

BREAKFAST CATERING MENU

At Choura Events, we recognize what “breaking bread” together inspires in each of us. You can expect to taste the vision of Executive Chef Ryan McIntyre as he creates delicious, culinary works of art. We are engaged with the entire culinary process from hand selecting local produce to utilizing the best provisions. It’s simple—we work to develop a menu with flavorful profiles and innovative pairings.

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CHOOSING A LEVEL OF SERVICE

Once you have decided on a menu, please choose the level of service that matches your plans and budget. To help you stretch your event dollars, we have developed four (4) levels of our excellent service, from pick-up service provided by yourself to full-service with linens, glassware and catering staff.

Easy Pick-Up Service

NO ADDITIONAL CHARGE.

You or a representative will come to our location and pick up your order. All food and beverages will be in disposable containers with disposable paper goods. (Only select menus are available for pick-up service.)

Affordable Drop-Off Service

\$30.00 charge, 1 staff member is required.

For events of 100+ the charge is \$60.00 and will require 2 staff members.

The Catering Staff will deliver your order, but does not return at the end of the event. All cold food and beverages will be in disposable containers accompanied by appropriate disposable paper goods. (Hot beverages are available for drop-off service, for an additional \$5.00 fee, only individual cold beverages are available for drop-off.)

Buffet Service On China

Events with less than 20 guests will incur an additional flat fee of \$30.00 | \$5.00 per Guest.

The Catering Staff will deliver your food and beverage, set up the buffet and an attendant will stay & monitor the event. Table Linens and Cloth Napkins are provided for the Buffet and Guest Tables. (Specialty linens are available for an additional charge.) Buffet with China, Glassware, Silverware and Beverages on the table.

Waited Table Service

Events with less than 20 guests will incur an additional flat fee of \$35.00 | \$6.00 per Guest.

Waited table Service with China, Glassware and Silverware. The Catering Staff will set the tables with the appropriate flatware and glassware, serve your food and beverage and service your table. Table Linens and Cloth Napkins are provided for Guest tables.

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

STAFFING FEES

Staffing charges are based on a 4 hour event time, plus set-up and clean-up. These charges are for select menus.

Captain:	\$160	
Event Staff:	\$135	
Bartender:	\$180	(Available with purchase of Choura Bar Service)
Beer & Wine Server:	\$135	
Executive Chef:	\$180	
Chef's Assistant:	\$160	
Overtime:	\$25	(Per staff member, per hour)

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

BREAKFAST PACKAGES

please select your level of service in addition to the pricing below.

Fast Break: \$4.25 Per Guest

Assorted Freshly Baked Muffins
Starbucks Coffee, Hot Tea and Chilled Orange Juice

Continental Breakfast: \$6.75 Per Guest

Fresh Seasonal Fruit, Assorted Muffins and Danishes
Starbucks Coffee, Hot Tea and Chilled Orange Juice

The Basics: \$8.50 Per Guest

Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes, Assorted Muffins
Starbucks Coffee, Hot Tea and Chilled Orange Juice

Traditional Breakfast: \$10.00 Per Guest | Minimum of 20 guests

Starbucks Coffee, Hot Tea, Chilled Orange and Apple Juice
Fresh Fruit Platter with Yogurt Dip

Baker's Basket:

Croissants
Bagels
Breakfast breads
Assorted Danishes

Includes butter, jam & cream cheese.

Choose One:

Scrambled Eggs
Egg and Cheese Burritos
Cheese or Veggie Omelettes
Bacon or Vegetable Quiche

Choose Two:

Smoked Bacon
Sausage Patties
Turkey Sausage Links
Ham
Chorizo

Choose One:

Country Potatoes
Hash Browns

The Deluxe Breakfast: \$11.25 Per Guest | Minimum of 50 guests

Starbucks Coffee, Hot Tea, Chilled Orange and Apple Juice

Baker's Basket:

Croissants
Bagels
Breakfast breads
Assorted Danishes

Includes butter, jam & cream cheese.

Includes:

Veggie or Cheese Omelet
Fresh Fruit with Yogurt Dip
Cold Cereal or Oatmeal
Cottage Cheese

Choose One:

Scrambled Eggs
Egg and Cheese Burritos
Bacon or Vegetable Quiche

Choose Two:

Smoked Bacon
Sausage Patties
Turkey Sausage Links
Ham
Chorizo

Choose One:

Country Potatoes
Hash Browns

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

BREAKFAST PACKAGES (CONT')

please select your level of service in addition to the pricing below.

The Brunch Buffet: \$18.75 Per Guest | Minimum of 50 guests

Includes all Salads:

Cole Slaw with Shredded Napa Cabbage, Apples, Toasted Pecans with a Spicy Dijon Vinaigrette
 Potato Salad with Yukon Potatoes, Fresh Capers, Smoked Bacon, Scallions, Sweet House-Cured Pickles with Classic Mayo Dressing
 Penne Pesto Pasta Salad with Assorted Grilled Vegetables, Tomatoes and Spinach
 House Mixed Green Salad with Cucumber, Carrot and Tomato
 Starbucks Coffee, Hot Tea, Chilled Orange and Apple Juice

Baker's Basket:

Croissants
 Bagels
 Breakfast Breads
 Assorted Danishes
 Includes butter, jam & cream cheese.

Choose One:

Scrambled Eggs
 Egg and Cheese Burritos
 Bacon or Vegetable Quiche

Choose Two:

Bacon
 Sausage Patties
 Turkey Sausage Links
 Ham
 Chorizo

Choose One:

Country Potatoes
 Hash Browns

Carving Station

Choose Two:
 Baron of Beef
 Roasted Turkey Breast
 Honey Glazed Virginia Ham

Includes:

Veggie or Cheese Omelette
 Fresh Fruit with Yogurt Dip
 Cold Cereal or Oatmeal
 Cottage Cheese served with Pineapple & Tomato

Menu may not be available in all locations.

BREAKFAST SIDES

COLD – Individual Breakfast Sides

Whole Fresh Fruit (bananas, oranges and apples)	\$1.25 each
Individual Yogurts	\$2.00 each
Individual Juices	\$2.00 each
Individual Milk	\$2.00 each

A La Carte Bakery Items:

Pastries are sold by the Dozen unless noted otherwise

Plain Croissants w/ butter & jelly	\$15.50
Assorted Mini Danish Pastry	\$12.50
Assorted Danish Pastry (fruit or cheese)	\$13.50
Assorted Gourmet Breakfast Pastries	\$16.95
Assorted Gourmet Muffins	\$14.75
Assorted Fruit Bread (12 pieces)	\$8.50
Assorted Fruit Bread w/ Cream Cheese (12 pieces)	\$10.00
Assorted Bagels with Butter, Jam and Cream Cheese	\$15.50

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

BEVERAGE

HOT (15- 8 oz. servings per gallon)

Freshly-Brewed Starbucks Coffee	\$16.00 per gallon
Freshly-Brewed Starbucks Decaffeinated Coffee	\$16.00 per gallon
Hot Tea Service with Regular & Herbal Teas	\$16.00 per gallon
Hot Chocolate	\$16.00 per gallon
Hot Apple Cider	\$14.00 per gallon

COLD (15- 8 oz. servings per gallon)

Sparkling Punch	\$17.00 per gallon
Guava Fruit Punch	\$17.00 per gallon
Fruit Punch	\$14.00 per gallon
Lemonade	\$14.00 per gallon
Orange Juice	\$16.00 per gallon
Apple Juice	\$14.00 per gallon
Cranberry Juice	\$16.00 per gallon
Iced Tea with Sliced Lemon	\$14.00 per gallon
Iced Water with Sliced Lemon	\$5.00 per gallon

COLD – Individual and “On the Go” Portions

Canned Soda	\$1.25 each
Bottled Water	\$1.25 each
Individual Fruit Juice	\$1.50 each
Canned Iced Tea	\$1.25 each

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

CATERING TERMS & CONDITIONS

Deposit & Payment Schedule: A deposit is required to confirm your order. All deposits are NON-REFUNDABLE and NONTRANSFERABLE and will be applied to your event. Final payment is due in the form of cash or cashiers check only, seven business days prior to the scheduled event. Please ask your sales representative about corporate accounts.

Final Guarantee: All final guarantees are due seven business days prior to the event. This guaranteed number is considered final. Your number may increase and is not subject to reduction. If no guarantee is made, the expected number will be used. We will prepare and set 5% over your guaranteed number. Guests arriving after the meal is served will be charged the same contracted rate per person. Extra person charges are the engager's responsibility and will be added to your final bill and must be paid in cash prior to the conclusion of your event.

Service Charge and Sales Tax: A service charge of 20% and applicable sales tax will be added to the cost of all food and beverage items. The 20% service charge is subject to State Sales Tax (California State Board of Equalization Regulation #1603).

Substitutions: Choura Events reserves the right to make substitutions when market conditions dictate or for any reason beyond our control. All substitutions will be comparable and you will be notified if at all possible.

Pricing: Prices are subject to change without notice due to market conditions.

Bar Setup: A minimum bar fee of \$100.00 is applicable if minimum of \$250.00 in sales is not reached at each cash bar. The Engager agrees to abide by all existing federal, state and local statutes governing the sales and consumption of alcoholic beverages. The Catering Staff must attend all Bar Service events to service the bar. The Alcohol Bar Service Set-Up of 1 hour is an additional charge and will be added to your Bar service time. See Catering sales for current bartender rates.

Decorations: Clients are responsible for all pre-event planning, placing of favors, place cards etc.

***** Failure to comply with the terms and conditions may result in the early termination or cancellation of event(s).**

I HAVE READ, UNDERSTAND AND AGREE TO COMPLY WITH THE ABOVE STATEMENTS

Engager: _____

Date: _____

Event Name: _____

Event Date: _____

Catering Representative: _____

Date: _____

(All Catering Services incur a 21% Production Charge and applicable sales tax.)