

# Sequin Valley's

## BREAKFAST



### Traditional Breakfast 16.99

Two eggs cooked your way, with a choice of sausage or crisp bacon. Served with a side of toast and hash brown wedges

### BLT Breakfast Sandwich 12.99

Classic BLT sandwich served on your choice of bread with a side of hash brown wedges

### Toasted Western Breakfast Meal 12.99

A golfer favorite! Ham, mixed bell peppers, and onion. Served on your choice of bread with a side of hash brown wedges

### Hole in ONE Breakfast Muffin 12.99

A whole meal on an English Muffin! Fried Egg, Cheese, two hash browns, and slice of bacon

### Fried Egg Sandwich 7.99

Fried egg sandwich topped with cheese, served on a toasted English Muffin.

**Add a side of Hash Browns \$4.99**

**Add Bacon \$2.99**

### Breakfast Wrap Meal 12.99

Cheesy scrambled eggs paired with your choice of bacon or ham wrapped in a white flour tortilla. Served with hash browns.

## SIDES N SUCH

Side Order of Toast with Jam & Butter 2.99

Side Order of Bacon or Sausage 2.99

# Traditional Breakfast

## INGREDIENT:

- 2 Eggs
- two slices of toast
- 3 hash brown wedges
- 3 pieces of meat  
(bacon or sausage)

## HOW TO DO IT:

1. Toast Bread in conveyor toaster, butter slice diagonally
2. Deep fry potato for 90 seconds until golden and floating
3. Use Rationelle to cook the meat on the Quick menu under the Hotdog or Sausage setting.
4. Eggs cook to order
5. Plate on a round plate. Use heat light to warm the plate slightly.

Food Cost:

Egg: \$.36 x 2

Bread: .33x2

Potato \$.17x3

Meat:

Sausage: \$.27x3

Bacon: \$.43x3

\$2.19-2.67

# BLT Breakfast

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## INGREDIENT:

- toast 2 slices of bread to customers preference. No preference listed? Use white bread
- two slices of bacon
- 2-3 slices of tomato
- Iceburg lettuce shaving
- 3 Potato wedges

## HOW TO DO IT:

1. Toast bread and butter lightly
2. heat bacon
3. Deep fry potato wedges 90 seconds
4. Assemble sandwich: Mayo on bottom, tomato, bacon and top with lettuce top slice of bread. Slice on the diagonal.
5. Plate on a rectangle plate with potato

Food Cost:

Tomato:

Lettuce:

Mayo & Butter:

Bread: .33x2

Potato \$.17x3

Bacon: \$.43x2

Food Cost:  
Pepper:  
Onion:  
Ham: \$.60  
Butter:  
Bread: .33x2  
Potato \$.17x3

# Toasted Western Breakfast

## INGREDIENT:

- 2 eggs slightly whipped
- 1/2 oz of diced red onion
- 1/2 oz of diced pepper
- 1 slice of ham, diced
- 2 slices of bread toasted and lightly buttered
- 3 Potato homefry

## HOW TO DO IT:

1. Heat fry pan with oil, add pepper and onion and fry until softened.
2. Add Ham and Scrambled eggs
3. Deep fry the potato while the eggs cook.
4. Toast the bread in the conveyor toaster, lightly butter
5. As the eggs cook use a spatula to draw the cooked edges to the middle until mostly dry, flip the egg and remove from heat.
6. place the Egg onto the bread, slice diagonally.
7. Plate with 3 hashbrowns on a rectangle plate



# Hole in One Breakfast Muffin

## INGREDIENT:

- English Muffin
- 2 Potato Hashbrowns
- 1 Egg Fried Hard
- 1 Slice Bacon cut in half
- 1 slice Cheddar Cheese

## HOW TO DO IT:

1. Toast English muffin and butter
2. Fry egg until hard - Break yolk
3. deep fry two hashbrowns until golden and floating
4. Heat precooked bacon slice
5. Assemble Sandwich with egg between hash browns Wrap sandwich in foil or serve on a small plate if going to the dining room.

New Photo Required

# Fried Egg Sandwich

## INGREDIENT:

- 2 slices of bread
- two whole eggs
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- slice of cheddar cheese
- three hashbrown potato

## HOW TO DO IT:

1. Toast the bread in the conveyor toaster and butter lightly
2. Deep fry the potato hashbrowns 90 seconds until golden brown.
3. Heat bacon
4. Heat fry pan with some oil, crack 2 eggs into the pan break yolks with spatula
5. Flip the egg once its close to dry, add cheese slice.
6. Assemble sandwich, two slices of bacon, egg and slice on diagonal
7. Plate on a rectangle plate with potato

New Photo Required

# Breakfast Wrap Meal

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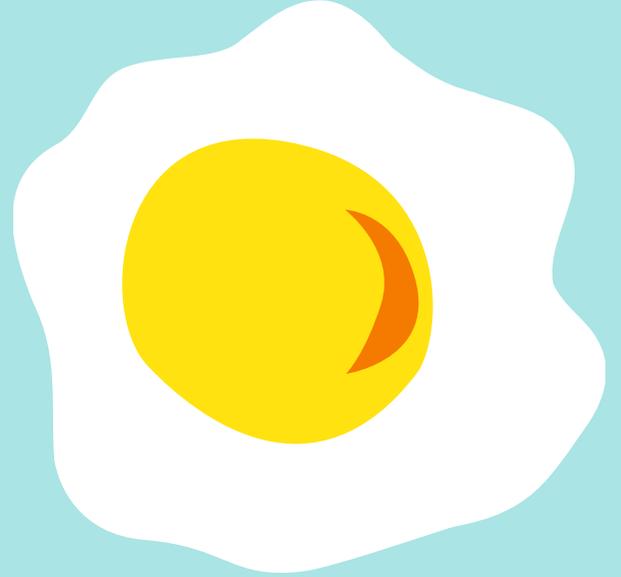
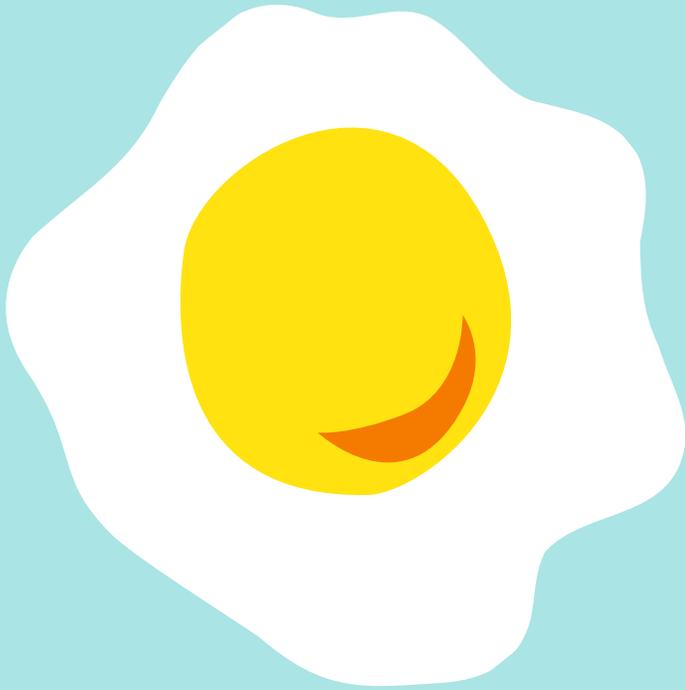
## INGREDIENT:

- Tortilla wrap
- two eggs, slightly scrambled
- cheese
- Customer choice of meat
- three potato hashbrowns
- Filled toothpick

## HOW TO DO IT:

1. Heat fry pan with oil and cook the eggs hard, once the eggs are fully cooked add shredded cheese to the egg to melt
2. heat the meat (Ham or bacon)
3. Assemble the wrap: Place the egg mixture and meat in the centre of the wrap. Fold sides towards centre and then roll the tortilla up into a log shape.
4. Place wrap on the grill for 15 seconds to achieve grill marks. Insert toothpicks and slice on an angle.
5. Plate on a rectangle plate with potato.





# **BREAKFAST MENU**

