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Meet. Play. Celebrate. Syracuse

CATERING

Breakfast

"All happiness depends on a leisurely breakfast."

- John Gunther





BUFFET

CONTINENTAL \$15.00 Per Person

- A selection of chilled juices
- Fresh seasonal fruit
- Chef's selection of freshly made bakeries
- Sweet butter, jam, preserves
- Freshly brewed Paul deLima coffee, decaffeinated coffee and premium Tazo® Teas

EXECUTIVE CONTINENTAL \$21.00 Per Person

- A selection of chilled juices
- Fresh seasonal fruit
- Signature cereal station with dry fruit, nuts and yogurt
- Hot oatmeal with maple syrup and brown sugar
- Chef's selection of freshly made bakeries
- Sweet butter, jam, preserves
- Freshly brewed Paul deLima coffee, decaffeinated coffee and premium Tazo® teas

STATIONS

cinnamon, nutmeg.

Station attendants are provided at \$150.00 per attendant Stations can be added to any of the buffets above

OATMEAL \$8.00 Per Person

Irish oats topped with choice of fruit, nuts and spices to include almonds, walnuts, pistachios, dried apricots, apples, raisins, maple syrup, brown sugar, honey

OMELET STATION \$9.50 Per Person

Freshly prepared omelets made with eggs, choice of meats, cheeses and vegetables.

FRENCH TOAST OR PANCAKE STATION

\$9.50 Per Person

Freshly prepared french toast or pancakes. Toppings include: seasonal fresh fruit, caramelized bananas, chocolate chips, toasted pecans, maple syrup and fresh whipped cream.



PLATED

All plated breakfasts include choice of:

- A selection of chilled juices or fresh seasonal fruit
- Chef's selection of freshly made bakeries
- Freshly brewed Paul deLima coffee, decaffeinated coffee and premium Tazo® teas
- Egg whites available upon request

FRESHLY SCRAMBLED EGGS

\$21.00 Per Person

Freshly scrambled eggs with a choice of applewood smoked bacon, country style sausage or Canadian bacon. Served with tomato, Yukon gold potatoes and grilled asparagus.

THICK SLICED FRENCH TOAST

\$21.00 Per Person

Cinnamon French toast topped with caramelized pecans, maple syrup & sweet butter. Served with Yukon gold potatoes and a choice of applewood smoked bacon, country style sausage or grilled ham.

EGG ENCHILADAS

\$20.00 Per Person

Flour tortilla filled with egg and cheese, topped with ranchero sauce. Choice of applewood smoked bacon or country style sausage, served with Yukon gold potatoes and roasted tomatoes.

ROASTED VEGETABLE AND CHEESE FRITTATA

\$22.00 Per Person

Roasted vegetable and cheese frittata with Yukon gold potato hash, sausage links, and grilled tomato with fresh herbs.

SPINACH AND SUN DRIED TOMATO QUICHE

\$19.00 Per Person

Spinach and sun dried tomato quiche served with fresh melon and honey cured ham.

À La Carte

SELECTIONS

PRICED AS INDICATED

Seasonal Sliced Fruit and Berries \$4.50 Per Person

Whole Fresh Fruit \$1.75 Each

Assorted Muffins \$28.00 Per Dozen

Assorted House Made Breakfast Breads: Blueberry, Banana or Lemon Poppy Seed \$28.00 Per Dozen

Fresh Baked Assorted Danishes \$28.00 Per Dozen

Jumbo Cinnamon Rolls \$28.00 Per Dozen

Freshly Baked Croissants \$28.00 Per Dozen

Assorted Bagels with Cream Cheese and Preserves \$30.00 Per Dozen

Assorted Freshly Baked Large Cookies \$24.00 Per Dozen

Individual Yogurts \$3.50 Each

Crisp Bacon (3 Slices) \$3.50 Per Person

Pork Sausage (2 Links) \$3.50 Per Person

Turkey Bacon (3 Slices) \$3.50 Per Person

À La Carte

SELECTIONS

PRICED AS INDICATED

Turkey Breakfast Sausage (3 Links) \$3.75 Per Person

Assorted Cereals with 2% or Skim Milk \$4.00 Per Person

Smoked Salmon, Chopped Egg, Red Onion, Capers, Tomato and Mini Bagels with Cream Cheese \$7.00 Per Person

Bottled Fruit Smoothies \$3.00 Per Person

Individual Milk (2%, Skim or Chocolate) \$2.50 Each

