



Breakfast Selections

BREAKFAST

EXECUTIVE CONTINENTAL

Fresh Seasonal Fruit Platter

Greek Yogurt with Berries

Assorted of Freshly Baked Breakfast

Mini Quiche Assortment

BREAKFAST BURRITOS BREAKFAST

Fresh Seasonal Fruit Platter

Breakfast Burritos with scrambled eggs, Green onions, cheddar cheese with fresh salsa

Thick applewood bacon or Sausage links

Rosemary Roasted Potatoes

SCRAMBLED EGGS BREAKFAST

Fresh Seasonal Fruit Platter

Scrambled Eggs with Chives served with Tabasco and ketchup

Thick Applewood bacon or Sausage Links

Rosemary Roasted Potatoes

QUICHE LORRAINE FEUILLETE BREAKFAST

Fresh Seasonal Fruit Platter

Quiche Lorraine Feuillete

Thick Applewood bacon or Sausage Links

Rosemary Roasted Potatoes

BISCUITS AND GRAVY BREAKFAST

Buttermilk biscuits with sausage gravy

Scrambled eggs with chives served with Tabasco and ketchup

Fresh Seasonal Fruit Platter

Thick Applewood bacon or Sausage links

FRENCH TOAST BREAKFAST

Fresh Seasonal Fruit Platter

French Toast (Sliced Challah bread) served with Hot Maple Syrup, and whipped butter

Scrambled eggs with chives

Thick applewood bacon or Sausage links

Assortment of Freshly baked breakfast breads

VEGETABLE FRITTATA BREAKFAST

Fresh Seasonal Fruit Platter

Vegetable Frittata with Parmesan Cheese

Thick Applewood bacon or Sausage links

Rosemary Roasted Potatoes

Assortment of Freshly baked breakfast breads

BELGIAN WAFFLES BREAKFAST

Fresh Seasonal Fruit Platter

Belgian waffles served with maple syrup, sliced fresh strawberries and freshly whipped cream

Thick Applewood bacon or Sausage links

Roasted Breakfast Potatoes

CHICKEN AND WAFFLES BREAKFAST

Fresh Seasonal Fruit Platter

Scrambled Eggs with chives

Fried Chicken with Waffles served with hot maple syrup

Thick Applewood bacon or Sausage links

A L A C A R T E

QUICHE LORRAINE FEUILLETE

Elegant Individual Quiche Lorraine Puff pastry Shells filled with diced ham, onions, swiss cheese, eggs, bacon crumbles enveloped in flaky puff pastry layer, (Can be made Vegetarian)

VEGETABLE QUICHE

INDIVIDUAL QUICHE WITH PEPPERS, SPINACH, ONIONS, TOMATOES, COLBY JACK CHEESE AND EGGS ENVELOPED IN A BUTTERY TART SHELL

BREAKFAST SCONES

Our scones strike a perfect balance between moist and crumbly with rich buttery flavor and light fluffy texture.

Scone Flavors include: Blueberry, Cinnamon, Currant and Lemon Raspberry

Seasonal Flavors: Strawberry rhubarb, and Strawberry Jam Dot (Summer), Cranberry Pecan (Fall), Seeded Fig (Winter)

MINI SCONES - (*Mini Scones have a minimum order of 1 dozen, any variety*)

Flavors include: Blueberry, Cherry Almond, Dill, Orange Currant.

SCONE TOPPINGS:

Fruit Jams: Blueberry Jam, Strawberry Jam or Raspberry Jam— 8 oz

House Made Lemon Curd— 12 oz

Devonshire cream (seasonal) - 11 oz

SWEET BREADS (BREAKFAST LOAVES)-

Blueberry Vanilla: *Ultra moist vanilla cake with generous whole blueberries*

Banana Walnut: *Our most popular bread loaf made with fresh hand peeled bananas and generous walnuts*

Cappuccino: *White chocolate kisses and roasted espresso.*

Cranberry Vanilla: *Moist vanilla cake with tart cranberries*

Double Chocolate: *Complex depth of flavor with moist chocolate bread and chocolate chunks*

Lemon Citrus: *Refreshing lemon and orange flavors and uncontainable lightness in character*

Lemon Poppyseed (lowfat): *Lemon, abundant poppy seeds and applesauce swirled into a low fat frenzy*

Marble: *Perfect combination of classic vanilla and chocolate*

Pumpkin Walnut: *Classic fall pumpkin flavors with generous walnuts*

MUFFINS

Apple Pecan Bran Muffin: *Flavorful bran muffin filled with Washington apples and toasted pecans topped with cinnamon sugar*

Banana Ginger Muffin (VE): *A vegan muffin made with fresh ginger, roasted walnuts, banana puree, whole wheat flour, canola oil and orange juice*

Blueberry Cornmeal Muffin: *Our sweet, buttery cornmeal muffin studded with blueberries and topped with streusel*

Fresh Fruit Muffin (GF): *A Gluten-free muffin filled with seasonal fruit and topped with cinnamon sugar*

Morning Glory Muffin: *Moist muffin loaded with pineapples, carrots, apples, coconut, walnuts and raisins*

Multigrain Raspberry Muffin: *Wholesome muffin made with oats, raspberries, walnuts and flaxseed*

Pumpkin Muffin: *Moist breakfast treat made with pumpkin and butternut squash purée, low-gluten flour, fresh ginger, cinnamon, nutmeg and toasted pumpkin seeds*

Mini Muffins available in Blueberry Cornmeal or Morning Glory

Mini Muffins Have a minimum order of 12 per variety

MINI CROISSANTS

Light golden, flaky butter croissants

CHAUX AUX POMMES (MINI APPLE TURNOVERS)

Filled with apple compote between layers of buttery puff pastry dough

BREAKFAST COOKIE

Whole food ingredients (whole grain), fruit sweetened, no preservatives or artificial ingredients and Non-GMO's

Flavors (Double chocolate, Oatmeal raisin, Peanut Butter, Peanut Butter Chocolate, Caramel Apple, Banana Walnut, Carrot Cake, Fruit and Nut)

Minimum orders 1 dozen per variety

FRESH BAGELS AND CREAM CHEESE

Fresh baked bagels with whipped cream cheese and jam

FRESH BAGELS AND LOX

Fresh baked bagel served with cream cheese, red onions, lox, fresh dill and capers

MINI BAGELS WITH LOX

Mini bagel topped with cream cheese, lox, sliced onions and capers served open face

MINI ASSORTED DANISH

Danish in assorted flavors including Apple, Lemon, Marionberry, and Raspberry

BUTTERMILK BISCUITS *with* JAM (VEG)

Traditional fluffy buttermilk biscuits served with butter and strawberry or raspberry jam

BUTTERMILK BISCUITS *with* GRAVY (VEG)

Traditional fluffy buttermilk biscuits with choice of creamy chicken or vegetarian gravy

BUTTERMILK BISCUITS *with* SAUSAGE GRAVY

Traditional fluffy buttermilk biscuits with creamy breakfast sausage gravy

BELGIAN WAFFLES (VEG) (1PP)

Fluffy malted Belgian waffles served with maple syrup and freshly whipped cream

CHICKEN AND WAFFLES

Battered Fried Chicken with Belgian waffles served with maple syrup

CLASSIC FRENCH TOAST (VEG) (1PP)

Challah bread coated in eggs and cinnamon, grilled until golden, served with maple syrup, powdered sugar, butter, and powdered sugar

BUTTERMILK PANCAKES (VEG) (2PP)

Served with maple syrup, whipped butter and whipped cream

BUTTERMILK BLUEBERRY PANCAKES (VEG) (2PP)

Served with maple syrup, whipped butter and whipped cream

PUMPKIN PANCAKES (VEG) (2PP)

Served with maple syrup, pecans, whipped butter and whipped cream

BELGIAN CREPES (1PP)

Belgian crepes filled with choice of flavors: Apple Raisin, Blueberry, Chocolate, and Raspberry

FRENCH CREPE STATION (VEG) Chef attended station

Build your own crepes with freshly made French crepes and toppings including fresh berries, and fruit, freshly whipped cream, Nutella, maple syrup, and assorted sauces

GREEK YOGURT with BERRIES

Honey Greek Yogurt topped with fresh Blueberries, Blackberries, Strawberries and Raspberries

GREEK YOGURT with BERRIES AND GRANOLA

Honey Greek Yogurt with fresh Blueberries, Blackberries, Strawberries and Raspberries and Homestyle Granola

YOGURT STATION

Vanilla and Strawberry yogurt with toppings including: Fresh strawberries, fresh blueberries, dried cranberries, granola

UMPQUA OATS OATMEAL

Assorted Umpqua Oats flavors may include (Fruit and Nut, Apple Cranberry Cinnamon, Triple Berry, Apple Cranberry Almond)

BREAKFAST SANDWICH

Toasted English Muffin with sausage patty, scrambled eggs & Tillamook cheddar cheese

FRENCH TOAST BAGEL

Canadian Maple Chips baked bagel with sausage patty, Hickory bacon strips, scrambled eggs and Tillamook Cheddar Cheese

BREAKFAST BURRITO

Hearty breakfast burrito with scrambled eggs, green onions, cheddar cheese, and fresh salsa

HAM AND CHEESE CROISSANT

Buttery tender croissant with smoked ham, Tillamook cheese and scrambled eggs

BAGEL AND LOX SANDWICH

Everything bagel with cream cheese, lox, red onions, and capers

BAGELS

MINIMUM ORDER 4 BAGELS EACH FLAVOR

Blueberry: *Loaded with fresh Oregon Blueberries*

French Toast Bagel: *Canadian maple chips swirled through the bagel*

Cinnamon Raisin: *Pure vanilla, brown sugar, premium cinnamon and seedless raisins throughout*

Cinnamon Crunch Bagel: *Sweet Crunchy bagel loaded with cinnamon and sugar*

Cheddar Herb: *Baked with cheddar, flavored with basil, rosemary and fresh herbs*

Multi grain with honey: *Healthy mix of sunflower seeds, corn, oats, bran, cracked wheat, rye and barley sweetened with molasses and honey*

Everything: *Baked with a topping of poppy seeds, kosher salt, onion, garlic and sesame seeds*

PREMIUM BAGELS

MINIMUM ORDER 4 BAGELS EACH FLAVOR

Asiago Cheese: Premium bagel made with BelGioioso Asiago cheese

Bacon Cheddar: Premium bagel topped with freshly shredded cheddar and bacon pieces

Jalapeno Cheddar: Premium bagel baked with freshly shredded cheese and fresh jalapeno peppers

Pepperoni Tomazzo: Perfect lunch bagel with lean sliced pepperoni sandwiched in a premium bagel baked with extra thick pizza sauce flavored with fresh basil and mozzarella cheese

Tomazzo Pizza: Premium bagel baked with a topping of thick tomato sauce flavored with fresh basil, topped with mozzarella cheese

Swiss Everything: Premium bagel baked with a topping of poppyseeds, Kosher salt, onion, garlic, sesame seeds and topped with swiss cheese

MUFFIN TOPS

Minimum 6 muffins tops each flavor

Made from finest ingredients and hand-topped for a gourmet look, and the best part of the muffin (Crème Brulee, Blueberry, Orange Cranberry, Banana Nut, Apple Maple, Chocolate Chip and Lemon Poppyseed)

Crème Brulee: Warm vanilla flavored muffin, topped with caramel brown sugar, crunchy streusel

Blueberry: Moist muffin with wild Maine blueberries and cinnamon streusel topping

Orange Cranberry: Tart and tangy, citrus flavors contains orange extract and farm fresh dried cranberries, topped with an orange glaze

Banana Nut: Baked with lots of bananas, almonds and walnuts, topped with more nuts

Apple Maple: Made with apples, cinnamon, and maple extract, reminiscent of homemade coffee cake

Chocolate Chip: Chocolate shavings, semi-sweet chocolate chips, baked with Belgium chocolate ganache topping, finished with white chocolate drizzle

Lemon Poppyseed: Our most popular flavor baked with fresh lemon juice, lemon extract and poppy seeds, topped with lemon sugar glaze and more poppy seeds

This is a sample menu of some of our more popular items. Please contact us directly for pricing and to customize a menu for your event. You can contact us at the number below or through the contact us form on our website.