

Breakfast & Brunch Menu

ALL CUISINE IS ORGANIC, LOCAL, WILD CAUGHT, GRASS FED, AND NON-GMO WHEREVER POSSIBLE.
SMALL (8-12 GUESTS) • LARGE (18-24 GUESTS) • OR BY THE DOZEN WHERE STATED
GF=GLUTEN FREE • DF=DAIRY FREE • V=VEGETARIAN • VG=VEGAN

BREAKFAST & BRUNCH BITES

(Minimum Order - 2 Dozen Per Item)

- Watermelon Boat with Feta Whip and Mint Puree (GF, V)
- Caprese Skewers with Basil Pesto (GF, V)
- Cucumber Boats with Hummus, Za'atar, Roasted Chickpea (GF, DF, VG)
- Truffled Mushroom Risotto Arancini (V)
- Smoked Salmon Rose on Potato Pancake (GF)++
- Mini Crab Cakes with Lime Dill Aioli (DF)
- Mini Lobster Rolls on Toasted Brioche Roll with Mayo & Chive
- Dates OR Apricots Wrapped in Bacon (GF, DF)
- Everything Bagel Pigs in a Blanket OR Pigs in a Pretzel with Grain Mustard

Brunch Crostini

(Minimum Order - 2 Dozen Per Flavor)

- Crostini with Ricotta & Caramelized Mushrooms (V)
- Crostini with Rosemary Ham, Brie, & Fig Jam
- Crostini with Goat Cheese, Rosemary Poached Pear & Walnut (V)
- Crostini with Lemon Ricotta, Smoked Salmon, & Dill++

Fruit Platter or Skewers (GF, DF, VG)

Farm Fresh Fruit on Skewers

Mini Parfaits

(1 Flavor Per Dozen)

- Berry & Granola Parfait (V)
- Mixed Berries, Granola, Greek Yogurt
- Pineapple & Raspberry Parfait (GF, V)
- Raspberry Coulis, Vanilla Greek Yogurt

Breakfast Pastries (V)

Croissants, Chocolate Croissants, & Danish
with Butter, Jam

Breakfast Tarts (V)

Egg Custard in Flaky Pastry

Deviled Eggs (GF)

ADD: Imperial Osetra or Beluga Hybrid Caviar

Mini Frittata (GF) or Quiche

(1 Flavor Per Dozen)

- Potato & Bacon
- Spinach & Feta (V)
- Sun Dried Tomato & Mozzarella (V)
- Four Cheese Truffle (V)

HOT FOODS

SMALL (Half Pan) or LARGE (Full Pan)

- Scrambled Eggs (GF, DF, V)
- Hash Browns (GF, DF, VG)
- Breakfast Potatoes (GF, DF, VG)
- Chicken & Herb Sausage (GF, DF)
- Pork Breakfast Sausage (GF, DF)

Organic Chicken Tenders with Ketchup, Mustard OR Meyer Lemon Aioli (DF)

++Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Signature Dishes

The Shrimp Tower (GF, DF)

SMALL or LARGE
Large Wild-Caught Shrimp
Cocktail Sauce, Meyer Lemon Aioli
Served in a Tower of Pineapple

The Bacon Tree (GF)

(Minimum Order - 2 Dozen Per Flavor)
Skewered Strips of Bacon Display
Pepper Ranch, Porcini,
Sweet Sriracha, Maple, Coffee

GRAZING BOARDS & PLATTERS

SMALL OR LARGE

Dips with Chips OR Crudité Platter or Crudité Cups

(Choose 2 Dips)

Guacamole, Salsa with Tortilla Chips OR Crudité
Hummus, Roasted Red Pepper, Sun Dried Tomato, Herbed Cheese, Smoked Fish w/Pita Chips OR Crudité

Cheese Board or Cheese Cups (V)

Assorted International Cheeses
Seasonal Fruit, Jam, Mixed Nuts, Crackers

Cheese & Charcuterie Board or Cheese & Charcuterie Cups

Assorted International Cheeses & Cured Meats
Grapes, Jam, Smoked Olives, Mustard, Crackers, Crostini

Smoked Salmon Platter⁺⁺

Sliced Smoked Salmon, Capers, Onions, Chopped Egg,
Fresh Dill, Sliced Lemons, Cucumbers, Melba Toast or Mini Bagels

ADD: Imperial Osetra or Beluga Hybrid Caviar

Sushi Display (GF)⁺⁺

(Requires 72 Hours' Notice)

Assorted Sushi, Soy Sauce, Pickled Ginger, Wasabi, Chopsticks

Fruit Platter (GF, DF, VG)

Seasonal Fruits

SALADS

SMALL OR LARGE

Crisp Ultra Green Salad (GF, DF, VG)

Romaine, Iceberg, Sugar Snaps, Sweet Peas, Cucumber, Red Onion, Mint Dressing

Pineapple & Napa Cabbage Slaw (GF, DF, VG)

with Young Mango, Green Onions, Roasted Peanuts, Thai Basil Sweet & Sour Dressing

Grilled Corn & Tomato Salad (GF, V)

Baby Spinach, Radish, Dill, Light Sour Cream Dressing

SANDWICH PLATTERS

SMALL OR LARGE

Served with Pickles & Chips

Choose 3 • BOXED Option Available

Roast Turkey, Cranberry, Sprouts on Wholegrain (DF)

Chicken Salad, Apple, Celery, Walnuts on Baguette (DF)

Baked Ham + Brie, Honey Mustard on Sourdough

Roast Beef, Arugula, Horseradish on Sourdough (DF)⁺⁺

Smoked Salmon, Herbed Cream Cheese, Micro Greens on Wholegrain⁺⁺

Roasted Veggies, Pine Nut Pesto on Focaccia (DF, VG)

Tuna Salad or **Egg Salad** on Sourdough (DF)

(GF Bread Available Upon Request)

Lobster Roll Platter

Maine Lobster Rolls on Brioche Roll

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DESSERTS BY THE DOZEN

(Minimum Order - 2 Dozen Per Item)

Mini Mousse au Chocolat (GF, V)

Creamy Dark Chocolate

Mini White Chocolate Mojito Cheesecake (V)

White Chocolate, Lime

Mini Lemon Tarts (V)

Lemon Custard with Zest

Mini Peach Melba Tarts (V)

Peach, Vanilla, Raspberry

Mini Cinnamon Donuts (V)

Mini Donuts with Cinnamon Sugar

Fruit Skewers (GF, DF, VG)

Farm-Fresh Fruit on Skewers

Mini Cupcakes (V)

(Minimum Order - 1 Dozen Per Flavor)

Vanilla • Red Velvet • Chocolate • Carrot Cake

Fresh Baked Gourmet Cookies (V)

(Minimum Order - 1 Dozen Per Flavor)

Oatmeal Cinnamon Raisin • Dark Chocolate Sea Salt

Macadamia White Chocolate with Orange Zest

French Macarons (GF, V)

(Minimum Order - 1 Dozen Per Flavor)

Strawberry Hibiscus • Salted Caramel • Mango Coconut

Pistachio • Lavender Honey • Blackberry Cheesecake

BEVERAGES

Coffee & Tea

Health Shots, Fresh Juices, Bottled Water

BRUNCH BARS

Bloody Mary Bar

Vodka, Tequila

Tomato Juice, Celery Sticks, Pickled Onions,

Cornichons, Olives, Worcestershire,

Celery Salt, Hot Sauce

Mimosa Bar

Prosecco, Sparkling Wine

Orange Juice, Watermelon Juice,

Pineapple Juice, Berry Skewers, Fruit Slices

**LET'S CONNECT TO DISCUSS MENUS, BAR SERVICES,
RENTALS, AND OTHER DETAILS FOR YOUR EVENT!**

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