

Breakfast

Menu



applause 
catering + events



Ask your event designer about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



We accommodate Vegetarian, Vegan, Dairy Free and Gluten/Wheat Free. Please consult with your event designer on special menu requirements.

Breakfast

Applause breakfast menus include fresh brewed regular and decaffeinated coffee, hot tea and assorted juices.

Breakfast Buffets

The Continental Breakfast

A sunrise display of oven baked pastries accompanied with sweet creamery butter and a seasonal fresh fruit display.

\$7.99 per person

The West Michigan Breakfast

Made from scratch egg and cheese strata, home fried potatoes and your choice of grilled honey baked ham, seasoned country sausage links or crisp smoked bacon. Complemented with a seasonal fresh fruit display, assortment of oven baked pastries accompanied with sweet creamery butter.

\$10.99 per person

Southwestern Scramble

Scrambled eggs with mild green chilies, roasted red peppers, onions and fresh diced tomatoes. Served with flour tortillas, home fried potatoes and fresh fruit salad.

\$9.99 per person, add chorizo sausage for \$1.50 per person

French Toast Breakfast

Cinnamon French toast served with cherry and blueberry toppings, sweet creamery butter, maple syrup, and a powdered sugar shaker. Includes your choice of grilled honey baked ham, seasoned country sausage links or crisp smoked bacon and scrambled eggs with cheddar cheese.

\$9.99 per person

Broadmoor Breakfast

Farm fresh scrambled eggs seasoned with cracked black pepper, smoked salt and aged cheddar cheese accompanied with fried potatoes and your choice of two meats: hickory bacon, all pork sausage links or thick sliced grilled ham. Finished with the Chef's selection of fresh sliced and displayed fruits, berries and assorted baked pastries with butter and jams.

\$12.99 per person

✦ Plated Breakfast ✦

Classic Eggs Benedict

Lightly poached eggs stacked on Canadian bacon and an English muffin topped with a Hollandaise sauce. Served with home fried potatoes and a fresh fruit cup.

\$9.99 per person

Frittata Florentine

A fresh spinach, cheese and potato crustless quiche served with your choice of grilled honey baked ham, seasoned country sausage links or crisp smoked bacon and roasted Fuji apples.

\$9.99 per person

Breakfast on the Run

(Breakfast in a box)

Includes orange juice, fresh fruit salad and your choice of a butter croissant, blueberry muffin or a fresh baked scone served with sweet creamery butter and fruit preserves.

\$6.99 per person

À la Carte Items

Fresh Brewed Coffee (regular or decaf)	<i>\$1.50 per person</i>
Hot Tea Service with Assorted Teas	<i>\$1.50 per person</i>
Individual Fruit Juices	<i>\$1.85 per person</i>
Juice by the Carafe	<i>\$1.50 per person</i>
Bagels and Cream Cheese	<i>\$22.00 dz.</i>
Assorted Donuts	<i>\$16.00 dz.</i>
Butter Croissants	<i>\$22.00 dz.</i>
Assorted Pastry Tray	<i>\$1.99 per person</i>
Fresh Fruit Tray	<i>\$3.50 per person</i>
Fresh Fruit Salad	<i>\$2.75 per person</i>
Individual Yogurt	<i>\$1.75 ea.</i>
Granola	<i>\$0.75 per person</i>
Biscuits and Gravy	<i>\$1.99 per person</i>
Waffles or Cinnamon French Toast	<i>\$2.50 per person</i>
Additional Meat Choice	<i>\$1.50 per person</i>

Terms and Conditions

1. **Service Charge:** A 20% service charge will be applied to all full service events, which allows for 4 hours of service. Additional hours will be billed at \$30.00 per hour, per person (service and culinary).

Events less than \$1,000.00 in total food and beverage purchases will be charged the hourly service rate. Hourly service rates are \$30.00 per hour, per person (service and culinary). Hourly rates begin upon arrival at your venue and end upon return to our facility. All hourly rates have a four-hour minimum.

Deliveries will be charged a 12% service charge (minimum of \$40.00). All deliveries include paper products. Equipment pick-up fee, if needed, \$30.00.

2. The State of Michigan requires 6% sales tax to be applied to your total food and beverage purchase including service charges and equipment rental.
3. **Deposits:** Deposit schedule for your contracted event is outlined as follows:
 - 30% of your estimated purchase is due with signed contract.
 - Additional 60% is due one month prior to your event date.
 - Balance is due 7 days prior to your event date, along with your estimated beverage consumption for additionally contracted beverages, such as beer, wine and liquor. We require a credit card number on file, which will be charged only if the stated payment schedule is not met or if additional food and service requests are made after the final invoice has been paid in full.
4. **Payments:** Payment for your event can be made with cash, check or credit card. We accept Visa, Master Card, Discover and American Express.
5. **Corporate Accounts:** We accommodate corporate billing after an approved client application, which must be secured 10 days prior to your event. We require that all corporate billing be paid net 30 days. A service fee of 1.5% will be added to a past due invoice each month.
6. **Guarantees:** A guaranteed guest count is required seven days prior to your scheduled event. It will be your responsibility to contact us with this guarantee, failure to do so will result in a 10% additional fee. If a guarantee is not received, we will prepare and charge for the highest estimated guest count.

7. Food and beverage prices are subject to change due to market conditions. Menu prices will be guaranteed 60 days prior to your event. In addition, Applause Catering + Events reserves the right to make a policy change in good faith with 60 days notice.
8. Cancellations: Should a cancellation be necessary, your deposit minus an event coordination fee (10% of deposit or a minimum of \$100.00) will be transferred to a future event (valid up to one year).
9. Lunch menu items may only be selected for events that begin prior to 3:00 p.m.
10. We will not be responsible for food quality or temperature fluctuations due to delays of 30 minutes or more within the scheduled food service start time.
11. A \$.75 per person cake cutting fee is required. This fee includes a china plate, dessert fork, and service staff for cake presentation.
12. A \$2.50 per person Split Plate Fee is applied when choosing two separate entrees, when selecting a plated dinner.
13. Accessory Tables: i.e. vendor, bridal, cake, gift, registration tables – standard table linen and skirting \$25.00 per table.

3755 Broadmoor Ave SE
Suite C
Grand Rapids, MI 49512
616.940.0001

www.applause-catering.net