

Superfine Kitchen

Breakfast Catering Menu

Breakfast Packages

Wake, Grab & Go – \$11 per person

- Ham, Egg & Cheese Croissant
- Spinach & Feta Breakfast Wrap (Vegetarian, Gluten Free)
- Chia Seed Pudding with Berries (Vegan, Gluten Free, Dairy Free)

Includes Market Fresh Fruit Cups

Continental – \$10 per person

- Assorted Breakfast Pastries
- Seasonal Muffins

Includes Market Fresh Fruit Salad

Desayuno Burrito Bar – \$11 per person

- Chorizo & Potato Breakfast Burrito
- Bacon Breakfast Burrito
- Southwest Tofu Scramble Burrito (Vegan, Gluten Free, Dairy Free)

Includes Market Fresh Fruit Salad

Homestead Breakfast – \$14.50 per person

- Scrambled Eggs
- Breakfast Potatoes
- Applewood Smoked Bacon

Includes Market Fresh Fruit Salad & Assorted Pastries

Central American Empanada Breakfast – \$11 per person

- Chicken Empanadas
- Potato Empanadas
- Mushroom Empanadas

Served with Pastries and Fruit

French Breakfast – \$12 per person

- Quiche Lorraine

- Mushroom Spinach Quiche
- Roasted Breakfast Potatoes
- Light Breakfast Salad
- Fruit

Interactive Breakfast Bars

Yogurt Parfait Bar – \$12 per person

- Greek yogurt, coconut yogurt (V), chia seeds, quinoa, pumpkin seeds, turmeric granola, berry compote, fresh berries, cacao nibs

Lox Bagel Bar – \$13 per person

- Assorted sliced bagels, whipped cream cheese, scallion cream cheese, smoked salmon, sliced cucumber, sliced tomato, capers, lemon, pickled onion

Breakfast Taco Bar – \$17 per person

- Scrambled eggs, potatoes and all the works

Option to add on (+\$3): Soyrito, Carne Asada, Smoked Pork

Breakfast Sandwiches

- Ham, Egg & Cheese Croissant
- Egg & Cheese Croissant (Vegetarian)
- Chicken Sausage Breakfast Sandwich
- Frittata Breakfast Sandwich (Vegetarian)
- Bacon Ciabatta Breakfast Sandwich
- Veggie Ciabatta Breakfast Sandwich
- English Muffin Egg & Sausage Sandwich
- English Muffin Egg Sandwich (Vegetarian)
- Turkey Pain de Mie Breakfast Sandwich
- Brisket Breakfast Sandwich

Breakfast Burritos

- Bacon Breakfast Burrito
- Chorizo & Potato Breakfast Burrito
- Bean & Cheese Breakfast Burrito (Vegetarian)
- Southwest Tofu Scramble Burrito (Vegan)
- Soyrito Breakfast Burrito (Vegetarian)

- Mushroom Carnitas Breakfast Burrito (Vegetarian)

Bowls, Oats & Yogurt

- Chia Seed Pudding with Berries (Vegan, GF)
- Pumpkin Spice Chia Pudding (Vegan, GF)
- Quinoa, Fruit & Yogurt Bowl (Vegan, GF)
- DIY Oatmeal Bowl (Vegan)
- Apple Pie Overnight Oats (Vegan)
- Chocolate Covered Strawberry Overnight Oats (Vegan)
- Bananas Foster Overnight Oats (Vegan)
- Peachy Keen Yogurt Cup (Vegan)
- Strawberry Yogurt Cup (Vegan)

Smoothies

- Banana Date Smoothie (Vegan, GF)
- Mixed Berry Smoothie (Vegetarian, GF)

Bakery & Platters

- Blueberry Scones (dozen)
- Bacon Cheddar Scallion Scones (dozen)
- Blueberry Almond Muffins (dozen)
- Coconut Pineapple Muffins (dozen)
- Carrot Muffins (dozen)
- Assorted Pastries (dozen)
- Bagels (dozen)
- Bagels & Cream Cheese (dozen)
- Bagels & Smoked Salmon (dozen)
- Fresh Fruit Salad

Breakfast A La Carte

- Scrambled Eggs – \$3.00 per person
- Breakfast Potatoes – \$3.00 per person
- Applewood Smoked Bacon – \$3.50 per person
- Chicken Apple Sausage – \$5.00 per person

- Pancakes with Maple Syrup & Whipped Butter – \$5.00 per person
- Fresh Fruit Salad – \$3.50 per person