

BREAKFAST PACKAGES

MINI BRIOCHE

Assorted breakfast sandwiches all served on soft mini brioche buns and served with fresh chopped seasonal fruit salad

\$125

Serves 12

(select up to 3 sandwich options)

MINI PASTRIES

Freshly baked to order, assortment of mini plain and chocolate croissants, blueberry and apricot danish, mini baguettes and individual jams

\$120

Serves 12

LUNCH PACKAGES

INDIVIDUAL QUICHE

Homemade quiche baked with a variety of fresh ingredients is perfect for a light lunch. Served with your choice of salads.

\$145

Serves 12

(select up to 3 quiche and 2 salad options)

MINI BAGUETTE

Freshly baked to order, mini baguette sandwiches. Served with your choice of salad and house made potato chips sprinkled with truffle salt.

\$155

Serves 12

(select up to 3 sandwich and 2 salad options)

QUICHE

Quiche is available in two sizes. Individual quiche are priced per piece and are the ideal size for a light lunch or breakfast.

Perfect when combined with a salad in our package. Mini quiche are priced by the dozen and are a great add on to a breakfast or alone as an afternoon snack.

BREAKFAST SANDWICHES A LA CARTE

minimum of 10 per order

bacon + egg scramble | 4.95

bacon and eggs scrambled together and drizzled with truffle oil

ham, egg + cheese scramble | 5.25

ham, eggs and gruyère cheese scrambled together and drizzled with truffle oil

smoked salmon scramble | 6.75

scrambled eggs with smoked salmon, capers and a dollop of crème fraiche

prosciutto + egg | 6.75

prosciutto, fresh basil oil, mozzarella and scrambled eggs

blta | 5.75

bacon, lettuce, tomato, avocado and homemade mayo

egg salad | 5.25

classically prepared egg salad served open face on hearty grain bread

spinach + mushroom scramble | 4.25

sautéed spinach and mushrooms with scrambled eggs

OTHER BREAKFAST ITEMS

minimum of 10 per order

chopped fruit salad | 5.5

chopped fruit salad typically included pineapple, melon, mango, kiwi, cantaloupe and assorted berries

yogurt + granola | 4.5

whole milk vanilla yogurt (greek available upon request) with homemade granola

bacon | 5.25

side of warm crispy bacon cooked to order

BEVERAGES

coffee | 36

regular or decaf one thermos serves approximately 12 cups

fresh squeezed juices | 50

orange or grapefruit served in pitchers with ice chamber approximately 10 cups

sparkling belvoir fruit lemonade | 5

individual glass bottles of sparkling lemonade

MINI BAGUETTE SANDWICHES A LA CARTE

minimum of 10 per order

tomato + burrata | 5

sliced tomato, burrata mozzarella and basil oil

ham + brie | 5.75

thinly sliced ham, brie and butter

blta | 5.75

bacon, lettuce, tomato, avocado and homemade mayo

sliced filet | 7.25

sliced filet mignon with creamy horseradish spread

sliced chicken + apple | 6

sliced grilled chicken and apple drizzled with truffle honey

pear + brie | 5.5

sliced pear and brie quickly toasted under the broiler

pate + cornichon | 5.5

ham, eggs and gruyère cheese scrambled together and drizzled with truffle oil

chorizo + avocado | 5.75

chorizo, avocado, tomato and herbed aioli

avocado + goat cheese | 5.5

smashed avocado, goat cheese and pine nuts

prosciutto + burrata | 6.75

thinly sliced prosciutto with creamy burrata mozzarella

chopped fig + goat cheese | 5

marinated chopped figs, arugula and creamy goat cheese spread

smoked salmon + egg | 6.75

smoked salmon, sliced hard boiled egg, arugula and crème fraiche

SNACKS

FROMMAGE

Assorted domestic and imported cheeses served with mini baguettes, crackers and dried fruits

\$94.95

Serves approximately 12

CHARCUTERIE

Pate and assorted cured meats served with olives, cornichon and mini baguettes

\$118.95

Serves approximately 12

a la maison 6 | 24

sautéed golden raisin, leeks and herbs

provençal 6 | 24

sautéed onions, tomatoes and black olives

bacon + gruyère 6 | 24

crispy bacon with nutty Gruyère

spinach + goat cheese 6 | 24

sautéed spinach with creamy goat cheese

asparagus + parmesan | 6

sautéed asparagus with nutty parmesan

lorraine 6.75 | 27

ham, eggs and gruyère cheese scrambled together and drizzled with truffle oil

mushroom medley 6 | 24

assorted seasonal mushrooms lightly sautéed

crab 7.25 | 29

jumbo lump crab meat and tarragon

ham + fig 6.75 | 27

thinly sliced prosciutto with creamy burrata mozzarella

french onion 6 | 24

caramelized onions, gruyère, sprinkled with toasted bread crumbs

SALADS

minimum of 10 per order

house green salad | 4

tossed mixed greens with avocado, lightly dressed in a house vinaigrette

shaved brussel sprout | 5.75

shaved brussel sprouts, thinly sliced red onion, dried cherries, bacon and hazelnuts in a vinaigrette

caesar brussel sprout | 5.25

shaved brussel sprouts, homemade croutons, parmesan and anchovies in a classic caesar dressing

chopped endive | 5.25

chopped endive, roquefort, walnuts and poached pears in a blue cheese dressing

beet | 5.25

roasted red and golden beets with goat cheese and pine nuts in a creamy dill dressing

french potato salad | 5

red potatoes, green beans, hard boiled eggs with scallions in a dijon vinaigrette