BREAKFAST MENUS

Continental Breakfast

Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties.

SWEET PASTRIES AND BREADS

Chocolate Chip Zucchini -OR- Banana Breakfast Bread (veg)

Blueberry Coffee Cakes (veg)

Berry Oatmeal Crumble Muffins (veg)

Seasonal Fruit Scones, House-Made Preserves (veg)

Mini French Croissants (veg)

Banana Coffee Cake (gf, veg)

Double Chocolate Muffins (gf, veg)

Sweet Potato Breakfast Cookies (gf, v, contains nuts)

Pumpkin Scones (gf, v)

Lemon Breakfast Bread (gf, v)

Blueberry Danish (v)

SAVORY

Spinach & Feta Scones (veg)

Smoked Ham, Leek, & Gruyère Muffins

Smoked Salmon Rolls, Cream Cheese

Hard-Boiled Free-Range Eggs, Herb Salt (gf, df, veg)

BREAKFAST CUPS

Overnight Oats, Berries, Apples, Yogurt, Honey (gf, veg)

Chia Coconut Pudding, Seasonal Fruit (gf, v)

Fresh Fruits & Berries (gf, v)

Greek Yogurt Parfait, House-Made Granola (gf, veg, contains nuts)

Breakfast & Brunch Stations

Add a station to any of our breakfast menus. Stations are designed for groups of 25 or more and are priced per person. All stations require a dedicated Action Station chef.

OMELET STATION (GF)

Topping Choices: Ham, Chicken Sausage, Cheddar, Swiss, Bell Peppers, Tomatoes, Spinach, Mushrooms, Herbs, Green Onions

WAFFLE STATION (VEG)

Topping Choices: Seasonal Berries, Bananas, Whipped Cream, Maple Syrup, Seasonal Fruit Sauce, Toasted Almonds, Honey Butter

CRÊPE STATION

Sweet Topping Choices: Lemon Curd, Nutella, Cinnamon Sugar, Bananas, Seasonal Berries, Cinnamon Apples, Chocolate Chips, Sea Salt Caramel, Whipped Cream

Savory Topping Choices: Ham, House-Made Andouille Sausage, Sharp Cheddar, Swiss Cheese, Blue Cheese, Mushrooms, Spinach, Tomatoes, Roasted Red Peppers

BREAKFAST MENUS

Breakfast Buffets

Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties.

BREAKFAST ENTRÉES

Smoked Wild Salmon Bagels, Whipped Cream Cheese, Capers, Pickled Onions

Egg, Cheese & Green Chili Breakfast Burritos, Tomatillo Salsa (veg)

Heirloom Tomato, Zucchini & New Potato Frittata (gf, veg)

Scrambled Eggs– Traditional, Southwestern -OR- Three-Cheese (gf, veg)

Chicken Sausage & Fontina Quiche

Broccoli, Spinach & Goat Cheese Quiche (veg)

Bacon & Leek Quiche

Roasted Vegetable & Cheese Strata (veg)

Eggs Benedict*, Canadian Bacon -OR- Spinach

Stuffed French Toast, Maple Syrup – Choice of: Banana Almond, Seasonal Fruit -OR- PBJ (veg)

French Toast Sticks, Maple Syrup & Seasonal Fruit Sauce (veg)

SIDES

House-Made Andouille Sausages (gf, df)

Pork Sausage Links (2 per person) (gf, df)

Chicken Apple Sausage Patties (1 per person) (gf, df)

Thick-Cut Bacon Slices (2 per person) (gf, df)

Yukon Gold, Spring Onion & Arugula Breakfast Hash (gf, v) (bacon optional add-on)

Sweet Potato, Caramelized Onion & Apple Breakfast Hash (gf, v)

Fresh Fruits & Berries (gf, v)

Greek Yogurt Parfait, House-Made Granola (gf, veg, contains nuts)

Coconut Chia Pudding, Seasonal Fruit (gf, v)

Overnight Oats, Berries, Apples, Yogurt, Honey (gf, veg)

gf = gluten free | df = dairy free | veg = vegetarian | v = vegan |

**Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness.*