



BREAKFAST & BRUNCH

BUFFET BREAKFAST



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Minimum of 25 people

Pricing Based on (2) Hour Serve Time

Includes Coffee, Hot Tea and Iced Tea Station

Continental | \$18

assorted mini pastries, fresh organic fruit and berries, greek yogurt, house made granola

French toast | \$18

brioche bread, vanilla, cinnamon, raspberry mascarpone, maple syrup, fresh fruit and berries

Healthy | \$19

yogurt panna cotta, house made granola, spiced honey, fresh berries, steel cut oatmeal

Frittata | \$21

choice of egg whites or whole eggs, artichoke hearts, roasted tomatoes, basil, roasted red peppers & caramelized onions. Served with fresh fruit and berries

add sausage or bacon \$5

Bagels | \$22

assorted fresh bagels, regular and flavored cream cheese, smoked salmon, capers, onions, 6 min eggs, assorted mini pastries, creamy butter, berry preserves, fresh organic fruit and berries

Breakfast Burritos | \$22

meat: chorizo, rosemary roasted new potatoes, cotija, egg

both options served with fresh fruit and berries

Chiliquiles | \$22

guajillo salsa, scrambled eggs, cilantro, black beans, cotija, house tortilla chips fresh fruit and berries, assorted mini pastries

All American | \$24

assorted mini pastries, fresh fruit and berries, scrambled eggs, crispy bacon or sausage, rosemary roasted new potatoes

BRUNCH BUFFET



BRUNCH BUFFET | \$40

Minimum of 25 guests

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TO START *(SELECT ONE)*

Field greens | strawberries, goat cheese, candied walnuts, basil vinaigrette

Little Gems Caesar | shaved parmesan, brioche croutons, anchovy - parmesan vinaigrette

Tuscan Kale Salad | toasted garlic, evoo, parmesan, lemon, chili flakes

Baby Caprese | local vine ripened tomato, buffalo mozzarella, and micro basil

Baby Spinach | red onion, sliced almonds, strawberries, humboldt fog, herb vinaigrette

MAINS *(SELECT TWO)*

Red Wine Braised Short Ribs | horseradish polenta, ginger glazed carrots, red wine demi, bacon gremolata

Toasted Farro Risotto | wild mushrooms, english peas, shaved parmesan

Crispy Skin Atlantic Salmon | carrot and pea risotto, sauce vierge

Airline Chicken Breast | yukon potato puree, glazed baby carrots, herb pan jus

Chef's Seasonal Risotto | vegetables

Wild Mushroom Ravioli | truffle cream sauce, feta cheese, micro greens

BREAKFAST INCLUSIONS

French Toast | brioche bread, vanilla, cinnamon, raspberry mascarpone, maple syrup

Fresh Fruit and Berries

Assorted Mini Pastries

Scrambled Eggs

Applewood Bacon & Country Sausage

Rosemary Roasted New Potatoes

BREAKFAST & BRUNCH ENHANCEMENTS



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* \$150 chef attendant fee applies / 1 chef per 75 guests required

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Salmon Station | \$20

smoked salmon, assorted bagels, pickled red onions & fennel, sliced tomatoes, capers, whipped cream cheese, whole grain mustard

* **Belgian Waffle Station** | \$12

seasonal berries, banana chips, candy walnuts, whipped cream, chocolate hazelnut spread, peanut butter, chocolate sauce, maple syrup, wild berry syrup, warm apple compote

* **Omelet Station** | \$22

(available Monday – Saturday)

eggs, egg whites, canadian pork loin, applewood smoked bacon, country sausage, bell peppers, onions, spinach, smoked salmon, cherry tomatoes, cheddar cheese, and goat cheese

Assorted Breakfast Breads | \$48 per dozen

fresh baked muffins, breads, pastries, seasonal jams, butter

Mimosa Bar | \$12 per person

champagne, orange juice, cranberry juice, grapefruit juice, assorted seasonal fruit