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## BREAKFAST BUFFETS

### Breakfast on the Go

**GRAVLOX CANAPÉ ON A MINI BAGEL**  
Smoked Salmon with Avocado Cream Cheese

**MINI QUICHES**  
Classic Quiche Lorraine with Mango Salsa  
and Spinach Quiche with Corn Pepper Relish

**MELON BALL AND BLUEBERRY SKEWERS**

**BREAKFAST MARTINI**  
Fresh Berries with Chantilly Crème Fraiche  
Served in a Martini Glass

**CHOCOLATE CHIP AND OATMEAL RAISIN COOKIES**

### Classic Breakfast Buffet

**CHEESE OMELET**  
Homemade Mango Salsa on Side

**FRIED BREAKFAST POTATOES**

**APPLE WOOD SMOKED BACON  
OR CHICKEN APPLE SAUSAGE**

**FRESH SEASONAL FRUIT**

**INDIVIDUAL MINI-MUFFINS**  
Jam and Sweet Butter Balls

### Carving Station Breakfast Buffet

**ROAST BEEF CARVING STATION WITH A CHEF**  
Served with Horseradish Sauce

**FRENCH TOAST OR BELGIAN WAFFLE**  
Served with Maple Syrup and Sweet Butter

**CHEESE OMELET**  
Homemade Mango Salsa on Side

**FRIED BREAKFAST POTATOES**

**APPLE WOOD SMOKED BACON  
OR CHICKEN APPLE SAUSAGE**

**FRESH SEASONAL FRUIT**

### Gourmet Breakfast Buffet

**TENDERLOIN OF BEEF**  
Served with Horseradish Sauce

**APRICOT BRANDY GLAZED TURKEY**  
Whole Boned Turkey smothered in Honey Butter  
Stuffed with Dried Apricots, Cranberries and Golden Raisins,  
Baked in an Apricot Brandy Glaze

**HONEY BAKED HAM**  
Dijon Mustard and Maple Glaze

**FRENCH TOAST OR BELGIAN WAFFLE**  
Served with Maple Syrup and Sweet Butter

**CHEESE OMELET**  
Homemade Mango Salsa on Side

**FRIED BREAKFAST POTATOES**

**APPLE WOOD SMOKED BACON  
OR CHICKEN APPLE SAUSAGE**

**FRESH SEASONAL FRUIT**

### Presidential Breakfast Buffet

**THE NIXON EGG'S BENEDICT DUET**

**Richard's Benedict**  
Alaskan King Crab, Poached Egg  
Lemon Zest Hollandaise Sauce

**Pat's Benedict**  
Sliced Beef Tenderloin, Poached Egg  
Béarnaise Sauce

**Roasted Red Potatoes  
Grilled Asparagus with Red Peppers**

**DESSERT CREPES**  
Dessert Crepes Sautéed in Honey Butter  
Flamed in Grand Marnier, Topped with  
Chocolate Mousse, Fresh Berries, Bananas  
Whipped Cream, and Mango Sauce