



Golden Coast Breakfast

SAN DIEGO MORNING EVENTS

Catering Menu

Fresh breakfast spreads, hot morning favorites, seasonal fruit, pastries, coffee service, and custom breakfast catering for offices, teams, brunch gatherings, and special mornings.

Custom quotes based on guest count, timing, location, and service style.

(619) 289-8822 | j.juarez@goldencoastbreakfast.com

Breakfast Menu at a Glance

A quick planning guide for choosing the right breakfast direction before requesting a custom quote.



Breakfast Packages

Complete spreads for offices, meetings, trainings, and catered morning events.



Burritos & Hot Favorites

Warm breakfast burritos, sandwiches, quiche, French toast bake, pancakes, and sides.



Fruit, Pastries & Sides

Seasonal fruit displays, pastry baskets, bagels, potatoes, eggs, and breakfast meats.



Coffee & Beverages

Coffee, tea, juices, waters, specialty beverage stations, and simple morning drink service.

Breakfast Packages

Start with one of these package directions, then add sides, beverages, or dietary adjustments as needed.



Coastal Continental

Fresh muffins, croissants, Danish pastries, bagels, cream cheese, butter, preserves, and seasonal fruit.

Golden Classic Breakfast

Scrambled eggs with cheddar, bacon or sausage, breakfast potatoes with peppers and onions, and assorted pastries.

Fresh Start Healthy Breakfast

Egg white vegetable scramble, yogurt parfaits, oatmeal bar, seasonal fruit, whole wheat toast, almond butter, and jam.

Golden Coast Deluxe Brunch

Scrambled eggs, bacon and sausage, buttermilk pancakes, roasted potatoes, fresh fruit, and breakfast pastries.

Planning Note

Pricing is prepared by custom quote. Share the date, time, location, guest count, and service style for a tailored recommendation.

Hot Favorites, Fruit & Pastries

Warm Favorites

Classic Breakfast Burrito

Scrambled eggs, cheddar, breakfast potatoes, and bacon or sausage in a warm flour tortilla.

California Breakfast Burrito

Scrambled eggs, tri-tip, cheddar, potatoes, pico de gallo, avocado cream, and red salsa.

Vegetarian Burrito

Scrambled eggs, cheddar, potatoes, peppers, onions, and fresh salsa.

Breakfast Sandwiches

Egg and cheese; bacon, egg, and cheese; sausage, egg, and cheese; or turkey sausage, egg, and cheese.

Mini Quiche Assortment

Savory bite-sized quiche selections for easy brunch-style service.

Fruit, Pastries & Sides

Seasonal Fruit Display

Berries, melon, pineapple, grapes, citrus, and seasonal specialties.

Artisan Pastry Display

Croissants, muffins, Danish pastries, coffee cake, cinnamon rolls, and breakfast breads.

Executive Bagel Basket

Fresh bagels with whipped cream cheese, butter, and preserves.

Hot Breakfast Sides

Applewood smoked bacon, turkey sausage, pork sausage links, roasted potatoes, and egg scrambles.

French Toast Bake + Pancakes

Warm cinnamon French toast bake or fluffy pancakes with syrup and whipped butter.

Coffee, Tea & Beverage Service



Classic Coffee Service

Regular coffee, decaf coffee, hot tea, cups, stirrers, sweeteners, and creamers.

Juice & Water Service

Orange, apple, and cranberry juices plus bottled water.

Premium Beverage Station

Assorted juices, bottled water, sparkling water, coffee, and tea.

Specialty Beverage Options

Infused water, iced coffee, fresh juice, or specialty hot beverage service.

How to Request a Quote

Send your event date, timing, address, guest count, service style, and favorite menu direction. Golden Coast Breakfast will confirm availability and prepare a custom quote.

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Menu items are subject to availability. Customization available by request.