



All breakfast packages are prepared fresh per person, your guests will enjoy our delicious selection. Ready to serve 20 or more guests. Our breads and pastries are prepared daily in our Homeboy Bakery

Quick and easy

Continental Breakfast

Assorted fresh pastries from our on-site bakery
Reg/Dcf Coffee
Fresh orange juice
Seasonal fruit
10

Traditional Breakfast

Scrambled eggs with seasoned red potatoes, 3 strips of bacon, black beans, cotija cheese, sliced toast with butter
Fresh Seasonal Fruit
Reg/Dcf Coffee
14

Café con Pan

Assorted fresh mini pastries, House Coffee (orange peel, cinnamon), condiments, cups, napkins
5

Hardy and Filling

All combinations below include
Reg/Dcf Coffee
Fresh orange juice
Seasonal fruit

Breakfast Burrito

Eggs, potato, pico de gallo, cheddar cheese and spinach, flour tortilla
14

Breakfast Sandwich

Eggs, spinach, onion, mayonnaise, cheddar cheese, fresh baked bagel
14

Smoked Salmon Plate

Smoked Salmon Plate: With tomato, onion, cucumber, capers, cream cheese and bagel

16

vegan & gluten Free Options available

A la carte – Build your own breakfast

We offer more options you can build on to complete your breakfast menu.

Add any platter or Tray ready to serve 20 guests

Cold

Bagels with cream cheese	\$60
Fresh Fruit Platter	\$60
Homemade Granola & Honey Vanilla Yogurt	\$80
Granola Bars (assorted brands)	\$50
Whole Fruit (apple, banana, orange)	\$20

Hot

Black beans	\$60
Breakfast potatoes	\$60
Sautéed vegetables	\$60
Crispy bacon	\$80
Breakfast sausage	\$80
Mini breakfast burritos or breakfast sliders	\$80

Add On

Hot holding disposable chaffer trays

Biodegradable or Bamboo Flatwear Set

Menu pricing does not include tax and a standard 20% service fee

Contact our sales team at hgcatering@homeboynindustries.org | 213.300.5044