

# Rise and Shine: 11 Catering Ideas to Upgrade Breakfast Meetings and Morning Events

Here's a look at new, creative breakfast catering ideas from catering companies, hotels, and restaurants in the U.S. and Canada.

BY **IAN ZELAYA** - MARCH 28, 2019



When it comes to early morning meetings and events, attendees want more than a standard continental breakfast and a box of coffee to kick start their day. From fruit sushi and elevated mimosa stations to a bar with nothing but carbs, here's a look at how caterers are stepping up their breakfast game with new, Instagram-ready options.

For guests who want to indulge in an all-carb breakfast, Toronto-based catering and event company [Eatertainment Special Events & Catering](#) offers a carb bar, which boasts a selection of danishes, brioche towers, egg strudels, energy balls, and mini bagel sandwiches.

Photo: Courtesy of Eatertainment



**Blue Plate Catering** in Chicago offers fruit “sushi,” with a sweet coconut rice base topped with fresh fruit. Fruit options include kiwi and mango, strawberry with basil, and grapefruit, pomegranate, and coconut chip.

Photo: Courtesy of Blue Plate Catering



Blue Plate serves a mini version of the popular yogurt parfait in the form of cups. The granola cups are filled with yogurt, fresh berries, and a micro garnish.

Photo: Courtesy of Blue Plate Catering



Italian restaurant Casolare provides catering for [Kimpton Glover Park Hotel](#) in Washington, which recently began offering an extension of the restaurant's popular Jewish and Roman-style brunch for hotel events. A breakfast station, which takes inspiration from Rome's Jewish Quarter and New York's Lower East Side, features house-made bagels that are toasted with cucumber, tomato, lettuce, and cream cheese; smoked salmon with tomato, cucumber, red onion, and capers; smoked whitefish salad; and a basket of sweet options like hazelnut chocolate crunch rugelach, warm ricotta bombolini with Nutella, and raspberry linzer cookies.

Photo: Courtesy of Kimpton Glover Park Hotel



[Juniper Table](#) in Palm Springs offers a Mediterranean twist on the trendy avocado toast with an avocado flatbread. The baked flatbread is topped with avocado, turmeric, hazelnut, greens, sesame, and Serrano chili. The dish comes on a rustic wooden peel.

Photo: Kristin Teig Photography



**Kimpton Marlowe Hotel** in Cambridge, Massachusetts, serves a breakfast buffet inspired by Boston's financial district. The buffet features fresh fruit and berry cups; individual Greek yogurts; egg white, feta, and spinach breakfast wraps; bacon, egg, and cheese on English muffins; breakfast burritos with scrambled eggs, pico de gallo, cilantro, black beans, and cheddar; and fresh squeezed orange juice.

Photo: Courtesy of Kimpton Marlowe



For those who prefer smoothies for breakfast, **Radisson Blu Aqua Hotel** in Chicago serves mini, customizable Greek yogurt smoothies that can be blended with strawberry, peach, mango, and mint.

Photo: Courtesy of Radisson Blu Aqua Hotel Chicago



**Kimpton RiverPlace Hotel** in Portland, Oregon, offers a biscuit bar with sweet and savory options. Groups can fill biscuits with protein such as fried chicken, chicken sausage, lox, bacon, and scrambled eggs, and toppings include fresh veggies, fruit, butters, and spreads. The bar is available as a pre-made platter or as a build-your-own biscuit station.

Photo: Kimpton RiverPlace Hotel



For people on a health kick, the Silo Cookhouse at [the Horse Shoe Farm](#) in Hendersonville, North Carolina, features a fresh-squeezed juice bar in a space that recalls a home kitchen. Guests can create their own juices with locally sourced carrots, beets, celery, ginger, apple, and other seasonal fruits and vegetables.

Photo: Courtesy of the Horse Shoe Farm



[Serafina Beach Hotel](#) in San Juan, Puerto Rico, has a new banquet menu at its restaurant Amare, which includes a healthy twist on the standard mimosa. The green juice mimosa offers a blend of green apple, spinach, cucumber, ginger, apple juice, and a splash of orange juice, topped with prosecco.

Photo: Courtesy of Serafina Beach Hotel



New York-based catering company [Riviera Caterers](#) offers a cold brew coffee wall for morning events. The wooden wall features hanging glass mugs, which guests can fill with regular or vanilla cold brew coffee out of spouts.

Photo: Courtesy of Riviera Caterers