Glory House Catering Breakfast & Brunch Menu

Includes standard place setting and serving utensils.



Morning Glory Breakfast

Scrambled eggs, German sausage sautéed with bells & onions, pancakes with syrup and butter on the side, fresh fruit skewers and honey berry yogurt parfaits (Don't need parfaits for everyone? Sub some parfaits for French toast sticks). 14.99 pp



American Breakfast

Scrambled eggs, hickory smoked bacon (2 pp), breakfast sausage (1 pp), skillet potatoes, biscuit and toast with jelly and butter. 13.50 pp

– Add fresh chopped fruit for $3.99 pp Add country gravy for $1.99 PP.



Omelet Station

Egg and cheese omelets and on the side toppings include cheddar cheese, salsa, pico de gallo. 10.99 pp

– Add bacon bits & chopped sausage for $2.99 additional. Add sautéed mushrooms $1.99 pp.



Green Eggs & Ham Breakfast

Scrambled eggs topped with fresh chopped spinach, chopped tomatoes and Jack cheese, traditional scrambled eggs, roasted breakfast ham with brown sugar and honey, skillet potatoes, biscuits and toast with butter and jelly. 15.50 PP

– Add fresh chopped fruit for $3.99 pp. Add country gravy for $1.99 pp.



Tex Mex Breakfast

Scrambled eggs, skillet potatoes, charro beans (or refried beans), homemade flour and corn tortillas, pico de gallo, shredded cheddar, hickory smoked bacon (2 pp), breakfast sausage (1 pp) and salsa. 14.50 pp

– Add avocado cup for $2.99 pp- 4 oz.



Vegan Breakfast

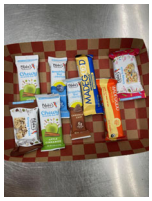
Scrambled tofu with cumin and spices, smoked tofu bacon, skillet potatoes, fresh chopped fruit and vegan toast. V GF 15.99 pp

– Add avocado cup for $2.99 pp - 4 oz.



Continental Breakfast

With assorted muffins, mini Danish, mini croissants, toast with butter and jelly and fresh chopped fruit. 7.99 pp



Gluten Free Vegan Granola Bar

Plant based breakfast bar (individually packaged) GF V 3.99 ea

BUILD YOUR OWN BREAKFAST BARS- 10 PERSON MINIMUM



Rolled Oats Cup

Warm rolled oats made with oat milk. Toppings include honey, almond milk, brown sugar, sautéed apples with cinnamon, sugar, brown sugar and butter. Includes an eight oz eco cup and spoon. GF Vegan without the butter. 8.99 pp

– Add fresh berries for an additional $2.99 per person. Add toasted pecans for $1.50 per person.



Parfait Station

Includes plain Greek yogurt (unsweet), blueberries, strawberries, almond granola, honey, maple syrup, sugar and brown sugar. Includes a 4 oz eco cup and spoon. 6.99 pp

– Add coconut for $0.75 pp. Add chocolate sauce for $0.50 pp.



Avocado Toast Bar

Wheat & white toast, toasted sliced French bread and avocado mash. Fresh toppings: cilantro, chives, chopped spring mix, shredded cheddar, feta cheese, salsa, chopped tomatoes, pico de gallo, fresh lemon and lime. Condiments are red pepper flakes, salt and pepper, aged balsamic vinegar, olive oil and honey. 10.99 pp

– Add sliced hard boiled egg for $1 pp; mozzarella $1 pp; pickled cucumber $1.99 pp: pickled red onion $0.50 pp; fresh basil $0.50 pp; pickled sliced radish $0.75 pp; corn relish $1.99 pp; smoked salmon $6.99 pp;



Pancakes, Waffles & French Toast Bar

Buttermilk pancakes, Belgium waffles, and French toast sticks with assorted toppings including butter, soy butter, maple syrup, sweet sauces (chocolate, caramel and raspberry), honey, whipped cream, fresh strawberries, blueberries, fresh chopped pineapple, warm sautéed apples with cinnamon and shredded coconut, crushed graham crackers and powder sugar. 19.99 pp

– Add toasted nuts (almonds and pecans) $1.99 pp; crumbled bacon $2.50 pp; dried fruits (cranberries, raisins, apricots) $2.50 pp; honey granola $1.25 pp, plain Greek yogurt $2.50 pp, chocolate chips $1.99 pp, mini marshmallows $.60 pp.

A LA CARTE 8 PERSON MINIMUM PER ITEM



Jumbo Breakfast Tacos (Bacon and Sausage Choices)

Homemade flour tortilla stuffed eggs, skillet potatoes, breakfast meat, cheddar cheese and salsa on the side. These are large, we recommend one per person. Gluten free upon request. Vegetarian upon request. 5.99 ea



Vegetarian Jumbo Breakfast Taco

Homemade flour tortilla stuffed with scrambled eggs, roasted red bells, colored bells, sautéed onions, cheddar cheese and served with salsa on the side. VG -Gluten free upon request. 5.50 ea



Vegan Breakfast Taco

Corn tortilla stuffed with scrambled tofu, sautéed onions, roasted red bells, colored bells, spices and with Glory House salsa on the side. V GF 6.25 ea

– Add avocado $2.99 (4 0z)



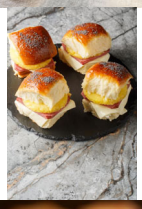
Breakfast Sandwiches (Bacon & Sausage Choices)
Country biscuits, croissants and wheat toast sandwiches filled with egg and cheese and bacon or sausage. With butter/jelly on the side. Vegetarian upon request. 5.50 ea



Vegetarian Breakfast Sandwich
Country biscuit filled with egg and cheese. With jelly and butter on the side. 4.99 ea



Chicken 'n Waffle Sandwich
Belgium maple waffle sandwich filled with potato crusted chicken filet. Syrup on the side. 7.99 ea



Breakfast Sliders
Slider rolls with scrambled egg, cheese and an assortment of bacon, sausage or vegetarian. 2 per person. 5.99 pp



Pigs in a Blanket
Small beef hot dog baked in puffed pastry dough. Served with mustard and ketchup on the side. 2 per person 4.99 pp



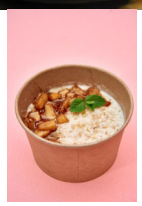
Breakfast Mini Quiche
Bacon, Loraine, veggie assortment. Gluten Free upon request. 3.99 ea



Pancakes with Butter & Syrup - 3 per person
4.75 pp



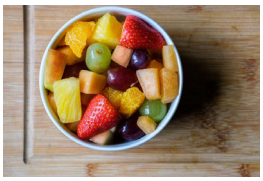
French Toast with Butter & Syrup - 2 per person
4.99 pp



Rolled Oats and Apples Cup GF V DF
Gluten Free/Vegan warm rolled oats with sautéed cinnamon apples and oat milk. 5.99 ea



Yogurt Parfait
Layered with berries and honey almond granola - 4 oz. Veg GF 3.99 ea



Fresh Chopped Fruit
Seasonal fresh fruit can be ordered in individual cups or buffet style bowls. 3.99 ea



Avocado Toast
Mediterranean spiced toast with delicious avocado spread. 4.99 ea



Fresh Baked Muffins
2.99 ea



Vegan Mini Muffins Assorted
3.99 ea



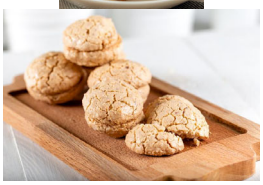
Assorted Breakfast Mini Danish
Including cinnamon swirl, raspberry, vanilla, maple pecan and apple. Chef's choice.
2.99 ea



Croissant A La Carte
With homemade maple pecan cream cheese spread and butter and jelly on the side.
2.50 ea



Scones Assorted Mini
Cinnamon, chocolate and blueberry varieties. VEG 2.75 ea



Almond Coconut Biscotti Cookie Vegan Gluten Free
Made with almond flour. V GF (Order minimum is 1). 2.99 ea

BRUNCH - 10 PERSON MINIMUM

Appetizer Brunch
Mini quiche including Loraine, veggie & cheddar assortment, mini croissants, caprese mozzarella/fresh basil/tomato skewers, mini sausage on a stick, fresh fruit skewers, charcuterie cups filled with Genoa meats, cheeses, grapes and crackers, assorted danish. 17.99 pp

Tea Sandwich Brunch
Assorted "tea" sandwiches including chicken salad, pimento cheese, cucumber. Mini sausage on a stick, mini veggie quiche, fresh fruit skewers, garden pasta salad, mini cheesecakes, potato chips. 17.99 pp

Green Eggs & Ham Brunch
Scrambled eggs topped with fresh chopped spinach, tomato and Jack cheese. Mini ham & turkey sandwiches on croissant, potato chips, fresh fruit skewers, pasta salad, assorted danish. 20.99 pp

Glorious Brunch
Turkey crostini with Swiss/ fresh basil/cranberry chutney, assorted mini quiche (bacon, sausage, Loraine), bacon Ranch cheese ball bites, fresh fruit skewers, assorted danish, mini cheesecakes, garden pasta salad 18.99 pp

Build Your Own Brunch
Choose items from appetizers, breakfast and lunch menus and we can customize a brunch menu for you. TBD



BREAKFAST BEVERAGES

Hot Coffee Box
Fresh brewed coffee, creamer cups, sugars, sweeteners, stir sticks and 12 Styrofoam cups. 26.00 ea
– Add 10 each 2 oz Almond or Oat milk for $7.50

Cinnamon Coffee Box
Coffee brewed with cinnamon sticks. Comes with creamers, sugars, sweetness, stir sticks and 12 Styrofoam cups. 26.00 ea

Hot Tea Box
Includes hot water box, assorted tea bags on the side, fresh cut lemons, sugars, sweeteners, stir stick and 12 Styrofoam cups. 26.00 ea
– Add 1.5 oz honey cups for $1.25 ea.

Hot Apple Cider -Box
Includes 12 Styrofoam cups. 26.00 per box



Orange Juice
2.99 ea

Apple Juice
2.99 ea

Cranberry Juice
2.99 ea

Bottled Water (Nestle)
2.00 ea

Chilled Assorted Soft Drinks (no cups)
Add cups and ice if needed. 2.00 ea

Bucket Filled with Ice and a Scoop
Serves 10-15 8.00 ea

Want a more elegant setup? Request our full catered setup option.

