

Design Your Own Breakfast

Minimum Order of 20 Guests

\$13.95 per person

Select 1 entrée and 3 side dishes

In a hurry? Order one of our pre-designed menus or ask us for recommendations.

Have some vegetarians in your group? Just pick your vegetarian option, and we'll add it to your menu, serving it with the same sides you've already selected.

ENTRÉES

French Toast

Thickly sliced, market-fresh bread served with maple syrup and whipped butter ✓

OR

Pecan Praline French Toast

Thickly sliced, market-fresh bread served with maple syrup and whipped butter ✓



Pancakes

Fluffy, griddle-cooked pancakes served with maple syrup and whipped butter ✓

Waffles

Waffles served with maple syrup and whipped butter ✓

Blueberry Blintzes

Blintzes filled with seasoned ricotta cheese, topped with freshly-made blueberry sauce ✓

Breakfast Burritos

Flour tortilla filled with moist scrambled eggs, seasoned pork sausage, Tillamook cheddar cheese. Served with tomatoes, fresh pico de gallo, and sour cream ✓

Quiche Lorraine

Ham, green onions, and Swiss cheese ✓ *upon request*

Home-Style Quiche

Seasoned pork sausage, onions, mushrooms, and cheddar cheese ✓ *upon request*



Farmers Scramble

Cheese, ham, bacon, sausage, and green onion GF

Biscuits & Sausage Gravy

Homemade biscuits with sausage gravy

Sweet Potato Hash with Chicken Sausage & Spinach

Sweet potatoes, chicken sausage, and fresh herbs



Ham & Cheese

VEGETARIAN & VEGAN OPTIONS

\$12.95-served with sides or \$4.95-served a la cart

Veggie Scramble – MINIMUM 15 Guests

Scrambled eggs, asparagus, mushrooms, bell peppers, and provolone V GF

Breakfast Hash – MINIMUM 15 Guests

Scrambled eggs, sweet potatoes, spinach, and apples V GF

Breakfast Stuffed Potatoes

Scrambled eggs, spicy beans scrambled with peppers, stuffed into baked potato skins, and topped with diced tomatoes and avocados V *Vegan upon request* GF

Vegetarian Quiche

Farm-fresh eggs with vegetables

SIDE DISHES

Add a 3rd side for additional \$2.50 per person

Moist Scrambled Eggs

Topped with melted Tillamook cheddar cheese

Thickly Sliced Honey-Cured Bacon & Link Sausage

(2 bacon and 1 sausage per person)

Grilled Ham Steaks *(1 per person)*

Turkey Sausage *(2 per person)*

Market-Fresh Fruit Platter

Sliced watermelons, cantaloupe, honeydew, pineapple, and grapes. Topped with seasonal berries *Vegan GF*

Fruit Cups or Whole Fruit Basket *Vegan GF*

Baby Red Breakfast Potatoes *Vegan GF*

Individual Assorted Greek Yogurts

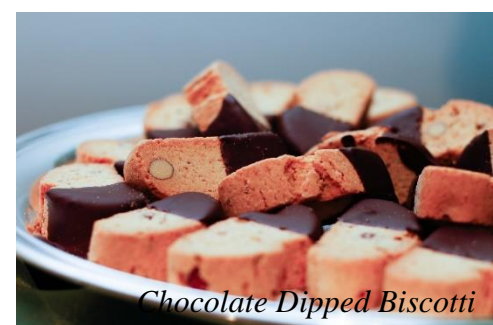
Biscotti

Freshly Baked Muffins & Scones

Served with butter pats and preserves



Blueberry Blintzes




Chocolate Dipped Biscotti

Freshly Baked Breakfast Breads & Croissants

Served with butter pats and preserves

ADD ONS

Priced Per Dozen

Doughnuts	\$25	Assorted Mini Muffins & Scones	\$30
Greek Yogurts	\$30	<i>Served with butter pats and preserves</i>	
Biscotti	\$25	Classic Coffee Cake Squares	\$30
Turkey Sausage	\$25	Assorted Mini Bagels & Cream Cheese	\$30
Thickly Sliced Honey-Cured Bacon	\$25	Mini Cinnamon Rolls	\$30
Link Sausage	\$25	Gluten Free Muffins	\$40
Old-Fashioned Oatmeal 	\$40	Chocolate Crepes <i>(served cold)</i>	\$30

*Served with brown sugar, raisins, walnuts,
blueberries, coconut, and milk*

All prices subject to change.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.