

# BREAKFAST

CLASSIC

Fresh Baked Seasonal Platter
Assorted Breads - Scones - Muffins - Croissants
Served with Butter Pats & Preserves

Market-Fresh Fruit Platter Topped with Seasonal Berries (vegan, gluten-free)

Assorted Greek Yogurts
Served with Granola

### EUROPEAN

Chocolate Crepes

Handmade and Filled with Ghirardelli Chocolate Ganache

Breakfast Charcuterie Board Slices of Ham, Turkey, Swiss, Cheddar, Brie French Dijon Spread, Seasonal Preserve Croissants & Baguettes

Market-Fresh Fruit Platter Topped with Seasonal Berries (vegan, gluten-free)

Seasonal Biscotti

# COFFEE SERVICE

Priced Per Gallon
All served with individual servings of creamer
(French Vanilla, Hazelnut, Caramel Macchiato, Seasonal)
Shakers of Cocoa, Nutmeg, and Cinnamon
Assorted Sugars & Honey
Regular - Decaf - Assorted Hot Tea's

Orange Juice

Individual Sparkling Juices

## TRADITIONAL

Fluffy Scrambled Eggs Topped with Tillamook Cheddar Cheese (vegetarian)

> Home Skillet Potatoes Topped with Fresh Chives (vegan, gluten-free)

Market-Fresh Fruit Platter Topped with Seasonal Berries (vegan, gluten-free)

Thick-Sliced Bacon 2pp

Link Sausage 1pp

Fresh Baked Petite Scones
Blueberry - White Chocolate Raspberry, Cinnamon Apple

Butter, Ketchup & Hot Sauce

# GRAB & GO

Sausage Breakfast Burritos Scrambled Eggs, Potatoes, Pork Sausage, Cheddar Cheese, Pico De Gallo

Veggie Breakfast Burritos Scrambled Eggs, Potatoes, Sauteed Peppers & Onions, Cheddar, Pico De Gallo

> Market-Fresh Fruit Cups Topped with Seasonal Berries (vegan, gluten-free)

Served with Ketchup, Hot Sauce, and Sour Cream



















MINIMUM 12 GUEST ORDER