

## BRUNCH

*Priced Per Person*

### Seattle Brunch


#### **Individual Smoked Salmon Quiche**

Farm fresh eggs, smoked salmon, cream cheese and mozzarella cheese


#### **Apple and Pancetta Flatbread**

Flatbread with pancetta, apple, aged cheddar cheese and fresh arugula

#### **Quinoa Salad**

Quinoa, green peppers, onions, sweet corn, black beans, tomatoes and feta cheese tossed in our red wine vinaigrette 

#### **Cheese Platter**

A variety of imported and domestic cheeses including Gouda, cheddar, smoked cheddar, Swiss, Stilton, brie, black pepper-encrusted goat cheese, served with fig jam, grapes, dried apricots, nuts, dates and an assortment of crackers 

#### **Market-Fresh Fruit Platter**

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries 

#### **Bacon and Sausage**

**Chocolate Crepes** *(served cold)*

### Southern Brunch

#### **Biscuits with Sausage Gravy**

#### **Mini Waffle Chicken Sliders**

#### **Scrambled Eggs**

Topped with cheddar cheese

#### **Baby Red Breakfast Potatoes**

#### **Peach Gobbler**

#### **Southern Macaroni Salad**

Macaroni, eggs, carrots, celery, tomatoes and sweet relish

#### **Market-Fresh Fruit Platter**

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries



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## **Belgium Brunch**

*Build-Your-Own Waffle Tacos*

### **Waffles**

Served with maple syrup

### **Moist Scrambled Eggs**

### **Crispy Breaded Chicken Strips**

### **Sliced Ham**

### **Link Sausage**

### **Chocolate Mousse Cups**


### **Grilled Asparagus Platter**

Tossed in balsamic vinaigrette

### **Belgian-Style Potato Salad**

Traditional potato salad, with a delicious twist of bacon

### **Market-Fresh Fruit Platter**

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries 



## **French Brunch**

### **Croissants**

Served with ham, Swiss and cheddar cheeses, French Dijon spread

### **Mini Broccoli Cheddar Bites**

Cheesy bites of broccoli


### **Scrambled Eggs**

Topped with cheddar cheese

### **Lyonnais Potatoes**

Sliced russet potatoes, sweet onion, lightly seasoned and baked

### **Market-Fresh Fruit Platter**

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries 

### **Chocolate Crepes** *(served cold)*

## **New Yorker Brunch**

### **Bagels**

*Fillings:* Butter, Peanut Butter, Cream Cheese, Assorted Jams

### **Scrambled Eggs**

Topped with cheddar cheese


### **Orzo Pasta Salad**

Orzo mixed with juicy yellow corn, black beans, cilantro, avocado, and cherry tomatoes, tossed in our cilantro lime ranch dressing

### **Mini Reuben** *(2 per person)*

Corned beef, Swiss cheese and sauerkraut on mini toasted rye bread

### **Market-Fresh Fruit Platter**

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries 

### **Doughnuts**


## Asian Brunch

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### **Steamed Rice**

### **Fried Spam**

### **Rice Pudding**

Served with raisins and brown sugar 

### **Noodle Salad**

Angel hair pasta with carrots, cabbage, toasted almonds, and shredded romaine, tossed in our sesame soy dressing 

### **Bagels**

Served with lox, cream cheese and capers

### **Traditional Deviled Eggs**

Farm-fresh eggs filled with creamy egg yolks and fresh herbs

### **Market-Fresh Fruit Platter**

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries



## Texan Brunch

32


### **Home-Style Breakfast Quiche**

Farm-fresh quiche with sausage, onions, mushrooms and Tillamook cheddar cheese

### **Barbecue Brisket Sliders** *(1.5 per person)*

House-smoked brisket with chipotle BBQ sauce, served on a mini brioche bun


### **Black Bean and Corn Salad**

Black beans and juicy yellow corn with roasted peppers, red onions and cilantro, tossed in our house-made southwest dressing 

### **Breakfast Potato Skins**

filled with scrambled eggs, bacon bits and green onions

### **Market-Fresh Fruit Platter**

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries 

### **French Toast Sticks**

Served with chocolate sauce and syrup

## New Orleans Brunch

25

### **Mini Reuben** *(1.5 per person)*

Corned beef, Swiss cheese and sauerkraut on mini toasted rye bread


### **Poached Eggs**

Poached medium/hard with Hollandaise sauce 

### **Sweet Potato Bites**

Sliced sweet potato, roasted and topped with cilantro and pesto puree 


### **Cajun Corn Salad**

Sweet corn, diced cucumbers and Cajun seasoning 

### **Market-Fresh Fruit Platter**

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries 

### **Bread Pudding**


Lightly spiced pudding with cubes of bread, raisins, and blueberries 

## Mexico Brunch

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### **Chorizo and Egg Scramble**


### **Black Bean and Corn Salad**

Black beans and juicy yellow corn tossed with roasted peppers, red onions, and cilantro, in our house-made Southwest dressing 

### **Spicy Refried Beans**

Pinto beans, sautéed and blended with diced jalapenos

### **Arroz Verde**

Fresh cilantro and spinach pureed with a blend of spices and mixed with long-grain white rice 

### **Chips**

Served with salsa and guacamole

### **Churros**

Served with chocolate dipping sauce



## Add-Ons








*Priced Per Dozen (minimum order 2 dozen)*


<b>Assorted Greek Yogurts</b>	30	<b>Ham Steaks</b>	25
		Sliced ham grilled over an open flame	
<b>French Toast Sticks</b>	26	<b>Turkey Sausage</b>	30
<b>Bacon Cheddar Deviled Eggs</b>	33	<b>Thickly Sliced Honey-Cured Bacon</b>	25
<b>Broccoli Cheddar Bites</b>	33	<b>Link Sausage</b>	25
Cheesy bites of broccoli 		<b>Prosciutto Wrapped Melon</b>	36
<b>Pancake Bites with Fresh Berries</b>	28	Assorted melon wedges wrapped with prosciutto ham 	
Mini pancakes with fresh berries 		<b>Smoked Salmon &amp; Cream Cheese Cucumber Bites</b> 	38
<b>Assorted Mini Muffins &amp; Scones</b>	30	<b>Mini Vegetarian Quiche</b> 	33
Served with butter pats and preserves			
<b>Gluten Free Muffins</b>	40		
Served with butter pats and preserves			
<b>Assorted Mini Bagels &amp; Cream Cheese</b>	30		

## SWEETS

*Priced Per Dozen*

<b>Apple Turnovers</b>	30	<b>Mini Cinnamon Rolls</b>	30
<b>Chocolate Crepes</b>	30	<b>Classic Coffee Cake Square</b>	30
<b>Assorted Petite Sweets</b>	34	<b>Greek Yogurts</b>	30
<b>Doughnuts</b>	25		

<b>PLATTERS</b>	<b>Small</b> <i>(serves 12)</i>	<b>Medium</b> <i>(serves 25)</i>	<b>Large</b> <i>(serves 55)</i>
<b>Market-Fresh Fruit Platter</b> Sliced watermelons, cantaloupe, honeydew, pineapple, and grapes. Topped with seasonal berries 	50	75	155
<b>Cracker &amp; Cheese Platter</b> A variety of imported and domestic cheeses including Gouda, cheddar, smoked cheddar, Swiss, Stilton, brie, and black pepper-encrusted goat cheese; served with fig jam, grapes, dried apricots, nuts, dates, and an assortment of crackers 	60	95	198
<b>Baby Red Breakfast Potatoes</b> 	32	65	141
<b>Scrambled Eggs</b> Topped with cheddar cheese	60	120	270
<b>Waldorf Salad</b> Sweet apples, grapes, celery, and toasted nuts 	32	65	141
<b>Spinach Salad</b> Baby spinach leaves, candied pecans, red onions, tomatoes, Satsuma oranges, and feta cheese. Served with our citrus vinaigrette and Dijon dressing 	52	105	215
<b>NW Greens Salad</b> Candied pecans, tomatoes, red onions, and cucumbers; served with Chef Mark's famous balsamic vinaigrette and blue cheese dressing 	52	105	215
<b>Orzo Pasta Salad</b> Orzo filled with juicy yellow corn, black beans, cilantro, avocados, and cherry tomatoes. Tossed in our cilantro lime ranch dressing 	39	80	193

*\* All dressings are only *



All prices subject to change.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.