



Menu

BREAKFAST

The following items are prepared with care using the freshest available ingredients. All food items are garnished, beautifully presented and come with everything you need to “dig in.” Paper goods included with all breakfast menu orders. Prices are per person and a minimum of 10 guests is required on all selections, unless otherwise noted. We can accommodate gluten-free, paleo diet and other dietary considerations. Just ask!

SCRAMBLE BARS 10.99/pp

Fluffy farm-fresh scrambled eggs (or egg whites), fresh fruit with either petite tortillas and salsa or toasted English Muffins

- » **NAKED & PROUD:** Salt and pepper eggs (or egg whites), side of shredded cheddar, and PB home fries with Tabasco on the side
- » **BREAKFAST TACOS:** Scrambled eggs, PB home fries, shredded jalapeño jack, Lena’s mean-green chili, sour cream, cilantro and salsa fresca
- » **THE CALIFORNIAN:** PB home fries, fresh avocado, balsamic marinated tomatoes, fresh mushrooms and cotija cheese with freshly scrambled eggs
- » **VEJ-IT-AIR-EE-UHN:** Sweet potato hash, sautéed spinach, mushrooms, scrambled eggs and grilled asparagus. Served with petite flour tortillas and tomato basil bruschetta

**Add: Linguica sausage, chicken-apple sausage, maple-glazed pulled pork or applewood-smoked bacon: 2.95 ea.*

BREAKFAST-IN-A-BOX 9.99/pp

Individual creative breakfast combinations layered in colorful Chinese to-go containers. Hot, sassy and perfectly portable! *(A minimum of 10 required of any one kind)*

- » **FRAMBLED:** Farm-fresh eggs are layered with crispy bacon, pepper jack and spinach, nestled atop PB home fries and topped with a petite glazed-apple waffle skewer
- » **BREAKFAST SALAD:** Baby spinach, breakfast quinoa (slow cooked with coconut milk and cinnamon), strawberry, chopped hazelnut and lemon poppy vinaigrette. Served with a citrus-lavender scone (added bacon crumbles if desired)
- » **THE BENEDICT:** Delicate farm fresh egg, peppery arugula, brown sugar cured ham, fresh avocado and our homemade green chili hollandaise sauce, atop crisp PB home fries. Served with a buttery, toasted English muffin
- » **YOGI-BOX:** A tall serving of fruit and berry salad, honey-vanilla yogurt, strawberry-mint compote, homemade granola and a citrus-lavender scone topper



*breakfast
in-a-box*

Breakfast Buffets

JUMPIN' JOE: COFFEE, PASTRIES & JUICE 8.99/pp

- » Good, strong coffee and fresh squeezed orange juice
- » A selection of homemade pop tarts, melt in your mouth muffins, breakfast breads, mini scones and breakfast cookies
- » Fresh cut fruit and berries
- » Seasonal accompaniments: Cinnamon butter, strawberry mint compote and citrus curd

STUFFED FRENCH TOAST 6.99/pp

Dusted with powdered sugar and served with sweet cream butter and maple syrup or fresh strawberry mint compote

CHOOSE ONE FLAVOR:

- » Sweet Mascarpone with cinnamon apples
- » Raspberry-basil
- » Bacon-caramel bread pudding

DEEP DISH QUICHE

FLORENTINE (Swiss, Spinach and Onion) or
LORRAINE (Bacon, Onion and Swiss)

TALL ROUND TIMBALE (serves 12-15) 64.99

FULL PAN (serves 18-24) 74.99

*Add: Fruit 2.25, Spinach salad 3.95, or Muffins 2.95/pp

BREAKFAST ENCHILADAS 8.99/pp

Stacked corn tortillas layered and baked with jack and cheddar cheeses, our special chili verde and fluffy scrambled eggs. Sour cream and cilantro on the side

MAPLE GLAZED CHICKEN & WAFFLES

10.99/pp Buttermilk waffles, crispy-fried chicken breast tenders, orange-basil-maple syrup and bacon crumbles

Lighter & Leaner

YOGI-BAR 7.25/pp

Homemade breakfast energy bars, creamy vanilla, raspberry and lemon honey low fat yogurt

CHOICE OF 4 TOPPINGS:

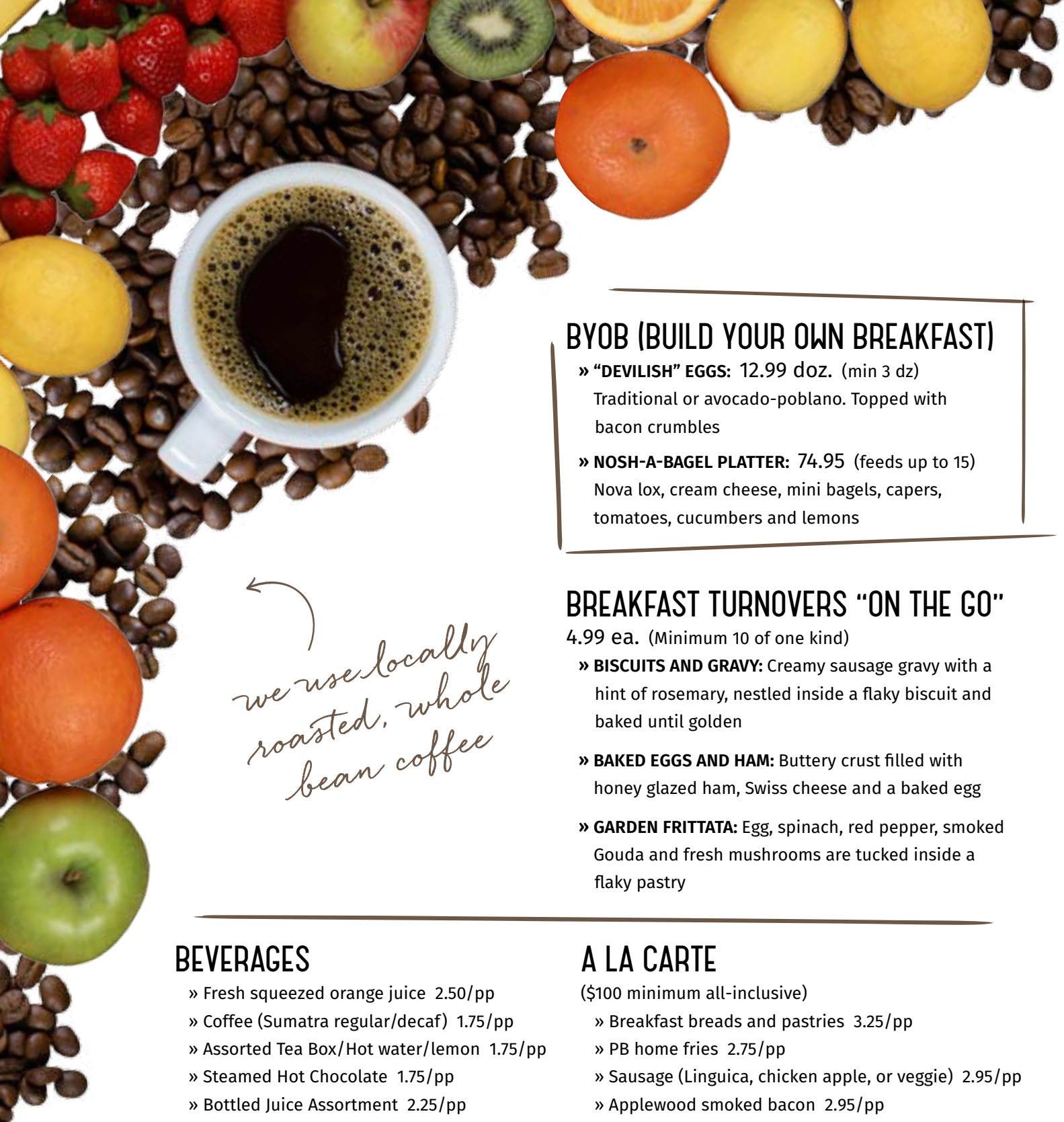
Homemade granola, mixed berries, chocolate chips, orange-rosemary marmalade, assorted dried fruits, creamy peanut butter, sliced almonds, fresh banana or brownie chunks

OATMEAL BAR 6.99/pp

Slow cooked steel cut oats are served with seasonal fresh fruit and your choice of toppings

CHOICE OF 4 TOPPINGS:

Sliced banana, creamy peanut butter, cinnamon apples, warm cream, cinnamon brown sugar crunch, golden raisins or maple syrup



*we use locally
roasted, whole
bean coffee*

BYOB (BUILD YOUR OWN BREAKFAST)

- » **“DEVILISH” EGGS:** 12.99 doz. (min 3 dz)
Traditional or avocado-poblano. Topped with bacon crumbles
- » **NOSH-A-BAGEL PLATTER:** 74.95 (feeds up to 15)
Nova lox, cream cheese, mini bagels, capers, tomatoes, cucumbers and lemons

BREAKFAST TURNOVERS “ON THE GO”

- 4.99 ea. (Minimum 10 of one kind)
- » **BISCUITS AND GRAVY:** Creamy sausage gravy with a hint of rosemary, nestled inside a flaky biscuit and baked until golden
 - » **BAKED EGGS AND HAM:** Buttery crust filled with honey glazed ham, Swiss cheese and a baked egg
 - » **GARDEN FRITTATA:** Egg, spinach, red pepper, smoked Gouda and fresh mushrooms are tucked inside a flaky pastry

BEVERAGES

- » Fresh squeezed orange juice 2.50/pp
- » Coffee (Sumatra regular/decaf) 1.75/pp
- » Assorted Tea Box/Hot water/lemon 1.75/pp
- » Steamed Hot Chocolate 1.75/pp
- » Bottled Juice Assortment 2.25/pp

A LA CARTE

- (\$100 minimum all-inclusive)
- » Breakfast breads and pastries 3.25/pp
 - » PB home fries 2.75/pp
 - » Sausage (Linguica, chicken apple, or veggie) 2.95/pp
 - » Applewood smoked bacon 2.95/pp
 - » Seasonally-inspired fruit salad 2.25/pp
 - » Scrambled eggs 2.25/pp
 - » Simple oatmeal 3.25/pp
 - » Lena’s green chili 3.50/pp
 - » Mini bagels and cream cheese 2.75/pp



BREAKFAST STATIONS

Have us prepare to order at your place:
(service staff required)

- » **OMELET BAR:** Shout out your favorites and our chef will make it happen
- » **UPSIDE-DOWN PANCAKES:** Served with warm maple syrup and cinnamon butter
 - PINEAPPLE:** Buttermilk pancakes with caramelized pineapple and brown sugar
 - BLUEBERRY COBBLER:** Warm blueberry compote, house streusel and cinnamon whipped cream
- » **WAFFLE BAR:** A fun assortment of sweet and savory waffles, syrups and toppings
- » **STEAK N' EGGS:** Sirloin carved to order with eggs, potatoes and fresh salsas
- » **ESPRESSO BAR:** Cappuccinos, lattes and hot chocolate
- » **BENEDICT BAR:** Poached eggs, Alamosa ham, poached salmon, avocado and traditional smoky-green chili hollandaise

*a fun &
"interactive"
breakfast*

HAVING A HARD TIME DECIDING?

Call one of our event professionals to get
suggestions for your next party.

719-635-0200
