



Breakfast & Brunch

The items below are just a sample of our client's favorites. Contact us for a variety of custom options.

BREAKFAST BARS

Omelette & Crepe Bar

Made to order omelettes from a selection of meats, cheeses, and veggies. Crepes both savory and sweet, eggs made to order

European Continental Egg Bar

Medium boiled egg halves with chive oil, prosciutto, farm cheese, croissants, and jam

Filet of Salmon - Gravlox or Smoked

A beautifully displayed side of salmon either smoked or gravlox cured, accompanied by bagels, capers, red onion, and dill sour cream

Pancake & Waffle Bar

Our chef prepares pancakes and waffles on-site. Guests top with a selection of fruits, syrups, and other toppings

American Continental Breakfast Bar

A selection of fresh yogurt and hot oatmeal with a variety of toppings

— Fresh fruit & berries, granola, nuts, dried fruit, toasted coconut, brown sugar, and cinnamon.

BREAKFAST FAVORITES

Sausage & Ham

A variety of sausage links and patties are available as well as smoked ham steaks

Croissant Sandwiches

Buttery warm croissants filled with "broken" eggs, and choices of meats and cheeses

Seasonal Fruit Platter

A variety of seasonal fruits

Breakfast Potatoes

Diced potatoes roasted golden brown with sweet onions and red peppers

Muffins, Pastries, and Bagels

A variety of assorted fresh baked muffins and pastries, including bagels and cream cheese.

Parisian Eggs

Our signature breakfast/brunch egg - A medium boiled egg half, drizzled with our tarragon creme

— Other versions include placed on avocado toast or wrapped in cured salmon

FRITATTAS, STRATAS, QUICHE & OTHER EGG DISHES

Custom Benedict(s)

Homemade hollandaise over classic poached eggs and Canadian bacon or a wide variety of custom variations
— Vegan version available

Chile Relleno Cazuela

Layers of mild green chilies, a blend of cheeses, in a savory egg custard, baked and topped with our house salsa roja

Crab and Artichoke Strata

A baked blend of cheeses, crab, artichoke, and garlic toasted french bread in a rich egg custard

BRUNCH SALADS

Chicken Caesar Salad

Grilled chicken on top of romaine lettuce, parmesan cheese, garlic croutons, and our house-made caesar dressing

Grilled Salmon Spinach Salad

Grilled salmon on baby spinach with mushrooms and tomatoes. Lemon thyme vinaigrette.

Quinoa Salad w/ Curry Chicken

Flavors of the Mediterranean with curry chicken salad topping a blend of quinoa with arugula, cucumber, red pepper, herbs and a champagne curry vinaigrette

California Nicoise Salad

Seared Ahi Tuna with baby gem lettuce, red potato, haricot verts, artichoke, cherry tomato, and kalamata olives. With our lemon/thyme vinaigrette.