

CATERING  
**Breakfast Menu**

<b>Breakfast Per Person</b>	<i>Cost per person</i>
<b>Back to Basics Breakfast</b> Build-your-own-bowl-of-granola bar with assorted toppings such as berries, yogurt, nuts, and fruit, Seattle's Best coffee and assorted juices	\$10 <sup>.95</sup>
<b>Continental Breakfast Grande</b> Assorted pastries, butter and jams, coffee, reg/decaf, hot tea, choice of two fruit juices and fresh fruit tray. Juice choices include apple, cranberry and orange	\$8 <sup>.95</sup>
<b>Continental Breakfast Standard</b> Assorted pastries, coffee, reg/decaf, hot tea and choice of two juices. Juice choices include apple, cranberry and orange	\$6 <sup>.95</sup>
<b>Fast Start Breakfast</b> Mixed nuts, variety of breakfast fruit bars, Seattle's Best coffee and bottled water	\$8 <sup>.95</sup>
<b>Fresh Cut Fruit Tray</b>	\$3 <sup>.75</sup>
<b>Sunshine Breakfast</b> Fresh cut fruit, honey yogurt, assorted gluten free muffins, hard boiled eggs, Seattle's Best coffee and juice	\$11 <sup>.95</sup>
 <b>Breakfast Pastries</b>	 <i>Cost per dozen</i>
<b>Chef's Choice Morning Tray</b> Chef will choose among the following to build your tray: tea breads, muffins, coffee cake, danish assortment	\$18
Danish Assortment — with mixed fruit and cheese fillings	\$18
Muffin Assortment — blueberry, banana nut, cranberry nut, bran, carrot and spice	\$20
Mini Croissants — served with butter and assorted jellies	\$18
Apple Streusel Coffee Cake	\$16
Assorted Tea Breads	\$18

[continued]



**Breakfast Tacos / Kolaches**

*Cost per dozen*

---

**Breakfast Tacos, 1 dozen minimum**

- Vegetarian or Egg, potato and cheese \$22
- Bacon, egg, potato and cheese or Sausage, egg, potato and cheese \$26

---

**Kolaches, 1 dozen minimum**

- Sausage \$16
- 

*[see next page for Catering Policies]*

## Catering Policies

---

- The Commons Café is the exclusive caterer of the Commons Learning Center
- Health Department regulations prohibit taking any food from the premises
- Perishable food items may not be left in conference rooms longer than **three hours**
- Catering fee of 20% and Texas State Sales Tax of 8.25% is added to all catering charges
- Catering orders must be placed **seven days in advance** of the program
- Quantities can be adjusted up to **three working days in advance** of the program
- A delivery fee of \$30 will be added to orders outside the Commons Building
- Off-site attendant fee of \$25/hr with a 2-hour minimum; 1 attendant for every 40 people