



## Breakfast Menu

Minimums vary per package - Shortfall fee of \$5 per guest.  
Available for Delivery, Full Service, and Pick up. All dietary restriction can be handled on an individual case for no additional charge.

### Packages

**Lite Breakfast 12.50** – Assorted breakfast Breads, Bagels w/ Cream Cheese, Sliced Fruit, or Yogurt with Granola

**Cereal Bar 12.50 (35 guest minimum)**– Assorted Cereal and Breakfast Bars w/ Whole Fruit

**American Classic 16** – Fluffed Eggs, Cheesy Potatoes, Bacon, Sausage

**Full Spread 17** – Quiche Lorraine or Italian Frittata, Cheesy Potato, French Toast Bake (Galaxy Berry/Banana Foster/Nutella Banana), Bacon, Sausage, and Fresh Fruit or Yogurt w/ Granola

**SWPA Farmer 17** – Fluffed Eggs, Sausage Gravy, Biscuits w/ Assorted Jams and Butter, Bacon or Sausage, Fresh Fruit or Yogurt w/ Granola

**Healthy Americana 16** – Egg Whites w/ Peppers & Onions, Turkey Bacon, Seasonal Greek Yogurt Parfait

**Body Builder 17** – Egg Whites Frittata (Tomato Spinach and Mushroom) or Hashbrown Cage-Free Egg Bake, Bacon or Turkey Bacon, Sausage, Overnight Oats Shooters.

**Bites 16**– Egg Bites (Whole or Whites), Fruit Skewers, Breakfast Breads. Add Juice Shooters

**Breakfast Bowls (Grab & Go) 18** – Breakfast Bowl, Whole Fruit, Yogurt with Granola

**Chicken & Waffle 22** - Includes Fresh Sliced Fruit and Coffee Service

## Global Fusion Breakfast Spread 25

### **Entrees**

*Mini Breakfast Tacos*- Soft Corn Tortillas with Scrambled Tofu or Eggs, Avocado, Salsa Fresca, and Cotija Cheese (optional vegan cheese).

*Congee Bar* - Creamy Rice Porridge with Cage Free Egg, Scallions, Crispy Shallots, Pickled Ginger, and Chili Oil (vegan and gluten-free options).

*Shakshuka Cups* - Individual Portions of Spiced Tomato and Pepper Stew with Baked Eggs or Chickpeas, Served with Mini Pita or Gluten-Free Flatbread.

### **Sides**

*Chia Pudding Parfaits* - Coconut Milk-Based Chia Pudding Layered with Mango Puree and Granola (vegan, GF).

*Fresh Sliced Fruit Platter*

Instagram-worthy display.

## Breakfast Stations Menu 48

(Full Service Only)

Choose (2) Two Stations. Includes Coffee Creation Station w/ Hot Teas, Crostini Bagel (Choose (1) One Flavor). Custom Floral Arrangements & Displays for Stations. Includes Sliced Fruit.

*Add Additional Station at 7 per guest.*

### *Cold Station*

- *Wellness Station (Veg/V/GF)*– Cold Pressed Juice Shots, Overnight Oats and Parfait Shooters, Fruit Skewers
- *Chopped Cream (Veg/VG)* Hand Chopped Custom Cream Cheese Spread on to Toasted Locally Sourced Bagels
- *Cereal Bar* – Variety of Cereal and Oatmeal (Hot), Overnight Oat Shooters Yogurt w/ Granola, Assorted Breakfast Bars

### *Hot Stations (Choose Between Bacon or Sausage for each Hot Station)*

- *Omelet Bar* – Traditional
- *Crepe Station* – Fresh Made, Strawberry, Nutella, and Rangoon Crepes
- *Waffle Station* – Fluffy Waffles with Banana, Strawberry, Seasonal Berry, Whipped Cream, Carmel, Chocolate Syrup, Maple Syrup
- *Elite Steak and Eggs* (8 per/guest) – Carved Prime Rib or Filet served with Chimichurri and Bernese Sauce, Free Range Eggs (Poached, Scrambled, and Fried)
- *Tokyo Style Pancakes (+5per guest)* – Giant fluffy served Benedict, Plaine with butter & Syrup, and seasonal fruit toppings.

**Ask your event planner about vegetarian, vegan, and gluten free options.**

## Breakfast Bento Boxes

*Wellness “Wake-Up” Box 22 per guest*-Overnight Oats w/ Chia, Almond Milk, Berries, and Agave (vegan, GF), • Mini Avocado Toast on Sourdough or GF Bread with Chili Flakes & Microgreens, Fresh Fruit Skewer w/ Mint, Hard-Boiled Pasture-Raised Egg or Nut Mix (Vegan,GF).

## Breakfast Charcutier

(15/25 guest servings

150 and 250 per tray)

Gouda, Cheddar, Gruyere, Seasonal Fruit, Hard-Boiled Pasture-Raised Egg, Candied Bacon, Trail Mix, Jam, Local Honey, and Breakfast Crostini/Bread(s)

## Breakfastiezers

Hot Items

Muffin Bites

8 per guest

- Cage-Free Egg (Italian Frittata, Quiche Lorraine, Mush Spinach Garlic)
  - Egg Whites (Italian Frittata, Quiche Lorraine, Mush Spinach Garlic)
- Bacon Cups – Choice of Chive Cream Cheese, Local Goat Cheese and Blistered Tomato

## Add - On

### Pastry

Assorted Breakfast Breads	16.25 per dzn
Mini Bagels w/ Jam & Cream Cheese	12 per dzn
Sharaya's (V)op-Tarts (Full Sized)	5.60 per unit

### Cold Items

Fruit Skewers	4 per guest
Assorted Parfait/Overnight Oats Shooters	6 per guest
Juice Shooter	15 per guest

### Sweet

Assorted breakfast Bread (3 Dozen Min)	13per dozen
Mini Bagels w/ Jam & Cream Cheese	12 per dzn
Sharya's (V)op Tarts (Minis assrt)	4 per guest

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## Add – On Entrée and Sides

**Package Additional Entrees - 5 per guest**

**Package Additional Sides - 4 per guest**

## Supplies

**Sustainable Paper Service & Utensils – 1.5 per guest**

**Premium Plastic Service – 3.5 per guest**

## Service Information

### **Full Service:**

Staff provides service for your event for additional fee. Includes use of equipment, linens, and display building.

### **Delivery:**

Everything brought to you and set up, so you are ready to eat!

### **Pick-up:**

Tell us what you want and when you are coming to grab it!

### **Sales Tax and Service Charge Applied to Select Orders**

Full Service 22% Service Fee

Delivery 17% Service Fee (400.00 minimum purchase required)

Sales Tax 7%

**Consuming raw or undercooked meats may increase your risk of food borne illness**