



PEARSON'S BREAKFAST MENU

Rise and shine with a hearty breakfast!

Rates

*Prices per Person indicated for each item, or section below. *All menu prices are subject to change and dependent upon availability of ingredients and current market prices.*

Minimum order of \$300.

Breakfast

Pastry Presentation

Scratch Muffins, Breads, Scones & Turnovers, accompanied with Butter & Jams

\$3.95

Pastry & Fruit Presentation

Scratch Muffins, Breads, Scones & Turnovers, accompanied with Butter & Jams w/ Seasonal Fruit Selection

\$6.95

Breakfast Burrito

Fluffy Scrambled Eggs, Cheese, Peppers, Onions, Sausage, Bacon, Ham, wrapped in a Flour Tortilla w/ a side of sliced Fruit

\$7.95

Breakfast Sandwich

Assorted Breads (mini Croissants, Bagels & Biscuits), filled w/ Fluffy Scrambled Eggs, Ham, Bacon, Sausage, Cheese w/ a side of sliced Fruit

\$6.95

\$7.95 *(mini Croissants only, or Bagels only)*

Hot Breakfast Buffet

Fluffy Scrambled Eggs w/ Bacon, Sausage, Grits or Breakfast Potatoes, Fruit Platter

\$9.95

Pecan Praline French Toast Casserole

Accompanied w/ Fluffy Scrambled Eggs, Bacon or Sausage, Fruit Platter

\$10.95

Fruit Presentation

Seasonal Selection

\$3.00

Gingerbread Waffles

Spiced Pear & Pecan Syrup accompanied w/ Fluffy Scrambled Eggs, Bacon or Sausage, Fruit Platter

\$10.95

Pancakes

House made Fruit Compote, Whipped Cream accompanied w/ Fluffy Scrambled Eggs, Bacon or Sausage, Fruit Platter

\$11.95

Egg Strata

Choice of: Vegetable and Cheese, or Meat and Cheese, and accompanied w/ Fruit, Muffins

\$10.95

Frittata

Choice of: Vegetable and Cheese, or Meat and Cheese, and accompanied w/ Fruit, Muffins

\$10.95

Substitutions & Sides

Hand cut Seasoned Breakfast Potatoes

\$1.75

Yogurt Bowl

Topped w/ House made Granola

\$1.50

Pearson's Homemade Muffins

Seasonal

\$2.00

Yogurt Parfait

House made Dried Fruit & Nut Granola, layered w/ Fresh Fruit

\$2.50

Egg Strata

Choice of Vegetable and Cheese, or Meat and Cheese

\$3.50

Eggs Benedict

Seasonal Variety

\$4.00

Decadent Ham Cups

Baked w/ Ricotta, sautéed Mushrooms, Fontina, topped w/ an Egg

\$4.25

Drop Off/Delivery Service

\$25 for up to 30 people

\$50 for 31 to 75 people

\$75 for 76 or more people

Upgraded disposable plates, napkins and flatware available for \$2.00 per person

Cups, beverages and ice available for \$1.75 per person

Full Service

Wait Service: Three-hour minimum required.

\$30 per hour per server

Delivery: \$125, includes chafing dishes with sterno, serving utensils, buffet table linens and décor, travel expenses and catering licenses and insurances.

Gratuuity: 20%

Beverages

Coffee service \$3 per person which includes coffee, creamers, sweeteners

Juice \$1.50per person

Terms and Conditions

A deposit of 25% of the total price is required once a menu is chosen to secure an event, and will be charged to either a credit card, or a check (if time allows). Deposits are nonrefundable if there is a cancellation. The full balance is due upon the day of event. Final guest count is due one week prior to the event. You may increase your guest count if necessary up to one day prior to event.