Breakfasts and Break Snacks

EVENT COORDINATORS:
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This is a sampling of our available menu. All items are subject to availability and pricing may vary due to market fluctuations.
# Breakaways and Break Snacks

## Breakfast Buffets
*Minimum order for 15 guests.*

**Farmer's Breakfast**
- Hash of Sweet Potato and Chicken Apple Sausage topped with Fried Eggs
- Choice of Bacon or Hillary’s Spicy Vegan Sausage
- French Toast Casserole & Hot Maple Syrup
- Bowl of Berries or Seasonal Compote

**SoCal Breakfast**
- Scrambled Eggs
- Red Skin Breakfast Potatoes with Onion, Red & Green Bell Pepper
- Refried Beans, Flour and/or Corn Tortillas
- Fruit Display
- Shredded Jack and Cheddar Cheese on the side
- Fire Roasted Salsa and Ketchup
- OPTIONAL: Add Carne Asada, Bacon, Pork Sausage Links or Hillary’s Spicy Vegan Sausage

**Sunrise Breakfast**
- Assorted Breakfast Pastries, Blueberry Muffins
- Individual Fage Yogurts and Whole Fruit

**Triton Breakfast**
- Scrambled Eggs
- Choice of one: Center Cut Bacon, Chicken Apple Sausage or Hillary’s Spicy Vegan Sausage
- Red Skin Potatoes with Onion, Red & Green Bell Pepper
- Assorted Pastries
- Fruit Display
- Ketchup, Hot Sauce

## Breakfast à la Carte
*Minimum order for 10 guests.*

**Garden Frittata**
Eggs, Tomato, Yukon Gold Potato, Onions, Spinach, Mushroom and Five Cheese Blend. Served with Marinara Sauce.

**Eggs Baked in Tomato Ragu** *(Chef Gerardo’s Favorite)*
Served with Toasted Ciabatta.

**French Toast Casserole**
Served with Hot Maple Syrup

**Hash of Sweet Potato and Chicken Apple Sausage**
Served with Hot Sauce and Ketchup

**Hash of Potato and Mushroom**
Tri-Color Fingerling Potatoes and Shiitake Mushrooms. Served with Hot Sauce and Ketchup

**Build Your Own Yogurt Parfait** *(Gluten-Friendly)*
Vanilla Greek Yogurt, Fresh Berries, Bob’s Red Mill Granola, Toasted Sliced Almonds

**Coconut Chia Pudding**
Served with Fresh Raspberries and Toasted Almonds

**Assorted Mini Muffins | Served by the Dozen**
Banana Nut, Lemon Poppy Seed, Blueberry

**House-made Cinnamon Roll | Served by the Dozen**
With Cream Cheese Icing

**Breakfast Bagel Sandwich | Minimum 10, Maximum 100**
Everything Bagel, Cream Cheese, Tomato, Sliced Cucumber, Alfalfa Sprouts

**Breakfast Naan | 8 slices, Serves approximately 2 – 3 guests**
Choice of:
- Eggs, Monterey Jack & Cheddar, Tomato, Spinach
- Eggs, Bacon, Monterey Jack & Cheddar, Tomato, Spinach
- Eggs, Chorizo or Soyrizo, Pepper Jack, Green Chilies, Diced Red Bell Pepper

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## Break Snacks
*Minimum order for 10 guests.*

**Build Your Own Snack Mix**
Mixed Nuts, Pretzels, Dried Fruit, M&M’s, and Goldfish Crackers

**Dips & Chips Display**
Choice of house-made Pita, Potato, or Tortilla Chips and choice of two Dips: Spinach Dip, Hummus, Fire Roasted Salsa, Guacamole or Sundried Tomato Dip

**Salsa Display**
House-made Tortilla Chips and three Salsas: Salsa Verde, Smoked Chipotle, Pico de Gallo or Fire Roasted Salsa

**Chef Josie’s Energy Truffles** *(Vegan)*
House-made with Cashews, Almonds, Walnuts, Banana, Coconut, Vegan Chocolate Chips, and Dried Cranberries