



Breakfast

(trays are 9 x 13 serve 10-12)

Frittata

ask for seasonal fillings - \$45 (GF)

Lucy's Quiche

Broccoli and cheddar – Lorraine: Gruyere, bacon and onion - Mushroom and Swiss - \$26/each

Breakfast Rollers

Scrambled Eggs with ham and cheese or spinach and cheese - \$10/each

Tofu Scramble with peppers, onions and diced tomatoes

\$55 (GF, VG)

Scrambled Egg Tray (local, free-range eggs) (GF)

Plain - \$60 Western style with ham - \$75 Smoked salmon with cream cheese and chives - \$85

Smoked Salmon Platter - \$165

with dill cream cheese, capers and grain bread.

Add mini bagels and cream cheese - \$2/ea.

Fresh Fruit Platter serves 10 - \$60 (GF) Fruit Salad - \$10/lb Fresh Berries - \$15/lb.

Sausage or Bacon - \$70 (GF)

Mini - Scones, Muffins, Croissant, Danish or Bagels - \$26/dozen

Steel Cut Oatmeal or Cinnamon Apple Quinoa Cups - \$6each (minimum 6 per order)

Breakfast Potatoes with peppers and onions - \$45 (GF, VG)

Croissant Sandwiches

with egg and cheese - \$11/each with sausage, egg and cheese - \$13/each

Greek Yogurt

Plain- \$4

Yogurt Parfait with granola & berries - \$MKP

Sub dairy free yogurt for - \$9

Hummus or Avocado Toast

Hummus Toast with cherry tomatoes on Eli's health grain bread - \$6.50/each (VG)

Avocado Toast with cherry tomatoes on Eli's health grain bread - \$7.50/each (VG)

Brewed Small World Coffee Set-up (serves 10)

reg \$45 decaf \$47 tea \$20

Includes: cups, stirrers, sugar, Splenda and half and half.

almond milk - \$5