

How Much Does Breakfast Catering Cost Per Person?

brownbrotherscatering.com/how-much-does-breakfast-catering-cost-per-person



When planning an event, whether it's a corporate meeting, a wedding brunch, or a family gathering, breakfast catering can be a convenient and delicious way to start the day. But how much should you budget per person? Understanding [breakfast catering costs](#) can help you plan effectively while ensuring you get the best quality and service.

Factors Affecting Pricing

Several factors influence the cost of breakfast catering, including:

- **Guest Count:** The more guests you have, the lower the per-person cost may be due to bulk pricing.
- **Menu Complexity:** A simple continental breakfast costs less than a full-service plated meal.
- **Service Style:** Buffet-style catering is generally more cost-effective than plated meals requiring servers.
- **Location:** Costs may vary based on the city and travel requirements for the caterer.
- **Time of Day:** Early morning catering may have higher labor costs due to early prep time.
- **Dietary Restrictions:** If special accommodations are needed for allergies, gluten-free, or vegan options, pricing may vary.
- **Event Duration:** Longer events may require more staffing and refills, increasing overall costs.

Menu Options

| Budget-Friendly Options | Mid-Range Options | Premium & Specialty Options |
|--|--|--|
| <ul style="list-style-type: none">• Assorted pastries and muffins• Seasonal fruit platter• Coffee, tea, and juice• Bagels with cream cheese• Yogurt and granola cups | <ul style="list-style-type: none">• Scrambled eggs or egg casseroles• Breakfast meats (bacon, sausage, ham)• Breakfast potatoes• Pancakes or waffles• French toast with syrup and toppings• Oatmeal station with various toppings | <ul style="list-style-type: none">• Made-to-order omelet station• Smoked salmon and bagels• Fresh smoothie bar• Customizable yogurt parfait station• Crepe station with sweet and savory fillings• Avocado toast bar• Artisanal cheese and charcuterie for breakfast• Cold-pressed juices and fresh fruit infusions |

Additional Service Costs

When considering breakfast catering pricing, it's important to account for extra services that may add to your total cost:

1. **Delivery & Setup Fees:** Some caterers charge extra for transportation and setting up food stations.
2. **Staffing Costs:** If you need servers, chefs, or baristas for a coffee bar, expect an additional fee per staff member.
3. **Custom Decor & Tableware:** Fancy table settings or themed decorations may increase overall expenses.
4. **Last-Minute Orders:** Urgent requests often come with rush fees.
5. **Beverage Add-ons:** Specialty coffee stations, fresh juice bars, or mimosa bars can add a luxurious touch but increase costs.
6. **Disposable or Premium Serving Ware:** The choice between disposable or premium cutlery and plates can affect pricing.

Equipment Rental Considerations

If your venue lacks the necessary equipment, rentals may be required. Some common rental needs include:

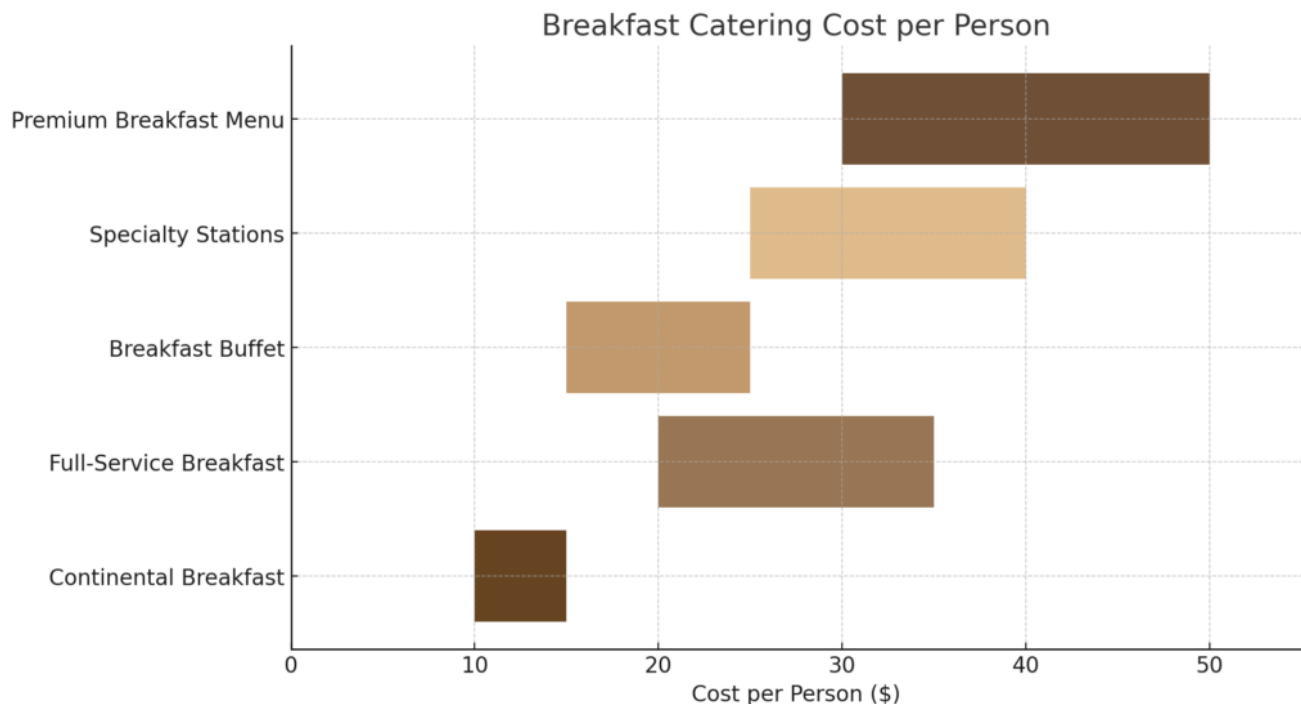
1. **Chafing Dishes & Warmers** to keep food hot throughout the event.
2. **Coffee Urns & Beverage Dispensers** for serving large amounts of coffee, tea, or juices.

3. **Tables, Chairs, & Linens** to create a comfortable dining atmosphere.
4. **Serving Stations & Buffet Equipment** to ensure a smooth self-serve experience.

Staff Costs

For larger events or plated service, hiring staff ensures smooth execution. Common staffing roles include:

1. **Servers:** Ensuring guests have a seamless experience by replenishing buffet stations or serving plated meals.
2. **Chefs for Live Stations:** Adding an interactive element to your event with fresh, made-to-order dishes.
3. **Bartenders (for Mimosa Bars, etc.):** If you're including alcoholic beverages, professional bartenders can elevate the experience.
4. **Event Coordinators:** Managing logistics, timing, and ensuring flawless execution.



Budget-Saving Tips

Want to maximize value without compromising quality? Here are a few ways to keep catering pricing reasonable:

1. **Opt for a Buffet:** Buffets require fewer staff members than plated service, reducing labor costs.
2. **Choose Seasonal Ingredients:** Fresh, local ingredients can be more affordable.
3. **Bundle Services:** Booking multiple meals (e.g., breakfast and lunch) from the same caterer may qualify you for discounts.

4. **Simplify the Menu:** Reducing options can lower ingredient and preparation costs.
5. **Book Early:** Advance bookings often come with better pricing.
6. **Limit Specialty Items:** While gourmet options are appealing, sticking to classic breakfast items can help control costs.
7. **DIY Beverage Stations:** Instead of hiring a barista or bartender, consider self-serve coffee and juice stations.
8. **Use In-House Venue Equipment:** If your event venue offers tables, chairs, and serving ware, you may be able to avoid additional rental fees.

Booking Process

Securing your breakfast catering service is easy. Here's how you can book with **Brown Brothers Catering**:

1. **Determine Guest Count & Budget:** Establish how many guests you'll be serving and set a realistic budget.
2. **Select Your Menu:** Choose from a range of breakfast options based on your needs.
3. **Confirm Venue & Setup Needs:** If you need tables, linens, or additional serviceware, let us know.
4. **Request a Quote:** Call us at **(801) 607-1891** for personalized pricing.
5. **Secure Your Date:** Once you finalize the details, we'll lock in your catering date.
6. **Discuss Special Requirements:** Whether it's dietary accommodations or event coordination, we're here to help.
7. **Finalize Logistics:** We'll go over delivery times, staff needs, and final menu details to ensure everything is perfect.

Why Choose Brown Brothers Catering?

We understand that breakfast is the most important meal of the day, and we take pride in delivering exceptional food and service for every event. Whether you're planning a corporate breakfast, a wedding morning brunch, or a private gathering, we have the expertise to create a flawless experience.

1. **Award-Winning Service:** Recognized for excellence in catering, we bring professionalism and passion to every event.
2. **Customizable Menus:** No two events are the same, and we work with you to create a menu that fits your vision.
3. **Reliable & Punctual:** Our team ensures that your food is delivered and set up on time, every time.
4. **Fresh, High-Quality Ingredients:** We prioritize freshness and quality, ensuring every dish is delicious and beautifully presented.
5. **Local & Trusted:** As a well-established catering service in **Orem, Utah**, we've built a strong reputation for excellence.

Start Your Morning Right – Book Today!

Great mornings start with great food. Whether you're hosting a corporate meeting, a wedding brunch, or a family celebration, **Brown Brothers Catering** delivers delicious, high-quality breakfast options tailored to your event. Call us today at **(801) 607-1891** to get a quote and start planning your perfect breakfast spread!