PARTNERS RESTAURANT

BREAKFAST

485 Springfield Street, Feeding Hills, MA 01089
413-786-0975 www.partnersrestaurant.com

CONTINENTAL BREAKFAST 9.99 per person

Sliced Fresh Fruit Platter
Assorted Muffins, Danish & Pastries
Orange Juice
Bottled Water

BREAKFAST MENU ONE

Assorted Pastries
Scrambled Eggs w/Cheddar Cheese
Choice of (1) - Bacon or Sausage
Home Fried Potatoes
Orange Juice
9.99 per person
10.99 per person with two meats

BREAKFAST MENU TWO 10.99 per person

Caramel Oven Baked French Toast
Choice of (1) - Bacon or Sausage (both—add $1)
Sliced Fresh Fruit Platter
Orange Juice

BREAKFAST MENU THREE 11.99 per person

Hot Pancakes or French Toast - Choice of (1)
Scrambled Eggs or Mini Quiche - Choice of (1)
Bacon or Sausage - Choice of (1)
Home-Fried Potatoes
Orange Juice

BREAKFAST MENU FOUR 9.99 per person

Breakfast Sandwiches—
Prepared on Breakfast Rolls, English Muffins or Croissants
Assorted to include:
Bacon, Egg & Cheese
Ham, Egg & Cheese
Sausage, Egg & Cheese
Veggies, Egg & Cheese
Home-Fried Potatoes
Orange Juice

PARTNERS
RESTAURANT

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BEVERAGES

Regular Coffee, Decaf or Tea
Hot Chocolate
Box serves 10-12 cups—$19.50

Assorted Individual Fruit Juice—$2/bottle
Bottled Water - $1.25/bottle
Assorted Canned Soda—$1.25/can

A LA CARTE BREAKFAST

Fresh Fruit Salad - add $3.00 per person
Assorted Yogurt - add $2.50 per person
Fresh Baked Muffins - add $3.00 per person
Fresh Pastries - add $3.00 per person
Bagels & Cream Cheese - add $3.00 per person
Bacon - add $1.25/slice (minimum 20)
Sausage Link - add $1.25/link (minimum 20)

Scrambled Eggs - add $40 (serves 10-15)
Home-Fried Potatoes - add $35 (serves 10-15)
Pancakes w/Maple Syrup - add $25 (20 pieces)
Belgian Waffle Wedges—add $30 / 20 pieces
w/ Maple Syrup + Butter
Caramel Oven-Baked French Toast—add $45 (serves 10-15)
Quiche — $35 (serves 8)
Please inquire about quiche varieties.

GENERAL TERMS & PAYMENT CONDITIONS

Minimum 50 people.

Please inquire about below minimum pricing.

All pricing subject to change without notice.

Delivery or Pick Up: Please add 7% Local Tax. Delivery Fee will apply.

Staffed Functions: Please add 7% Local Tax, 20% Catering Charge, 12% Service Charge.

The term "service charge" means the fee you will pay for the services of all event staff. This fee is directly distributed to all non-management event staff and is therefore non-taxable.

We require the final menu and guaranteed guest count 10 days prior to your function. You cannot drop below your guaranteed count once it is provided to us. Please contact your event planner if you wish to increase your count after this time. You will be charged for the guaranteed count or amount served, whichever is greater. Menu pricing cannot be guaranteed for more than 90 days. We reserve the right to re quote after this time.

Deposits: We require a $250.00 deposit at the time of booking. The deposit will be deducted from your total.

Payments: Final payments must be made in full seven days prior to your function. A credit card is needed on file for any incidental charges. There is a 3% discount for all payments paid in full by cash or check. We accept Cash, Check, Visa, Mastercard and American Express. All checks must be made out to "White Glove Caterers Inc."

Cancellations: Cancellations made two weeks or less in advance of your function will forfeit the deposit. If you choose to reschedule at the time of cancellation, the deposit may be applied towards a future date within the same calendar year.

Rentals: We can provide service ware and linen rentals upon request for staffed functions. Please inquire about rental pricing. Any additional rentals are the responsibility of the customer. Venue rental and kitchen fees are the client's responsibility.

Travel: Some travel charges may apply.

Additional labor charges will be determined by party size & event and location.

Food Service: Any leftover food remains the property of the caterer. Please notify us if anyone in your party has a food allergy. Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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