Justin's TUSCAN GRILL

BREAKFAST MENU

HEATHER MCARTHUR ♦ BANQUET SALES MANAGER

6400 YORKTOWN CIRCLE ♦ EAST SYRACUSE, NEW YORK 13057

315.437.1461 X201 ♦ HEATHER@JUSTINS-GRILL.COM

CATERING BY:

Pascale
Fine Dining & Events

www.pascalecompanies.com

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COFFEE SERVICES

EACH COFFEE SERVICE IS DISPLAYED FOR ONE HOUR AND INCLUDES:
- **ASSORTED JUICES** orange, cranberry, apple and V-8
- **COFFEE AND TEA** regular and decaffeinated

ONE selection $6.95/pp*

Additional Item. $1.50/pp*

Additional 2 Items . . . $2.50/pp*

ALL DAY COFFEE REFRESHER:
$2.50/pp

SELECTIONS

BAGELS with assorted cream cheeses

PASCALE BAKEHOUSE SWEET BREAKFAST BREADS with butter and preserves

ASSORTED COFFEE CAKE AND CINNAMON BUNS

ASSORTED PASCALE BAKEHOUSE CROISSANTS

PLATTER OF SLICED SEASONAL FRUITS

VANILLA YOGURT with granola

BASKET OF BANANAS, APPLES AND ORANGES

ASSORTED PASCALE BAKEHOUSE SCONES (add. $.50)

AFTERNOON BREAKS

EACH AFTERNOON BREAK IS DISPLAYED FOR ONE HOUR AND INCLUDES:
- **ASSORTED SODA** coke, diet coke, sprite, ginger ale, iced tea
- **COFFEE AND TEA** regular and decaffeinated

ONE selection $6.95/pp*

Additional Item. $1.50/pp*

Additional 2 Items . . . $2.50/pp*

ALL DAY JUICE/SODA REFRESHER:
$3.00/pp

SELECTIONS

ASSORTED FRESHLY BAKED COOKIES
oatmeal raisin, peanut butter, sugar and chocolate chip

ASSORTED FRESHLY BAKED PASCALE BAKEHOUSE INTERNATIONAL COOKIES chewy ginger, coconut macaroons, chocolate espresso, biscotti, raspberry linzer bars

ASSORTED FULL-SIZE CHOCOLATES
Reese's® peanut butter cups, HERSHEY'S® bars, Snickers® bars

ASSORTMENT OF CHEESES
imported and domestic, with baskets of crackers and grapes

VEGETABLE CRUDITÉS with ranch and creamy blue cheese

WHOLE FRUITS & GRANOLA BARS

ASSORTED INDIVIDUAL BAGS OF CHIPS & PRETZELS

* PRICES ARE BASED ON PARTIES OF 50 GUESTS OR MORE FOR ONE HOUR OF SERVICE. PARTIES UNDER 50 GUESTS WILL REQUIRE AN ADDITIONAL $2.00/PP. PRICES ARE SUBJECT TO CHANGE. PRICES DO NOT INCLUDE 19% SERVICE CHARGE AND 8% NYS SALES TAX.

BREAKFAST BUFFETS

All Breakfast buffets include **ASSORTED JUICES** orange, cranberry, apple and V8 & **COFFEE AND TEA** regular and decaffeinated

STANDARD

$11.95/pp*

PLATTER OF SLICED SEASONAL FRUITS

VANILLA YOGURT with granola

SCRAMBLED EGGS

BACON STRIPS, SAUSAGE OR CANADIAN BACON (choose 1)

BREAKFAST POTATOES tossed with peppers and onions

SWEET BREAKFAST BREADS with butter and preserves

EXECUTIVE

$15.95/pp*

PLATTER OF SLICED SEASONAL FRUITS

VANILLA YOGURT with granola

EGGS BENEDICT

BACON STRIPS, SAUSAGE OR CANADIAN BACON (choose 1)

BUTTERMILK PANCAKES with maple syrup

BREAKFAST POTATOES tossed with peppers and onions

SWEET BREAKFAST BREADS

BAGELS with assorted cream cheeses

PRESIDENTIAL

$17.95/pp*

PLATTER OF SLICED SEASONAL FRUITS with vanilla yogurt dressing

BACON STRIPS, SAUSAGE OR CANADIAN BACON (choose 2)

BREAKFAST POTATOES tossed with peppers and onions

ASSORTED SCONES AND CROISSANTS with butter and preserves

BAGELS with assorted cream cheeses

ENTRÉE *(choose three)*

- **SCRAMBLED EGGS**
- **EGGS BENEDICT**
- **FRITTATA**
- **QUICHE** sour cream egg batter baked in a pastry crust with your choice of filling
- **FRENCH TOAST** with maple syrup
- **BUTTERMILK PANCAKES** with maple syrup
- **BAKED HAM** with pineapple orange glaze
- **NORWEGIAN SMOKED SALMON** served with a platter of onions and tomatoes *(Additional $3.00/pp)*

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~STATIONS~

IN ADDITION TO ANY BUFFET, STATIONS ARE MADE TO ORDER.
(CHEF FEE OF $75.00 for less than 100 pp)

WAFFLES $1.95/pp
Toppings to include: whipped cream, fruit compote, maple syrup, candied pecans, powdered sugar and butter

OATMEAL $2.95/pp
Steel cut oats with assorted toppings to include: raisins, fresh berries, brown sugar, honey, walnuts & granola

OMELETS $3.25/pp
Fillings to include: ham, onions, peppers, cheese, broccoli, tomatoes and mushrooms

BRUNCH BUFFET

$18.95/pp*

ADD A STATION TO YOUR BRUNCH BUFFET:

WAFFLES $1.95/pp
OMELETS $3.25/pp
OATMEAL $3.25/pp

INCLUDES:

- **ASSORTED JUICES** orange, cranberry, apple and V8
- **SWEET BREAKFAST BREADS** with butter and preserves
- **BAGELS** with assorted cream cheeses
- **PLATTER OF SLICED SEASONAL FRUITS**
- **SAUSAGE LINKS, CANADIAN BACON OR BACON STRIPS** *(choose one)*
- **COFFEE AND TEA** regular and decaffeinated

SALADS (choose two)

MIXED GREEN SALAD with garden veggies and assorted dressings

CAESAR SALAD with garlic croutons

PASTA SALAD with creamy basil dressing

HOME-STYLE RED POTATO SALAD

TOMATO, CUCUMBER AND RED ONION SALAD with Italian herb dressing

SLICED TOMATOES AND FRESH MOZZARELLA with basil and olive oil *(Additional $1.00/pp)*

LUNCH ENTRÉE (choose one)

ROAST CAROLINA TURKEY with home-style gravy

BAKED SUGAR CURED HAM with pineapple orange glaze

ROASTED LEMON GARLIC CHICKEN

BAKED HADDOCK HOLLANDAISE

COLD POACHED SALMON with dill sauce

ROAST ANGUS BEEF TOP ROUND

VEGETARIAN LASAGNA grilled Italian vegetables, four cheeses, herbs and tomato sauce

PENNE PASTA with creamy tomato vodka sauce

VEGETABLE/STARCH (choose two)

MIXED JULIENNE VEGETABLES sautéed with butter and herbs

BABY CARROTS with dill and chives

BROCCOLI AND CAULIFLOWER FLORETS with garlic butter crumbs

SAUTÉED GREEN BEANS

BREAKFAST POTATOES tossed with peppers and onions

ROASTED RED POTATOES with herbs and garlic

ROAST GARLIC MASHED POTATOES

THREE CHEESE POTATO AU GRATIN

WHITE AND WILD RICE PILAF

BREAKFAST ENTRÉE (choose two)

SCRAMBLED EGGS

EGGS BENEDICT *(Additional $1.00/pp)*

FRITTATA

QUICHE sour cream egg batter baked in a pastry crust with your choice of veggies

FRENCH TOAST with maple syrup

BUTTERMILK PANCAKES with maple syrup

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DESSERTS

IN ADDITION TO YOUR BUFFET:

ASSORTED COOKIES $2.50/pp
oatmeal raisin, peanut butter, sugar, chocolate chip and brownies

SCONES AND CROISSANTS $2.50/pp

INTERNATIONAL COOKIES $3.00/pp
chewy ginger, coconut macaroons, chocolate espresso, biscotti, raspberry linzer bars

TRADITIONAL NY STYLE CHEESECAKE $3.00/pp
with berry compote

CARROT CAKE $3.00/pp
with cream cheese frosting

LEMON TART $3.00/pp
with fresh berries

DECADENT CHOCOLATE CAKE $3.00/pp
with raspberry purée

ASSORTMENT OF MINIATURE DESSERTS $3.50/pp

WEDDING AND SPECIALTY CAKES

Pascale Bakehouse can customize spectacular cakes for any occasion. You can customize the look as well as the flavor to suit your style and taste. We offer round cakes in a variety of sizes, sheet cakes and tiered cakes. Please refer to our cake menu for more information!

BEVERAGES

UNLIMITED PITCHERS OF SODA AND ICED TEA $3.00/pp

SODA ON CONSUMPTION (CANS) $1.50/ea

NON-ALCOHOLIC PUNCH. $20.00/gal
fruit punch with floating fresh fruit

ALCOHOL PUNCH. $45.00/gal
prepared with champagne or liquor and your choice of juice

WINE BY THE BOTTLE $25.00/btl
A choice of house red & white

CHAMPAGNE BY THE BOTTLE $25.00/btl
Prosecco champagne

BEER AND WINE STATION . . . . . Inquire About Pricing

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