



SEATED BREAKFAST MENU



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MENU I

Turkey Bacon, Egg and White Cheddar Cheese on a Croissant
Rosemary Breakfast Potatoes
Seasonal Fruit

\$24

MENU II

Scrambled Eggs
Turkey Bacon
Garlic Breakfast
Potatoes
Blueberry Muffin

\$24

MENU III

Egg Roulade with Spinach and Cheddar Cheese
Chicken Apple Sausage
Cajun Breakfast Potatoes
Refreshing Fruit Salad

\$28

MENU IV

Quiche with Spinach, Tomato and Feta
Turkey Sausage
Seasonal Fruit
Blueberry Muffin

\$30

MENU V

Belgium Waffles with Crispy Chicken and Pecan Maple Syrup
with Seasonal Fruit

\$30



GENERAL INFORMATION

FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the event. The breakfast menu includes gourmet coffee and juice.

GUARANTEE AGREEMENT

An estimate of the final guest count is due two weeks prior to the event. The final guarantee of attendance is due seven business days prior to the event. You will be responsible for payment of the guaranteed amount, as well as any overage served.

DEPOSIT AND PAYMENT

A deposit of \$2,000 is due upon signing the event space contract. The remaining balance is due seven business days before the event.

SERVICE CHARGE AND SALES TAX

A 23% taxable service charge will be added to your final invoice. The current tax rate in Hillsborough County is 7.5%. The tax will be applied on top of the subtotal and service charge to all services rendered.

PRICING

All menu pricing is a per person cost. The breakfast menus are designed for parties with 50 or more guests. If a party is smaller than 50 guests, please ask your event coordinator for price differentials.

LINEN

All guest table linens are included in the menu price. The client will have a variety of colored 120" linen and napkins.

FOR MORE INFORMATION

(813) 575-7522 info@sbgjcc.com

