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Meet. Play. Celebrate. Syracuse

SAVOR... CATERING

# Breakfast

"All happiness depends on a leisurely breakfast."

- John Gunther



*All selections require a 50 person minimum.  
Fewer than 50 people may be subject to a surcharge.*

# SAVOR...CATERING

## Breakfast Buffets

### *Classic Continental*

Fresh chilled orange juice,  
Fresh seasonal fruit,  
Chef's selection of freshly made bakeries,  
Sweet butter and preserves,  
Freshly brewed Paul deLima coffee, decaffeinated coffee  
and premium teas

### *All American*

Chilled orange juice,  
Fresh seasonal fruit,  
Signature cereal station with dry fruit, nuts and yogurt,  
Scrambled eggs,  
Herb roasted homestyle potatoes,  
Choice of applewood smoked bacon or country style sausage,  
Chef's selection of freshly made bakeries,  
Sweet butter and preserves,  
Freshly brewed Paul deLima coffee, decaffeinated coffee  
and premium teas

### *Executive Continental*

Fresh chilled orange juice,  
Fresh seasonal fruit,  
Chef's selection of freshly made bakeries,  
NYS bagels & cream cheese,  
Assorted yogurt and granola,  
Sweet butter and preserves,  
Freshly brewed Paul deLima coffee, decaffeinated coffee  
and premium teas

### *Rise & Shine*

Fresh chilled orange juice,  
Fresh seasonal fruit,  
NYS cheddar and chive strata with seasonal vegetables,  
Herb roasted homestyle potatoes,  
Choice of applewood smoked bacon or country style sausage,  
Chef's selection of freshly made bakeries,  
Sweet butter and preserves,  
Freshly brewed Paul deLima coffee, decaffeinated coffee  
and premium teas

Prices are exclusive of a 22% administrative fee and 8% sales tax. Menu prices are subject to change without notice.

# SAVOR...CATERING

## Breakfast

### PLATED

All plated breakfasts include:

- Fresh chilled orange juice
- Freshly brewed Paul deLima coffee, decaffeinated coffee and premium teas
- Egg whites available upon request

### Bacon & Eggs

Freshly scrambled eggs with a choice of applewood smoked bacon, country style sausage or Canadian bacon. Served with herb roasted Yukon gold potatoes, tomato relish and a corn bread muffin.

### Thick Sliced French Toast

Cinnamon French toast topped with caramelized pecans, maple syrup & sweet butter. Served with herb roasted Yukon gold potatoes and a choice of applewood smoked bacon, country style sausage or grilled ham.

### Sunny Syracuse

Egg soufflé with NYS cheddar, potatoes, chives, fresh tomato relish, French toast bread pudding and applewood smoked bacon

### Savory Selections

PRICED AS INDICATED

- Seasonal Sliced Fruit and Berries
- Whole Fresh Fruit
- Assorted Muffins, *Per Dozen*
- Assorted House Made Breakfast Breads: Blueberry, Banana or Lemon Poppy Seed, *Per Dozen*
- Fresh Baked Assorted Danish, *Per Dozen*
- Freshly Baked Croissants, *Per Dozen*
- Assorted NY Bagels with Cream Cheese and Preserves, *Per Dozen*
- Individual Yogurts, *Each*
- Crisp Bacon (3 Slices)
- Pork Sausage (2 Links) | Turkey Sausage
- Hot Oatmeal with Maple Syrup and Brown Sugar
- English Muffin, Egg, Bacon & Cheese
- Homemade Granola Parfait
- Assorted Cereals with 2% or Skim Milk
- Individual Milk  
(2%, Skim or Chocolate)



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## SAVOR... *About Us* CATERING

### *About Savor*

Since 1983, SAVOR has been providing food and beverage services to a wide range of public facilities across the United States and in Europe and Mexico. Key to our operating philosophy is to consider each venue individually, remaining flexible to specific needs and responsive to regional preferences. The ongoing excellence of our food and beverage services heightens your patrons' enjoyment of an event and provides an important revenue source for your facility. For more information on our company and for a full list of SAVOR venues, please visit [www.smgsavor.com](http://www.smgsavor.com).

## SAVOR...

Catering • Concessions • Special Events

### *Jody Harris*

Director of Food & Beverage

Jody is a twenty five year hospitality professional who has excelled in the area of catering and special event management, sales and marketing and the development of hospitality catering sales leaders. Jody joined The Oncenter team in 2010.



### *Chef Jerry Bolton*

Executive Chef

Award winning Chef Jerry Bolton has been the Executive Chef of The Oncenter for the past 17 years. Chef Bolton is a founding member of the American Culinary Federation Syracuse Chapter. He joined The Oncenter team in 1995 .



### *Tom Eicholzer*

Director of Banquet

Tom is a thirty five year hospitality professional who boasts 23 years of hospitality management with Walt Disney World Resort. He his Certified Meeting Professional accreditation in 2001 and joined The Oncenter team in 2009.

