

BRUNCH OPTIONS

Minimum of 30 Guests for Buffets and Packages

BRUNCH BUFFETS

Price Per guest

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

CONTINENTAL \$30
Assorted pastries, bagels, muffins, fresh sliced fruit, yogurt, granola, cream cheese and preserves

BRIGHT SIDE \$38
Assorted muffins & bagels, smoked salmon, fresh fruit, yogurt, granola, scrambled eggs

ALL AMERICAN \$45
Scrambled eggs, crispy bacon, chicken sausage, home fries, assorted bagels, breakfast pastries & fresh fruit

BREAKFAST BURRITO BAR \$45
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 30 Guests

*\$47 per person: Select one soup **or** one salad as an option for the first course (soup **or** salad may also be created by our chef specifically for you event), select 3 options from entrée category, and select one dessert option 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 ^{GF}

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

Elevation Egg Hash ^{GF}

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

Desserts Options

Please Select One Option From List Below

- 1 Wine poached pears with honey crème fraîche and toasted pistachios
- 2 Maple and miso pound cake with maple glaze
- 3 A lavender and honey sponge cake with fig compote and honey Greek yogurt cream
- 4 Lemon pound cake with almond royal icing and toasted almonds
- 5 Banana and maple cake with brown sugar glaze
- 6 72% bittersweet chocolate mousse in a marbled chocolate tuille with Bordeaux cherries and mint