

breakfast enhancements

PER PERSON

breakfast sandwiches 5

minimum of 10 people

- sausage, egg and cheese biscuit
- **iEN VIVO!** breakfast quesadilla with chorizo, salsa and pepperjack
- ham, egg and cheese breakfast croissant
- turkey bacon, egg whites and provolone on whole wheat english muffin
- applewood bacon, smoked gouda, red pepper and cage free eggs on ciabatta
- chopped steak and egg, caramelized onions, melted provolone, herb dijon aioli on brioche bun
- roasted pork, fried eggs, sriracha mayo on brioche

choice of one breakfast meat with scrambled eggs 10

- grilled sausage
- applewood smoked bacon
- grilled ham
- rosemary chicken sausage

steel cut breakfast oats 6

- chocolate chips, banana and walnuts
- blueberry and almond
- dried fruit, pecan and maple

overnight oats 7

- pina colada with pineapple and coconut chips
- "carrot cake" and protein
- cacao nibs, chia seeds and banana

assorted bagels and cream cheese (per dozen) 42

assorted flavored greek yogurts 4

individual yogurt and house made granola parfaits 4

individual cold cereals and milk 2

hard boiled eggs with salt and cracked pepper (per dozen) 24

fresh seasonal fruits and berries 6

omelettes prepared to order* 16

whole eggs and egg whites with a choice of fillings:

tomatoes, green peppers, mushrooms, onions, spinach, smoked salmon, ham, chicken sausage, sausage, grated cheddar, pepper jack and house made salsa bar

waffle bar* 12

freshly whipped cream, apple cinnamon compote, strawberry compote, blueberry compote, peach compote, chocolate chips, toasted peanuts, maple syrup, sweet butter

**uniformed chef's fee \$250.00
(2 hour maximum)*