cheese, bacon & onion quiche

GREENFIELD SCRAMBLER

Sauder's eggs scrambled with hash brown potatoes, ham, scallions & Monterey Jack cheese

EGGS MEGAS

Scrambled eggs with crispy corn tortillas, tomato salsa & our Mexican cheese blend

BIRCHER MUESLI CEREAL

With Fresh Berries

STEELCUT OATS

With brown sugar and raisins

BRIOCHE WAFFLES

Made locally by Thom's Breads and served with our topping of the week

HASH BROWN POTATOES

With Onions

SCRAMBLED EGGS WITH CHEESE

FRENCH TOAST WITH SYRUP

Beverages:

— Choose 2 —

ORANGE JUICE

CRANBERRY JUICE

APPLE JUICE

COFFEE & TEA

HOT CHOCOLATE

Additional Beverages:

Priced per person

MIMOSA WITH FRESH OJ +\$10

MIMOSA WITH REGULAR OJ +\$8

Additional Sides:

— Choose 2 —

BREAKFAST BREADS AND PASTRIES

SEASONAL FRESH FRUIT PLATTER

ASSORTED YOGURTS

COST PRICE

2 Hot Breakfast Items: \$25 per person <= 20 guests , \$22/- >20guests

3 Hot Breakfast Items: \$27 per person <= 20 guests , \$24/- >20guests

4 Hot Breakfast Items: \$29 per person <= 20 guests , \$26/- >20guests

Plated Breakfast Catering Policies

Deposit & Payment Policies

- *Deposit of \$250.00 required to reserve the room and date.*
- *The deposit will be deducted from your final balance.*
- In the event of cancellation, the *deposit is refundable only after we can re-book the room* with a comparable party. For *COVID related cancellations*, deposit is fully refunded.
- Credit card payment is available with prior approval.
- All services are subject to *20% gratuity and 6% PA Sales Tax.*
- *Invoice balance* is *due one day prior* to the day of the event.
- *These prices do not include room rental fees for in-house events.*

Event & Menu Policies

- Minimum of 20 Persons
- Your breakfast includes a choice of 2-4 Hot Breakfast Items, choice of 2 included beverages, and choice of 2 additional items. Any and all other items are at an additional cost.
- Your menu choices should be given to us *as soon as possible.*
- *We require your final meal counts no later than 14 days in advance.*
- An *approximate number of guests in attendance* should be provided *7 days prior to the event*, and a *final guaranteed number is required 48 hours in advance.*

Alcohol Policies

We are fortunate to have a *license to responsibly dispense alcoholic beverages.*

In accordance with the Liquor Code and Laws of Pennsylvania, *we reserve the right to limit any alcoholic beverage served* as deemed necessary. Also in accordance with alcohol policies, any attempt by an adult to purchase alcoholic beverages for a minor will be restricted and reported. Our liquor license grants us the privilege to responsibly sell alcoholic beverages and *we trust that you will assist us in this responsibility!*

COVID-19:

As of 08/2020, Governor Tom Wolf has restricted the sale of alcohol without the purchase of a *full meal*. A meal is defined by Governor Wolf as: *Breakfast, Lunch, or Dinner*. Hors d'oeuvres are excluded.

Thank you

...for considering the catering services of a restaurant voted into the top *10% of restaurants worldwide* by customers on TripAdvisor, and one of *Lancaster's Favorite Restaurants*, according to Lancaster County Magazine! We look forward to serving you and your guests at our award-winning restaurant or at your desired location.

Greenfield Restaurant: An Experience Like No Other

