



Individually Boxed Breakfast Menu

Minimum Order of 20 Guests

★House favorites

Meals are served individually packaged per person and labeled.

All hot food will be served cold in a microwaveable container unless requested to be served hot.

All cold food will be served in sperate containers on the side.

14

15.05

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★ European Continental Breakfast
Handmade crepes filled with chocolate
ganache
Ham, Swiss and cheddar cheeses, French
Dijon spread on a croissant

Fruit salad topped with seasonal berries

Home-Style Breakfast

Farm-fresh quiche with sausage, onions, mushrooms, and Tillamook cheddar cheese (Vegetarian upon request). Served with ketchup Baby red breakfast potatoes V GF Fruit salad topped with seasonal berries Freshly baked biscuit

Breakfast Burritos

Flour tortilla pre-filled with moist scrambled eggs, seasoned pork sausage, Tillamook cheddar cheese, and fresh pico de gallo (Vegetarian upon request)

Fruit salad topped with seasonal berries has been breakfast potatoes VGF

Served with sour cream, salsa and ketchup.

All prices subject to change

★ Grand Breakfast

Blueberry Blintzes

Moist scrambled eggs

Thickly sliced honey-cured bacon

Link sausage

Fruit salad topped with seasonal berries

Freshly baked biscuit

The Traditional Breakfast

Moist scrambled eggs VGF

Baby red breakfast potatoes VGF

Thickly sliced honey-cured bacon
Link sausage

Fruit salad topped with seasonal berries

Freshly baked biscuit

Vegan English Breakfast 16.15 Vegan sausage patties

Baby red breakfast potatoes (prepared vegan)
Mushroom, tomato and baked beans
Fruit salad topped with seasonal berries

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, eag or wheat alleraies