

# BREAKFAST

## PLATED OPTIONS

### E G G E D

#### **CLASSIC - -12**

two farm eggs, applewood smoked bacon  
or sage sausage links, house potatoes, toast

#### **BAJA SCRAMBLE - -13**

chorizo, queso cotija, sinaloa style beans  
house potatoes, fire roasted salsa, avocado, cilantro

#### **BENEDICT - -14**

two poached farm eggs, toasted english muffin  
canadian bacon, roasted tomato, baby arugula, hollandaise

#### **SEASONAL VEGETABLE OMELET - -13**

three farm eggs, mushrooms, roma tomato  
asparagus, red onion, baby spinach  
house potatoes, choice of cheese, toast

#### **STEAK AND EGGS - -19**

10oz. CAB top sirloin, two farm eggs  
house potatoes, port demiglace, toast

#### **GRILLED CHICKEN AND BACON HASH - -15**

grilled chicken, applewood smoked bacon, fingerling potatoes  
cremini mushrooms, asparagus, roasted tomato  
hollandaise, chives, two eggs any style

# BREAKFAST

## B U F F E T S (MINIMUM OF 25 GUESTS)

### CONTINENTAL

21

freshly baked breakfast pastries, muffins, croissants, danish, sweet butter and fruit preserves  
greek yogurts served with fresh granola, and dried fruits  
locally grown seasonal whole fruit  
freshly squeezed orange juice, cranberry and apple juices  
freshly brewed coffee, decaf and teas

### ALL AMERICAN

28

freshly baked breakfast pastries, muffins, croissants, danish, sweet butter and fruit preserves  
farm fresh scrambled eggs with garden chives  
lafayette breakfast potatoes  
red potatoes, onion, bell peppers, anaheim chili, and achiote  
hickory smoked thick-cut bacon & sage sausage links  
locally grown seasonal fresh fruit and berries - served with cottage cheese  
freshly squeezed orange juice, cranberry and apple juices  
freshly brewed coffee, decaf and teas

### BAJA BREAKFAST

32

chilaquiles with roasted tomatillo salsa  
farm fresh scrambled eggs with tomatoes, avocado and cilantro  
refried beans  
chorizo, smoked bacon,  
breakfast potatoes with roasted peppers  
pan dulce - mexican breakfast pastries  
freshly squeezed orange juice, cranberry and apple juices  
freshly brewed coffee, decaf and teas

# BREAKFAST

## BUFFET OPTIONS

### A D D O N S

**SMOKED SALMON DISPLAY - - 14**

cream cheese, capers, shaved onions, sliced tomato, everything bagels

**ORGANIC STEEL CUT OATMEAL BAR - -9**

dried fruit, blue berries, brown sugar, bananas, milk, honey

**BREAKFAST BURRITO - -9**

farm fresh scrambled eggs, house potatoes, poblano chilies  
red onions, cheddar cheese & fire roasted salsa

**PANCAKE STATION - -10**

warm maple syrup, whipped butter, whip cream, and powdered sugar

**OMELET STATION - -12**

ham, sausage, chorizo, bacon, avocado, tomato, bell peppers  
spinach, mushroom, jack, swiss and cheddar cheese, salsa fresca

**chef attendant required -- 150 per 100 guests**

**BELGIAN WAFFLE STATION - -12**

vermont maple syrup, fresh seasonal berries, bananas, crème chantilly

**chef attendant required -- 150 per 100 guests**

**BREAKFAST CROISSANTS - -11**

artisan ham or applewood smoked bacon with scrambled egg & cheddar cheese

# BREAKFAST

BRUNCH - - 58

## STARTER

### FRESHLY BAKED BREAKFAST PASTRIES

sweet butter, fruit preserves

### SMOKED SALMON DISPLAY WITH MINI BAGELS

### LOCALLY GROWN SEASONAL FRESH FRUIT

cottage cheese, yogurt, and granola

## TOSSED (CHOICE OF 1)

### BABY CAPRESE SALAD

grape tomatoes, fresh mozzarella  
basil leaves, fig-balsamic vinaigrette, red onion

### GREEK SALAD

cucumber, roma tomatoes, red onions  
feta cheese, kalamata olives, sweet pepper  
fresh oregano tossed in extra virgin olive oil

## CRAFTED (CHOICE OF 2)

### NATURAL TURKEY BREAST

oven roasted with citrus, herbs & honey  
freshly baked rolls, with turkey gravy

### FARMERS MARKET FRITTATA

fluffy scrambled eggs, baby spinach  
cotija cheese, market fresh veggies

### OMELET STATION - MADE TO ORDER

### BRIOCHE FRENCH TOAST AND FRESH BERRIES

### CLASSIC EGGS BENEDICT

canadian bacon and house made, sauce hollandaise

### BELGIAN WAFFLES

whipped cream, maple syrup

## ON THE SIDE

### LAFAYETTE BREAKFAST POTATOES

red potatoes, onion, bell peppers, anaheim chili, and achiote

## SWEETENED

### AN ARRAY OF BITE SIZE MINI DESSERTS

## POURED

### APPLE JUICE AND FRESHLY SQUEEZED ORANGE JUICE

### TWO HOURS OF BOTTOMLESS MIMOSA

# BREAKFAST

## A LA CARTE

### A LA CARTE ITEMS

**FRESHLY BAKED BREAKFAST PASTRIES - -46 PER DOZEN**

muffins, croissants, danishes  
served with sweet butter and fruit preserves

**ASSORTED BAGELS - -44 PER DOZEN**

plain cream cheese

**CHOCOLATE DIPPED BISCOTTI - -53 PER DOZEN**

anise and pistachio biscotti dipped in dark chocolate

**ASSORTED GRANOLA BARS - -4 EACH**

### POURED

**COFFEE STATION - -50.00 PER GALLON**

locally roasted coffee, and teas (decal made upon request, priced per cup)

**GOURMET COFFEE STATION - -62.00 PER GALLON**

locally roasted coffee, decaf, and teas with flavored italian syrups  
cinnamon, nutmeg, chocolate, caramel, and cream

**INFUSED WATER STATION - -14.00 PER GALLON**

fresh seasonal fruit or citrus with mint infusion

**FRESH JUICE - -50.00 PER GALLON**

**FRESHLY BREWED ICED TEA - -30.00 PER GALLON**

**LEMONADE - -30.00 PER GALLON**

**ASSORTED CANNED SODAS - -3.50 EACH**

**BOTTLED SPRING WATER - -3.50 EACH**