



CATERING MENU

BREAKFAST

ENTRÉES

Multigrain Jars [Mini: \$2.50/person; Full: \$6.00/person]
layers of chia seeds, yogurt, raspberry coulis, fresh fruit,
nut butter, and toasted oats with honey drizzle

Muesli Bar [\$7.50/person]
overnight oats with milk, cinnamon, dried and
fresh fruit, nuts, maple syrup, served cold

Cinnamon French Toast [\$3.00/slice]
Brioche bread with whipped spice butter and maple syrup

Quiche de Jour [\$36.00/whole] serves 6–8
ask for topping availability

Potato Tart [\$36.00/whole] serves 6–8
with thyme, gruyere, and red onions

Scrambled Eggs [\$4.50/person] 3 eggs per person
Additional Toppings
• Ham [\$1.00/person]
• Bacon [\$1.50/person]
• Spinach [\$0.50/person]
• Cheese: cheddar; gruyere [\$0.75/person]
• Cheese: brie; goat [\$1.00/person]
• Tomatoes [\$0.50/person]

SIDES

Bacon [\$3.00/person] 3 strips

Rosemary Potatoes [\$3.00/person]

Fresh Fruit [\$3.00/person]

French Yogurt [\$2.50/person]

BREADS

Jumbo Muffin [\$3.00/each] ask for flavor availability

Scone [\$3.00/each]

Croissant [\$3.50/each]

Pain au Chocolat [\$3.75/each]

Fruit Danish [\$4.00/each]

Rosemary Biscuits [Mini: \$1.50/each; Large: \$3.50/each]

Lavender-Orange Biscuits [Mini: \$1.50/each; Large: \$3.50/each]

BEVERAGES

Coffee [\$30.00/carrier; serves 10]

includes stir sticks, creamer, sweeteners, disposable cups and lids

Orange Juice [\$5.00/gallon; serves 8]

includes disposable cups



336.663.7399 | CHEZGENESE.COM
info@chezgenese.com

We believe that food brings people together