

# oh! Breakfast Menu (630)407-7083 ohchefs.com

catering services available 24 hours per day, 7 days per week

## Continental

\$9 per person

**Fresh Baked Pastries**

**Seasonal Fresh Fruit Display**

**Fresh Orange Juice**

**Coffee Service**

Fresh brewed fair trade coffee served with sugar in the raw, almond milk, house-made vanilla creamer, cups and stirrers

## Simple

\$14 per person

**Seasonal Vegetable Frittata**

*Choose one protein:*

- **Thick cut bacon**
- **oh!'s Chicken Breakfast Sausage**
- **Apricot Glazed Ham**

**Potato Hash**

With peppers and onions

**Fresh Baked Pastries**

## Drive Thru

\$10 per person

**Choice of sandwiches:**

*\*must order in increments of 6*

- **Bacon, fried free range egg and cheese on our sesame topped brioche**
- **Pepper & Egg on our everything topped sub roll**
- **Crumbled chicken sausage, scrambled free range eggs, spinach and mozzarella wrap**

**Potato Hash**

With peppers and onions

## Chef Made Omelets

*One hour service with an omelet chef creating two egg omelets to order*

\$25 per person

**Made to order omelets include:**

cheddar jack and mozzarella provolone cheese mixes and our fresh roasted salsa

**Choose two:** bacon, breakfast sausage, smoked ham, oh!'s breakfast chicken sausage, shiitake mushroom 'bacon' or upgrade to beef tenderloin +\$3 per person

**Choose four:** sweet peppers, spinach, onions, sauteed mushrooms, cabbage, jalapenos, kale or upgrade to sliced avocado +\$1 per person

**Add toast service**

includes assorted bread basket, fruit spread, butter, cream cheese and toaster

\$4 per person

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## Breakfast Tacos

*Two tacos per person with El Milagro corn & flour tortillas and our house-made roasted salsa*

\$11.11 per person

### Cheesy Eggs

Bursting with fresh spinach

### Charro Beans

Pinto beans simmered with tomato, onion and smoked pork

### Potato Hash

With peppers and onions

## Cooled Brunch Spread

\$25 per person

### Beef Tenderloin Wraps

Cooked medium rare, sliced and rolled with garden vegetable cream cheese, green onion flowers & grilled asparagus

### Lox Crostini

Bagel crisps topped with salmon lox, cucumbers, tomatoes and garden vegetable cream cheese

### Fresh Baked Quiche

Lorraine, Smoked Cheddar & Broccoli or Potato Leek Gruyere

### Roasted Potato Salad

Red potatoes and veggies tossed in a lemon red wine vinaigrette

### TCB Salad

Fresh cut tomato, cucumber and broccoli florets tossed in creamy dill sauce

### Fresh Baked Pastries

## Suggested Add Ons

*Prices per person listed unless otherwise noted*

### Seasonal Fresh Fruit Display \$4

### Thick Cut Bacon \$3

### Quiche \$25 six servings

Lorraine, Smoked Cheddar & Broccoli or Potato Leek Gruyere

### oh!'s Chicken Breakfast Sausage \$3

### Apricot Glazed Ham \$3

### Fresh Baked Pastries \$3

### Coffee Service

Fresh brewed fair trade coffee served with sugar in the raw, almond milk and house-made vanilla creamer approximately 20 servings cups and stirrers included \$30 per 1.25 gallon

### Fresh Orange Juice

approximately 20 servings including cups \$25 per gallon

### Spicy Vegetable Juice

approximately 20 servings including cups \$15 per gallon

### French Lemonade

approximately 20 servings, cups included \$18 per gallon

### Sweet Jamaica Iced Tea

approximately 20 servings, cups included \$18 per gallon