

catering MENU

BREAKFAST BY THE PAN

BACON (serves 10-12) **25** | (20-24) **45**

SAUSAGE LINKS (serves 10-12) **25** | (20-24) **45**

SAUSAGE PATTY (serves 10-12) **25** | (20-24) **45**

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FRENCH TOAST (serves 10-12) 50

COUNTRY POTATOES (serves 10-12) 20

HASH BROWNS (serves 10-12) 20

PANCAKES (serves 10-12) 20

SCRAMBLED EGGS (serves 10-12) 20



INDIVIDUAL BREAKFAST

BREAKFAST BURRITO BOX 10

Served with fruit cup and hash browns.

THE BREAKFAST SANDWICH BOX 9

Served with fruit cup and hash browns.

EVERYTHING BUT THE KITCHEN SINK SKILLET 11

Country potatoes topped with scrambled eggs mixed in with sauteed red peppers, spinach, diced ham, sausage crumbles, and chopped bacon, then sprinkled with cheddar cheese.

add-ons:

SIDE SALAD 6 | FRUIT CUP 3

PIES

FRENCH SILK • APPLE LEMON SUPREME • PECAN

visit bakerssquare.com for full list of pies & pricing.





PARTY PLATTERS

FRUIT PLATTER (serves 20-24) 45

BURRITO PLATTER (half dozen) 45

Choice of roasted chicken breast or smoked pork carnitas w/ country potatoes, scrambled eggs, cheese, onion, tomato, corn and jalapeños. Topped w/ pork green chili, sour cream and fresh pico de gallo

BREAKFAST SANDWICH PLATTER (half dozen) 40

2 eggs, covered in American cheese, stacked and topped w/ choice of bacon, sausage or ham on a toasted brioche bun.

SANDWICH PLATTER (6 sandwiches, cut in half) **60**

Choice of Turkey, Ham, or BLT.

SOUP quart (serves 5-6) 12

PARTY SALAD (serves 10-12) 25
Fresh greens with tomatoes, cucumber, seasoned croutons and your choice of dressing.

BEVERAGES

BOX OF JOE 12

GALLON OF TEA 8

GALLON OF ORANGE JUICE 12

CAN OF SODA 1.50

BOTTLE OF WATER 1.50

