



50 PEOPLE MINIMUM
2017 CORPORATE BREAKFAST MENU

IF GUEST COUNT IS BELOW 50 GUESTS, ADD \$2.00 PER GUEST.

Our culinary team has developed the following breakfast packages and selections with pricing to simplify your selection process. These are perfect for an array of different events and can also be customized to deliver the perfect experience. You will always have the option to add, eliminate or interchange menu items and reprice if necessary.


Each Menu Price is Subject to:


- * 24 % Service Charge. It covers overhead, liability insurance and administrative fees.
- * \$1.25 Per Guest for Premium Plastic Ware & Paper Goods
- * 8.5 % Sales tax
- * A delivery fee based on location

We at C2 Catering take great pride in our breathtaking presentations, our unconditional service and our award-winning cuisine.

Each Menu is Set- up Food Station Style


Wende Allen


 (405)-626- 2093

 (405) 473-3000

 wende.allen@yahoo.com

Dustin Dunaway

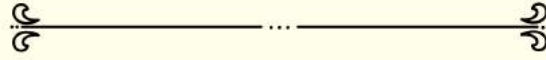
 (405)-626- 4001

 (405) 473-3000

 dustin.dunaway@yahoo.com

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BREAKFAST MENU



Rise N' Shine Continental

Seasonal Fresh Fruit Presentation

Accompanied by Vanilla Bean Cream Cheese Dip

Assorted flavored Muffins

With Whipped Butter

Healthy Start

Seasonal Fresh Fruit Platter

Vanilla Yogurt

Assorted Granola

Hard Boiled Eggs

OR

Turkey Sausage links

OR

Light Cottage Cheese

The Natural

Seasonal Fresh Fruit Presentation

Accompanied by Vanilla Bean Cream Cheese Dip

Assorted Bagels

Complemented by Flavored Cream Cheese

Carved Ham

With sweet honey and brown sugar glaze

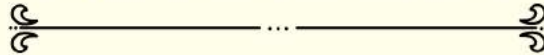
Scrambled Eggs with Cheese

Our Signature Breakfast Potatoes

Served with ketchup and hot sauce



BREAKFAST MENU



Country Breakfast

Seasonal Fresh Fruit Presentation
With Vanilla Bean Cream Cheese Dip

Pancakes
Served with Maple Syrup

**Apple Wood Smoked Bacon
Scrambled Eggs with Cheese
Biscuits with Gravy (with sausage)
Hash Browns**
Served with Ketchup and Hot Sauce

Dustin's Special

Baked Classic Frittata
Choose from: Spinach, Ham, Bacon, Mushroom, Cheese

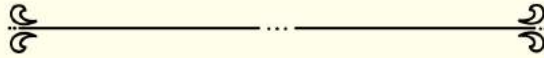
Red Skin Potatoes
Served with Ketchup and Hot Sauce

Seasonal Fresh Fruit Presentation
With Cream Cheese Yogurt Dip

Assorted Bagels
With Flavored Cream Cheese

**Raspberry Almond Scones
Carved Ham**
With sweet honey and brown sugar glaze
OR
Apple Wood-Smoked Bacon

BREAKFAST MENU



Also Available, additions to enhance your morning:

Breakfast Pizzas

Build your own breakfast burrito

Build your own breakfast sandwich

Italian Frittatas

Baked Classic Frittata

Choose From: Asparagus, Zucchini, Bell Peppers, Spinach, Potato, Onion, Garlic, Green Chili, Bacon, Mushrooms, Sausage, and Cheese

Chef attended Pancakes Station

Chef Attended Omelet Station

Chef Attended Belgian Waffles Station

Chef Attended Stuffed Crepes Station

Chef Attended French Toast Station

Assorted Berries, Powdered Sugar, Maple Syrup, Whipped Butter

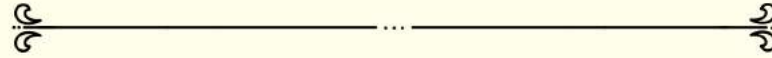
Harvest Oatmeal Station

These can be added to any of your selected packages

Beverages:

Orange Juice.....	1.00
Apple Juice.....	1.00
Bottled water.....	1.00
Hot Tea.....	1.00
Regular & Decaf coffee.....	1.75

SERVICE LEDGER GUIDELINES



Our unlimited resources, unique services and creative skills in the catering business will give you complete assurance that our commitments will be fulfilled and carried out in a timely manner.

Set Up Times/Arrival Times

Our goal is to have the event set and ready 30 minutes prior to your predetermined event start time to allow for early arrivals and to avoid last minute changes. The food is presented right before your guests' arrival.

Service Time

It is our desire to serve you promptly at the hour you select. To ensure the highest possible quality of food and service, please be certain to double check your times. Additional charges will be assessed for every half hour delay past your designated starting or ending times.

Service Charge

The 24% Service Charge is not gratuity. It covers overhead, liability insurance and administrative fees. Depending on the complexity of your event, additional service personnel might be required for a fixed charge/server, chef or bartender. Full China, Glassware, Flatware, table linens and linen napkins are available for rent. Call us for details: (405) 473 3000.

Pricing

Pricing of your menu will be based on several factors but not limited to:

- Menu Selection
- Type of event/service (i.e. food stations, sit down, cocktail, plated)
- Guest Count
- Prior event relationships
- Market prices (prices are subject to change with market fluctuations)

If you are happy with the menu, would like to move forward and reserve the date:
A 50% Deposit is required.

A Guaranteed guest count is required 3 days prior to event.

The balance is due 3 days prior to your event. Otherwise, a 5% late fee will be incurred.

There will be a 1-3% Fuel Surcharge on all invoices depending on location.

Gratuity for the service staff is appreciated, however entirely at your discretion.

If Payment is by Credit Card, There is a 3% Convenience Fee.

You can also mail a check to **3801 SE 29th Street, Del City Ok, 73115**

WE APPRECIATE YOUR BUSINESS