

BRUNCH

\$17.95 per person

Pick 1: Entrée – Vegetable – Salad — Side – Sweet

All Served with Regular Coffee

ENTRÉES


Chicken Country Fried Steak

Seasoned and breaded chicken cutlet, pan-fried, and served with country sausage gravy

Petite Breakfast Burritos (2 per person)

Scrambled eggs, diced ham, avocados, cheddar cheese, onions, lettuce, tomato, and cilantro  upon request

Breakfast Nacho Skillet

Eggs, tortilla chips, ground beef, black beans, and cheese. Topped with sliced jalapenos, cilantro, avocados, and diced tomatoes  upon request

White Wine and Butter Pasta

Spaghetti noodles with herbs, white wine, and butter; sautéed with your choice of chicken OR shrimp

Ukrainian Joe's Special

Eggs, ground beef, onions, mushrooms, fresh herbs; topped with Parmesan cheese

Breakfast Lasagna

Layered potatoes, wheat bread, diced ham, Swiss and cheddar cheese; topped with corn flakes and baked

Quiche Lorraine

Ham, green onions, and Swiss cheese

Home-Style Quiche

Seasoned pork sausage, onions, mushrooms, and cheddar cheese



Chocolate Crepes



Asparagus Platter



Broccoli Cheddar Bites

Farmer's Scramble

Eggs with cheese, ham, bacon, sausage, and green onions GF

Mexican Breakfast Lasagna

Layered corn tortillas with corn, eggs, tomatoes, jalapenos and onions. Topped with cheddar cheese and served with sour cream V



Breakfast Bagel



Breakfast Potato Skins

Individual Croissant Sandwich Variety

Chicken salad, ham & cheese, and grilled vegetables

VEGETABLES

Asparagus Platter V Vegan GF

Grilled asparagus, chilled

Sweet Potato Hash

Diced sweet potatoes, sautéed with fresh herbs V Vegan GF

Root Vegetable Hash

Yukon Gold potatoes, sweet potatoes, carrots, and sweet apples; diced and sautéed with fresh herbs

V Vegan GF



Waffle Chicken Slider



Chicken Waffle Tacos

Green Beans

With blue cheese and pecans OR mushrooms and almonds V Vegan GF

Carrot Coins

Sautéed in ginger, brown sugar, and cinnamon V Vegan GF



Doughnuts

SALADS

Asian Noodle Salad

Spring mix tossed with Asian vegetables, our sesame vinaigrette, crunchy chow mein noodles, and toasted almonds, topped with strips of tender grilled chicken V

Waldorf Salad


Sweet apples, grapes, celery, and toasted nuts V GF

Spinach Salad


Baby spinach leaves, candied pecans, red onions, tomatoes, Satsuma oranges, and feta cheese.


Served with our citrus vinaigrette and Dijon dressing 

NW Greens Salad

Candied pecans, tomatoes, red onions, and cucumbers; served with Chef Mark's famous balsamic vinaigrette and blue cheese dressing 

Orzo Pasta Salad

Orzo filled with juicy yellow corn, black beans, cilantro, avocados, and cherry tomatoes. Tossed in our cilantro lime ranch dressing 

** All dressings are only  **

SIDES

Market-Fresh Fruit Platter


Sliced watermelons, cantaloupe, honeydew, pineapple, and grapes. Topped with seasonal berries 

Cracker & Cheese Platter

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

Bacon Cheddar Deviled Eggs

Broccoli Cheddar Bites

Cheesy bites of broccoli 

Pancake Bites with Fresh Berries

Mini pancake cups with fresh berries 

Ham Steaks

Sliced ham grilled over an open flame

Prosciutto Wrapped Melon

Assorted melon wedges wrapped with prosciutto ham 

Baby Red Breakfast Potatoes

Parmesan Hash Brown Cups

Shredded potatoes and Parmesan cheese

Smoked Salmon & Cream Cheese Cucumber Bites

Pigs in a Blanket

Mini Vegetarian Quiche

Bacon & Sausage Links (2 per person)

SWEETS

Apple Turnovers

Chocolate Crepes

Mini Assorted Muffins

Assorted Scones

Raspberry, blueberry and apple

Served with butter pats and preserves

Assorted Petite Sweets

Doughnuts

ADD ONs

Priced per Dozen (2 dozen minimum)

BLT Sliders **\$34**

Monte Cristo Sliders **\$34**

Chicken & Waffle Sliders **\$34**

French Toast Sticks **\$26**

Served with syrup OR tossed in cinnamon & sugar

Assorted Tea Sandwiches **\$28**

(1 flavor per 2 dozen)

Roasted Chicken & Cantaloupe

Turkey & Gouda

Smoked Salmon & Dill

Cucumber

Pancake Bites with Fresh Berries **\$26** 

Prosciutto Wrapped Melon **\$32** 

Watermelon, Mozzarella & Blueberry Bites **\$24**  

Parmesan Hash Brown Cups **\$24**

Broccoli Cheddar Bites **\$24** 

Smoked Salmon & Cream Cheese Cucumber Bites **\$35** 

Breakfast Pigs in a Blanket **\$30**

Mini Vegetarian Quiche **\$26**

Doughnuts **\$24**

Flatbreads

Priced Per Bread (8 servings)

Smoked Salmon Flatbread **\$24**

Apple & Pancetta Flatbread **\$20**

BEVERAGE ADD ONs

Mimosa Bar

Licensed Bartender to Serve

Champagne & 3 Juice Flavors: Orange, Sparkling White Peach, Pink Grapefruit, Strawberry, Sunrise
Served in Champagne Flutes with Sugared Rim

Glassware available at additional cost (see bar services page)

Accompanied by Mock-Mosas (*sparkling juice served in flute with a sugared rim*)

Please Call for Pricing

Bloody Mary Bar

Bartender will salt-rim the glass, pour the vodka with desired base, and guests get to have fun garnishing!

Licensed Bartender to Serve:

Regular & Spicy Tomato Juice

Clamato Juice

Available Garnishes to Include: Mini Pickles and Peppers, Pickled Asparagus, Pickled Green Beans, Olives, Limes, Lemons, Pepperoncinis, Celery Stalks, Peppered Bacon, Small Cheese Cubes, Tabasco, and Fresh Ground Pepper_with Petite Skewers

Please Call for Pricing

Adult Coffee Bar

Includes 3 flavors for every 50 guests

Licensed Bartender to Serve (*Hot OR Cold*):

Mexican Coffee: Tequila, Kahlua, Coffee, Cream, Whipped Cream, and a Dusting of Cinnamon

Spanish Coffee: Dark Rum, Kahlua, Coffee, Cream, and Whipped Cream with a Cherry

Bavarian Coffee: Peppermint Schnapps, Kahlua, Coffee, Sugar, Cream, and Whipped Cream

Irish Coffee: Whiskey, Coffee, Heavy Cream, and Whipped Cream

Russian Coffee: Vodka, Coffee, and a Touch of Heavy Cream

Please Call for Pricing

QUICK PICKS

Classic Breakfast	\$19.95	Build-your-own Waffle Tacos	\$16.95
Quiche Lorraine		Waffles	
Mini Pancake & Berry Bites		Moist Scrambled Eggs	
Smoked Salmon & Cream Cheese Bites GF		Crispy Breaded Chicken Strips	
Parmesan Hash Brown Cups		Link Sausage	
Waldorf Salad V GF		Tater Tots	
Pear & Pomegranate Salad V Vegan GF		Market-Fresh Fruit Platter V Vegan GF	
		NW Seasonal Greens V Vegan GF	
Sweet Southern	\$19.95	Asparagus Platter V Vegan GF	
Country Fried Steak		Chocolate Crepes	
Original French Toast Sticks		<u>Additional Toppings</u>	
Scrambled Eggs topped with Tillamook Cheddar Cheese		Maple Syrup	
Ham Steaks		Whipped Butter	
Market-Fresh Fruit Platter V Vegan GF		Peanut Butter	
Baby Red Breakfast Potatoes			
Apple Turnovers			
South of the Border	\$16.95		
Spanish Omelette Skillet			
Vegetarian Petite Breakfast Burritos			
Sweet Potato Hash V Vegan GF			
Market-Fresh Fruit Platter V Vegan GF			
Mini Assorted Scones & Muffins			
Petite Fours	\$17.95		
Bagels			
<u>Fillings</u>			
Peanut Butter			
Cream Cheese			
Assorted Jams			
Scrambled Eggs			
Sliced Ham			
Mini Chicken & Waffle Sliders			
Broccoli Cheddar Bites V			
Market-Fresh Fruit Platter V Vegan GF			
Potato Skins			
Asparagus Platter V Vegan GF			
Doughnuts			

Live COOKING STATIONS

\$16.95 per person

\$120 for 4 hours of On-Site Chef cooking station

Includes 1 hour of set-up

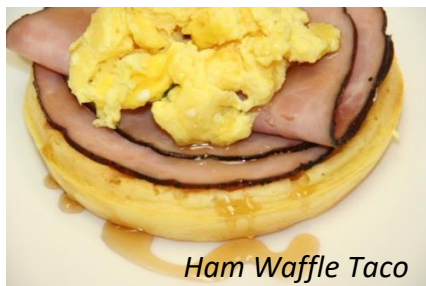
\$40/hour for each Chef after 4 hours

Our Recommendations: 0-75 Guests = 1 Chef 0-40 Guests = 1 Chef 0-75 Guests = 1 Chef
 76-150 Guests = 2 Chefs 41-80 Guests = 2 Chefs 76-150 Guests = 2 Chefs

Savory Crepes	Omelette	Sweet Crepes
<p>Cooked to order:</p> <ul style="list-style-type: none"> Moist Scrambled Eggs Ham Diced Chicken Breast Tillamook Cheddar Cheese Diced Onions Diced Peppers Diced Tomatoes Sautéed Mushrooms Sautéed Spinach Ketchup 	<p>Cooked to order:</p> <ul style="list-style-type: none"> Bavarian Ham Diced Tomatoes Onions Peppers Sautéed Mushrooms Spinach Tillamook Cheddar Cheese Salsa Sour Cream Ketchup 	<p>Cooked to order:</p> <ul style="list-style-type: none"> Cinnamon Apple Compote Whipped Cream Chocolate Sauce Strawberries Almond Slices Banana Slices Caramel Sauce Blueberry Sauce Mascarpone

**All LIVE cooking stations are accompanied by:*

- Baby Red Breakfast Potatoes
- Market-Fresh Fruit Platter
- Flaky Croissants with Butter & Preserves



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.