



# 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\*

