



# morning events menu

served buffet style

## standard items

priced per guest

### scrambled eggs

\$6/guest

### scrambled eggs with cheddar

\$6.5/guest

### bacon

\$7/guest

### andoulli sausage

\$7/guest

### breakfast potatoes

salt, pepper, herbs \$7/guest

### toast with butter and preserves

\$5/guest

### brewed coffee

cafe vita \$5/guest

### assorted teas

smith & co. \$3/guest

### orange juice / grapefruit juice

\$4/guest

## add-on options

priced per guest

### cinnamon roll

traditional cream cheese icing \$10/guest

### ricotta pancakes

powdered sugar, mixed berries, vanilla crème anglaise \$21/guest

### house-made chive biscuit

\$6/guest

### greek yogurt parfait

mixed berries, house-made granola \$14/guest

### seasonal mixed fruit platter

\$16/guest

### assorted pastries (gluten free included)

\$10/guest



\*mandatory service charge of 25% is applied to all event - 18% to the service team, 4% to the house, 3% to the culinary team\*