



BREAKFAST CATERING MENU

minimum order of 10 for options priced per person

ALL AMERICAN

Scrambled eggs, breakfast potatoes,
choice of bacon or sausage patties

\$15/person

FRUIT PLATTER

A variety of seasonal fruit

\$8/person

(kabob-style \$10/person)

LOX SPREAD

Smoked salmon served with dill-chive
schmear, red onions, capers and your
choice of sesame bagels or croissants

\$10/person

PARFAIT BAR

Organic yogurt served with assortment
of berries, granola

\$10/person

(Gluten-free . Vegan option)

AVOCADO TOAST

Crostinis served with avocado, red
pepper, fleur de sel and herbs

\$8/person

(Vegan . Gluten-free option)

QUICHE

Select from caramelized leek, or
spinach mushroom
(feeds 15 people)

\$195

FRENCH TOAST BAKE

Topped with berry compote and
powdered sugar
(feeds 16 people)

\$210

FRITATAS

Your choice between Italian sausage &
cheese or mushroom & cheese
served with roasted salsa
(Gluten-free)

\$8/person

PASTRY PLATTER

A variety of scones, croissants and
muffins

\$6/person

BREAKFAST BOARD

A board filled with smoked salmon,
breakfast meat, baked goods, and fruit
(Serves 15 people)

\$400

SMOOTHIE BOWLS

Mixed berries, banana, almond milk,
granola & honey

\$8/person

(Vegan & Gluten-free)

BEVERAGE SERVICE OPTIONS

minimum order of 10 per option

COFFE SERVICE

Columbian coffee served
with half & half, and sugar
(caffeinated and decaf option)

\$3/person

TEA SERVICE

A selection of green tea, earl gray, chai,
and black tea served with honey

\$3/person

JUICE SERVICE

Choose between orange, apple or grapefruit juice

\$3/person