



Catering | Event Planning | Consulting

BOXED BREAKFAST MENU

\$18 per person

\$360 order minimum

MAINS

(choose 2 for the group)

garden vegetable frittata

individual baby kale, goat cheese, & egg mini frittatas

yogurt parfait with granola, berries, honey, & chia seeds

egg scramble with potato, cheddar, spinach, salsa

spiced tofu, salsa and avocado scramble (vegan)

smoked salmon, red onion, arugula, capers, & cream cheese bagel

SIDES

(choose 2 for the group)

whole fruit

fresh fruit cup

hard boiled egg

country potatoes

english muffin

tortillas (2 pc)

bacon strips

chicken apple sausage

vegan breakfast sausage

PLATTER ADD ONS

bacon strips (60 pc \$90)

chicken apple sausage (40 pc \$90)

vegan breakfast sausage (40 pc \$90)

assorted pastry platter (20 pc \$80)

fruit medley bowl (about 20 ppl, \$80)

*menu offered for drop off only, no staffing

*menu pricing does not include tax or delivery fee

*includes individual utensil packages

*+\$2 per person to upgrade to bamboo plates & utensils

*disposable chafing dishes & serving utensils: +\$20 each





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BREAKFAST PLATTER MENU

priced per platter
\$500 order minimum

MAINS

assorted mini quiche bites (50 pc \$155)

seasonal garden vegetable frittatas (30 pc \$150)

baby kale, goat cheese & egg frittatas (30 pc \$150)

vegan spiced tofu, salsa & avocado scramble (feeds ~20, \$150)

yogurt parfait cups with granola, berries, honey, & chia seeds (30 pc \$100)

french toast bread pudding (feeds ~20 ppl, \$80)

mini smoked salmon bagels
with cream cheese, red onion, arugula, & capers (30 pc \$200)

SIDES

assorted pastry platter (20 pc \$60)

fruit medley bowl (feeds ~20 ppl, \$80)

country potatoes (feeds ~20 ppl, \$80)

bacon strips (60 pc \$90)

chicken apple sausage (40 pc \$90)

vegan breakfast sausage (40 pc \$90)

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*+\$2 per person to upgrade to bamboo plates & utensils

*disposable chafing dishes & serving utensils: +\$20 each





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GOURMET BRUNCH

on-site catering
\$40 per person, \$800 minimum

MAINS (choose 2)

eggs benedict with herbed english muffin, sliced sweet ham,
& classic hollandaise

egg & cheese scramble with fresh herbs

spiced tofu scramble with seasonal garden vegetables

garden vegetable frittata with arugula side salad

tortilla española
eggs, caramelized onion, & potatoes

artisan biscuits & traditional southern sausage gravy

artisan biscuits & vegetarian mushroom gravy

huevos rancheros
fried eggs, salsa, refried beans, cotija, corn tortillas

chef's spiced shrimp and grits (+\$6 pp)

brioche french toast
with maple-bourbon syrup & seasonal fresh fruit

house-made waffles
with butter, maple-bourbon syrup & whipped cream

*may require additional staffing. option to upgrade to waffle bar with extra toppings.

SIDES (choose 2)

bacon & sausage duo

chicken apple sausage

country potatoes

fresh fruit platter

flaky biscuits

spiced lemon asparagus

classic grits

*price does not include staffing, rentals, tax, or service charge

*includes compostable plates, utensils

*+\$2 per person for bamboo plates, utensils

