# catering MENU 

## BREAKFAST BY THE PAN

BACON (serves 10-12) $\mathbf{2 5}$ | (20-24) $\mathbf{4 5}$
SAUSAGE LINKS (serves 10-12) 25 | (20-24) 45
SAUSAGE PATTY (serves 10-12) 25 | (20-24) 45

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 II

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 ..... 45
Choice of roasted chicken breast or smoked pork carnitas w/ countrypotatoes, 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 ..... 60Choice of Turkey, Ham, or BLT.
SOUP quart (serves 5-6) 12
PARTY SALAD ..... 25
Fresh greens with tomatoes, cucumber, seasoned croutons and yourchoice of dressing.
BEVERAGES
BOX OF JOE 12
GALLON OF TEA 8
GALLON OF ORANGE JUICE ..... 12
CAN OF SODA 1.50

