



MORNING TABLE

West Coast Brunch Buffet

Minimum 30 people

toaster breads and bagels

jam, butter

caesar salad

mixed greens, fruit, almonds, pomegranate dressing

tomato and bocconcini salad

smoked salmon, cream cheese, capers

beet salad

scrambled eggs with cheese and chives

smoked bacon

maple breakfast sausages

eggs benedict with ham and hollandaise

country potatoes with peppers and onions

seasonal fruit, pies and cookies

\$50

add wild pacific salmon, white wine sauce \$10

Extras

fruit skewers with lime yogurt \$31/doz

Chef's selection of finger desserts \$36/doz

variety of mini muffins \$2.25 ea

variety of large muffins \$4.50 ea

daily croissants \$31/ 1/2 doz

assorted mini danishes \$31/doz

seasonal fruit \$10 per person

Individual assorted yogurts \$8

European Charcuterie Platter \$23 (min 10pp)

Chef-attended Omelette Station

(chef fee) (Station must be ordered for all guests, as an add-on to a buffet)

eggs, assorted vegetables, cheeses and ham \$10

Buttermilk Pancakes \$8

Belgian Waffles with cream \$10

Freshly Brewed Caffè Umbria coffee and Rishi Teas \$5.75

Orange Juice \$17 per pitcher

Bottled Soft Drinks \$4.50

Bottled Juice \$4.50

Bottled Water \$5

Sparkling Water \$5