

BRUNCH OPTIONS

Minimum of 20 Guests for Buffets and Packages | \$12 per person surcharge for groups under 20
Service Fee 24%, 8.7% Tax 1.5 Hours of Service for Buffet, Breaks, and Receptions additional Service Fees for extended time.

BRUNCH BUFFETS

Price Per guest

Breakfast Buffets are served with assorted fruit juices, Kind coffees regular & decaf
& a variety of herbal teas

CONTINENTAL \$27
Assorted pastries, bagels, muffins, fresh sliced fruit, yogurt, granola, cream cheese and preserves

BRIGHT SIDE \$34
Assorted muffins & bagels, smoked salmon, fresh fruit, yogurt, granola, scrambled eggs

ALL AMERICAN \$37
Scrambled eggs, crispy bacon, chicken sausage, home fries, assorted bagels, breakfast pastries & fresh fruit

BREAKFAST BURRITO BAR \$39
Scrambled eggs, raquelitas' white corn tortillas, crispy bacon, chicken sausage, home fries, black beans, salsa, pork green chili, sour cream, cheddar cheese

BUFFET ENHANCEMENTS

These options are not available a la carte, only as additions to other brunch buffet packages.

Price per guest

** Chef attendant required for \$100

Smoothie \$11/guest
Fresh fruit, yogurt & almond milk

N.Y.C \$14/guest
Bagels & cream cheeses, smoked salmon, tomatoes, red onion & capers

French Fold** \$17/guest
Eggs your way – egg whites also available
Ham, Bacon, Chicken Sausage, Bell Peppers, Tomatoes, Spinach, Green Onion, Mushroom, Cheddar, Gruyere, Baked in Puff Pastry

From the Butcher's Block \$8/guest
Select one of the following:
Grilled Ham, Chicken Apple Sausage, Applewood Smoked Bacon or Turkey Bacon

Quinoa Breakfast Bowl \$12/guest
Served with brown sugar, shaved coconut & fresh berries

Fruit & Yogurt Parfait \$13/guest
Vanilla yogurt, fresh berries & granola

GRAB & GO BREAKFAST

A la carte only, priced per each, no minimum, pre-order only

Breakfast Burrito - \$11/ea
eggs, potatoes, roasted peppers, onions, cheddar cheese & salsa

Croissant Breakfast Sandwich - \$12/ea
egg, grilled tomato & gruyere

Sausage, Egg & Cheese Muffin \$10/ea
egg, sausage, cheddar & english muffin

Parfait - \$11/ea
vanilla yogurt, fresh berries & granola

Smoothie - \$10/ea
fresh fruit, yogurt & almond milk

Beverages:

Juice: orange, apple, grapefruit, tomato, V8

Coffee: regular or decaf

Waters: still, sparkling, vitamin

Farm Fresh Scrambled Eggs with Herbs \$7/guest
Crispy Breakfast Potatoes \$6/guest
Seasonal Sliced Fruit \$8/guest
Fresh Whole Fruit \$6/guest

Assorted Muffins \$42/dozen
Assorted Fresh Pastries \$42/dozen
Croissant \$38/dozen
Cinnamon Rolls \$38/dozen
Gluten Free Muffins \$40/dozen

PLATED BRUNCH OPTIONS

Salmon Toast

brioche toast, smoked salmon, green peppercorn aioli, lemon oil

13

Avocado Benedict

wolferman's english muffins, 2 medium-poached eggs, wilted rainbow swiss chard,
roasted portobello, parmesan mornay, breakfast potatoes

14

Eggs Florentine

wolferman's english muffins, spinach,
seared vine ripen tomatoes, pickled fresno chili sauce

13

Deer Mountain Benedict

braised beef short rib, wolferman's english muffins, 2-medium poached eggs,
béarnaise, potato hash

18

Bird & Jim Steak n Eggs ^{GF}

cast iron-seared elk tenderloin, 2 eggs any-style, candied bacon strips, potato hash,
side béarnaise

23

Elevation Egg Hash ^{GF}

breakfast potatoes, 2 medium-poached eggs,
fennel pollen salami, river bear beef sausage, béarnaise

16

Bread Pudding French Toast

house-made bread pudding, lingonberry mascarpone,
maple syrup, powdered sugar

15

4 strips candied-smoked bacon 5

side one egg any style 2

side potato hash 5

mushrooms 5

smoked salmon 6