

# BRUNCH OPTIONS

Minimum of 20 Guests for Buffets and Packages | \$12 per person surcharge for groups under 20  
 Service Fee 24%, 8.7% Tax 1.5 Hours of Service for Buffet, Breaks, and Receptions additional Service Fees for extended time.

## BRUNCH BUFFETS

Price Per guest  
 Breakfast Buffets are served with assorted fruit juices, Kind coffees regular & decaf & a variety of herbal teas

**CONTINENTAL** \$27  
 Assorted pastries, bagels, muffins, fresh sliced fruit, yogurt, granola, cream cheese and preserves

**BRIGHT SIDE** \$34  
 Assorted muffins & bagels, smoked salmon, fresh fruit, yogurt, granola, scrambled eggs

**ALL AMERICAN** \$37  
 Scrambled eggs, crispy bacon, chicken sausage, home fries, assorted bagels, breakfast pastries & fresh fruit

**BREAKFAST BURRITO BAR** \$39  
 Scrambled eggs, raquelitas' white corn tortillas, crispy bacon, chicken sausage, home fries, black beans, salsa, pork green chili, sour cream, cheddar cheese

## BUFFET ENHANCEMENTS

These options are not available a la carte, only as additions to other brunch buffet packages.  
 Price per guest  
 \*\* Chef attendant required for \$100

**Smoothie** \$11/guest  
 Fresh fruit, yogurt & almond milk

**N.Y.C** \$14/guest  
 Bagels & cream cheeses, smoked salmon, tomatoes, red onion & capers

**French Fold\*\*** \$17/guest  
 Eggs your way – egg whites also available  
 Ham, Bacon, Chicken Sausage, Bell Peppers, Tomatoes, Spinach, Green Onion, Mushroom, Cheddar, Gruyere, Baked in Puff Pastry

**From the Butcher's Block** \$8/guest  
 Select one of the following:  
 Grilled Ham, Chicken Apple Sausage, Applewood Smoked Bacon or Turkey Bacon

**Quinoa Breakfast Bowl** \$12/guest  
 Served with brown sugar, shaved coconut & fresh berries

**Fruit & Yogurt Parfait** \$13/guest  
 Vanilla yogurt, fresh berries & granola

## GRAB & GO BREAKFAST

A la carte only, priced per each, no minimum, pre-order only

**Breakfast Burrito - \$11/ea**  
 eggs, potatoes, roasted peppers, onions, cheddar cheese & salsa

**Croissant Breakfast Sandwich - \$12/ea**  
 egg, grilled tomato & gruyere

**Sausage, Egg & Cheese Muffin \$10/ea**  
 egg, sausage, cheddar & english muffin

**Parfait - \$11/ea**  
 vanilla yogurt, fresh berries & granola

**Smoothie - \$10/ea**  
 fresh fruit, yogurt & almond milk

### Beverages:

**Juice:** orange, apple, grapefruit, tomato, V8

**Coffee:** regular or decaf

**Waters:** still, sparkling, vitamin

Farm Fresh Scrambled Eggs with Herbs \$7/guest  
 Crispy Breakfast Potatoes \$6/guest  
 Seasonal Sliced Fruit \$8/guest  
 Fresh Whole Fruit \$6/guest

Assorted Muffins \$42/dozen  
 Assorted Fresh Pastries \$42/dozen  
 Croissant \$38/dozen  
 Cinnamon Rolls \$38/dozen  
 Gluten Free Muffins \$40/dozen

# PLATED BRUNCH OPTIONS

*Minimum of 20 Guests*

*\$40 per person: Select 1 soup and 1 salad as an option for the first course (soup and salad may also be created by our chef specifically for you event), select 3 options from entrée category, and select 2 dessert options from list below*

*We can also develop customized menus for your day*

## Soups

### Cauliflower Velouté

*almond flour potato croquette, scallion oil*

### Buffalo Chili

*petite cornbread, white cheddar*

### Green Lentil & Smoked Ham Hocks

*red bell pepper jam, celery leaf*

## Salads

### Artisan Baby Greens

*heirloom cherry tomatoes, baby cucumbers, watermelon radish, champagne vinaigrette*

### Baby Iceberg Wedge

*smoked pork belly lardons, brandied point Reyes bleu dressing, heirloom cherry tomatoes, pickled pearl red onions*

### Chicory Greens

*endive leaves, young frisée, treviso, candied walnuts, dried cranberries, blood orange vinaigrette*

## Entrées

Choose 3 options

### Salmon Toast

*brioche toast, smoked salmon, green peppercorn aioli, lemon oil*

### Avocado Benedict

*wolferman's english muffins, 2 medium-poached eggs, wilted rainbow swiss chard, roasted portobello, parmesan mornay, breakfast potatoes*

### Camembert Eggs Florentine

*wolferman's english muffins, spinach, seared vine-ripened tomatoes, pickled fresno chili sauce*

### Deer Mountain Benedict

*braised beef short rib, wolferman's english muffins, 2-medium poached eggs, béarnaise, potato hash*

### Bird & Jim Steak n Eggs <sup>GF</sup>

*cast iron-seared elk tenderloin, 2 eggs any-style, candied bacon strips, potato hash, side béarnaise*

### Elevation Egg Hash <sup>GF</sup>

*breakfast potatoes, 2 medium-poached eggs, fennel pollen salami, river bear beef sausage, béarnaise*

# BAKED GOODS & DESSERT OPTIONS

Mix it up with 1 baked good and 1 dessert option for your brunch event  or select 2 baked goods  2 dessert options

## Baked Goods:

- Banana Bread Pudding French Toast, lingonberry mascarpone, maple syrup, powdered sugar
- Cinnamon Roll Styles
  - (a) Cinnamon Roll Cake with Cream Cheese Icing
  - (b) Cinnamon Roll Scones with Cream Cheese Icing
- Strawberry Shortbread Cookies dipped in a dark chocolate sprinkled with strawberry sea salt

## Dessert Options:

- 1 Banana bread and chocolate bread pudding with whipped local honey crème fraîche
- 2 Hazelnut sheet cake with Nutella American buttercream frosting and toasted hazelnut crunch
- 3 Mission Fig cobbler bars with vanilla bean gelato
- 4 Cinnamon swirl pound cake with cinnamon and vanilla bean cream cheese and fresh berries
- 5 Seasonal Fruit & cream shortcake with vanilla bean whipped cream
- 6 Buttermilk marble cake with strawberry American buttercream frosting and fresh berries
- 7 Almond and raspberry tart with pastry cream, toasted almonds and fresh raspberries
- 8 Blueberry crème fraîche loaf cake with honey and lemon crème fraîche and lemon zest