

Breakfast Sandwiches (Croissant with egg, cheese, sausage and tomato/Spinach, avocado, and tomato/Ham and Cheese/Green Chile, cheddar, and bacon) \$8 each

Quiche (tomato basil mozzarella, green Chile & cheddar, Leek bacon gouda, broccoli & cheddar, sausage spinach feta, crab & gouda) \$25 per quiche

Mini Monte Cristo Sammies \$4 each

Vegetarian Cristo Sammies (tomato and avocado instead of ham and turkey) \$4 each

Baked Eggs in a Spicy Marinara Sauce with Crostini \$8 per serving

Fruit Kebabs (Large \$3, Mini \$1.50, Individual Cups \$3) each

Injectable Donut Holes (Custard, Fruit, and Chocolate filling) \$8 per dozen

Sausage \$2.50 per serving

Bacon \$2.50 per serving

Herb Roasted potatoes \$2.50 per serving

French Toast Casserole \$5 per serving

Biscuits and Sausage Gravy \$6 per serving

Bagel Bar (asst cream cheese, smoked salmon, capers, cucumber, avocado, tomato, red onion) \$9 per serving

Coffee cake \$18 each

Crudité Platter (Raw, Roasted or a Combo) w/hummus, white bean and/or ranch dips \$3.50 per serving Crudité Cups w/one dip \$3.50 each

Scones (Maple Walnut, Mixed Berry, Thyme Leek Jalapeno Cheddar, Cinnamon Brown Sugar) \$26 per dozen

Muffins (Pumpkin, Mixed Berry, Banana nut, Coffee cake, Chocolate Chip, Jalapeno Cheddar Cornbread) \$30 per dozen

Deviled eggs (Plain \$1.25 each, crab or pancetta w/truffle oil \$2 each)

Shrimp cocktail cups or platter with cocktail sauce & lemons \$3.50 per serving

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Baked Loaves (Banana, Pumpkin, Lemon, Blueberry Lemon, Cinnamon, Zucchini, Grape Nut, Chocolate Chip) \$15

Parfait Bar (Greek Vanilla yogurt, mixed berries, granola, and toppings (toasted coconut, raisins, roasted nuts, chocolate chips) \$5.50 per serving

Fruit Infused Water (Lemon lime orange, Strawberry Mint, Cucumber Lime, Rosemary Ginger, Orange Thyme, Pineapple mint) \$2 per serving