



DROP OFF BRUNCH MENU

BRUNCH ITEMS

Fresh Cut Seasonal Fruit gf, ve

Greek Yogurt gf, v

house granola and chef's selection seeds, nuts and dried fruits

Vegan Protein Bites gf, ve

Peanut butter, oats, coconut, chia, hempseed, flax, cacao

Muffins v

blueberry streusel
chocolate chip banana
chef's choice seasonal

Scones v

cranberry white-chocolate
cinnamon-dulce de leche
chef's choice seasonal

Cinnamon Rolls v

cream cheese icing

Seasonal Coffee Cake v

Lox Bagel

cream cheese, salmon, onions & capers

Bagel with Cream Cheese v

Chorizo Breakfast Burrito

eggs, cheddar, potatoes, flour tortilla with salsa roja

Vegetarian Breakfast Burrito v

eggs, cheddar, potatoes, peppers, flour tortilla with salsa roja

Quiche Lyonnaise

caramelized onions, applewood smoked bacon

Quiche Florentine v

spinach & gruyere cheese

Spanish Quiche

chorizo, sweet peppers & onions

**all quiche sold by the dozen*

Applewood Smoked Bacon gf, df

Petite Ham Sandwich

Swiss cheese and dijon mustard on baguette

Petite Turkey Sandwich

cheddar, tomato & mayo

Petite Roast Beef Sandwich

provolone & horseradish cream



DROP OFF DETAILS

Menu items placed on disposable platters, dropped off in bags/boxes . This menu is intended for drop-off items only.

Menu does not include utensils, cutlery or plate-ware.

Orders will be brought the night of the event in large paper bags. Items that need reheating are prepackaged in aluminum pans.

Easy to heat & serve the next day.

Taxes & services fees will be applied to the final proposal.