



BREAKFAST MENU

Monday-Friday until 11am // Saturday-Sunday until 1pm

BREAKFAST

We use ONLY Carlson Farms' pastured eggs

Served with a pastry basket: muffins / scones / coffee cake / butter / housemade jam. Includes refillable beverages: Food Dance coffee roasted & blended by Waterstreet / coke products / freshly brewed iced tea / cranberry juice // **\$19 per person**

BREAKFAST ENTREES

Choose 4 from the following

Julie's French Toast (V)

three slices / thick-cut brioche / cinnamon orange brandy batter / maple hill farm's michigan maple syrup

Bolero Scramble (V) (GFI)

green onion / spinach / artichoke heart / french feta / home fries

Garden Scramble (V) (GFI)

seasonal veg / farm cheese / fresh herbs / home fries

Pig in the Garden (GFI)

sautéed mushroom / applewood smoked bacon / tomato / green onion / white cheddar / home fries

Two Fresh Farm Scrambled Eggs (GFI)

housemade chicken apple sausage or applewood smoked bacon / home fries

Watusi Sandwich (V)

scrambled egg / roasted red pepper / housemade pesto / provolone / grilled sourdough / home fries

Quiche of the Day

seasonal greens / citrus vinaigrette

ADDITIONS

Fresh Fruit (V) (GFI)

fresh seasonal fruit / served family style // **\$5 per person**

Breakfast Meats (GFI)

chicken apple sausage / applewood smoked bacon / served family style // **\$5 per person**

BEVERAGES

Freshly Squeezed Orange Juice

freshly squeezed before served / glass or carafe

Lemonade

housemade / freshly squeezed

Smoothies (dairy-free)

orange / mint / ginger **OR** mango / strawberry / banana

OJ Supreme

fresh oj / lime / raspberry

Apple or Grape juice

Espresso Bar

made with waterstreet coffee

Full Bar Available

please see our drink menu for more details.

SPECIALTY BARS

Juice Bar // 20 guests min. // **\$10 per person**

Carafes of freshly squeezed orange juice and other seasonal juices along side an assortment of purees and garnish including pomegranate puree, pear puree, pomegranate seeds, citrus, and rosemary sprigs.

*Turn your Juice bar into a **Mimosa Bar**. Order a glass of cava and build your own Mimosa // **\$4 per pour**

Hot Chocolate Bar // 20 guests min. // **\$8 per person**

Self-serve Food Dance Hot Chocolate with seasonal garnishes, including chocolate dipped peppermint candy canes, housemade marshmallow skewers, freshly whipped cream, hazelnut and caramel syrup, and chocolate sprinkle coated bamboo stirrers.

*Spike your hot chocolate with Bailey's Irish Cream or Jameson Irish Whiskey // **\$6 per pour**

(V) vegetarian (GFI) gluten free ingredients // Prices are subject to change and do not include tax or 20% gratuity.

* To provide exceptional service the day of your event, parties of 30 or more expected guests we ask the host to collect guest's entree selection and preorder at no less than 1 business week prior to the event date. If a pre order is not possible, we kindly ask the host to choose 2 entree selections to offer the day of the event.