

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



32



28

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

Lyonnaise 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

26


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

24

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


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

SWEETS

Priced Per Dozen

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

PLATTERS	Small <i>(serves 12)</i>	Medium <i>(serves 25)</i>	Large <i>(serves 55)</i>
Market-Fresh Fruit Platter Sliced watermelons, cantaloupe, honeydew, pineapple, and grapes. Topped with seasonal berries 	50	75	155
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 	60	95	198
Baby Red Breakfast Potatoes 	32	65	141
Scrambled Eggs Topped with cheddar cheese	60	120	270
Waldorf Salad Sweet apples, grapes, celery, and toasted nuts 	32	65	141
Spinach Salad Baby spinach leaves, candied pecans, red onions, tomatoes, Satsuma oranges, and feta cheese. Served with our citrus vinaigrette and Dijon dressing 	52	105	215
NW Greens Salad Candied pecans, tomatoes, red onions, and cucumbers; served with Chef Mark's famous balsamic vinaigrette and blue cheese dressing 	52	105	215
Orzo Pasta Salad 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.