



Your Vision, Your Style, Our Expertise

Signature Service

Let our full-service team help ensure your event is perfect. Our hand-selected staff delivers on our high standard of service and we are happy to handle menu planning, set up, table ware, rentals, food service, bar services and clean up, leaving you to enjoy your event with the peace of mind that everything will go as planned. We are also happy to recommend other vendors that we know and trust, who are equally committed to your event.

A Cut Above Details

Our menus are designed to serve a minimum of 25 people or more.

A surcharge of \$50 will be added for events set for delivery before 7:00am.

A guaranteed number of guests attending the event is due with the event booking, final guest count can increase but not decrease from the guaranteed count.

The final guest count attending the event is due fourteen (14) days prior to the event

Non-refundable 50% deposit is due upon signing of the contract

Final payment is due fourteen (14) days prior to the event when final guest count is given. If event is booked within 14 days of the event, the final guest count and full balance will be due at the time of contract signing.

Event deposits and final balances are payable with cash, check or credit card. We accept Visa, Mastercard, American Express or Discover.

A 3% service charge will be added to credit card payments over \$2000

Invoicing is available upon completion of a House Account Request Form

Dietary Restrictions Denoted:

V: Vegetarian

VV: Vegan Vegetarian

GF: Gluten Free

DF: Dairy Free



Breakfast Menus

Continental Breakfast Buffet

Freshly baked pastries, petite muffins, petite croissants served with local jam and honey, fresh whole fruit, assorted juices and bottled water

\$12.95 pp

Bountiful Breakfast Buffet

Scrambled eggs, Applewood smoked bacon, sausage, rosemary red potatoes, fresh fruit salad, freshly baked pastries, with local jam and honey, assorted juices and bottled water

\$15.95 pp

Brunch Buffet

Your choice of 2 quiche:

Bacon, caramelized onion & goat cheese quiche

Mediterranean spinach, red pepper & feta quiche

Broccoli, Ham & Monterrey Jack cheese quiche

Your choice of 1 French Toast casserole:

Traditional

Blueberry Cream Cheese

Maple Sausage

Served with bacon, fresh fruit salad, freshly backed pastries, assorted juices and bottled water

\$24.95 pp

The Clean Cut Breakfast

Fresh fruit cube skewers, assorted egg & egg white bites, avocado toast bar, cinnamon toast breakfast quinoa served with vanilla Greek yogurt and seasonal fresh green smoothie

\$29.95 pp



Breakfast Add-Ons

Yogurt Parfait Bar

Local yogurt, fresh berries, dried fruits, house made granola, local honey & toasted almonds

\$6.95 pp

Avocado Toast Bar

Multi Grain, Ciabatta and Gluten free toast points, fresh avocado with extra virgin olive oil, sea salt & cracked pepper with toppings to include fresh sliced tomatoes, prosciutto, crumbled bacon, arugula, roasted red peppers, radishes, shredded white cheddar, fresh lemon slices and Sriracha.

\$8.95 pp

Chef Attended Omelet Station

Ingredients to include diced ham, crumbled bacon, sautéed mushrooms, red & green peppers, diced tomatoes, fresh baby spinach, scallions, cheddar cheese, feta cheese, salsa and assorted hot sauces

\$8.95 pp

\$250 Chef on Site Required

Chef Attended Crepe Station

Your choice of 3:

Nutella & bananas

Savory almond chicken

Scrambled eggs & bacon

Lemon curd & fresh berries

Roasted vegetables with sherry cream sauce

Mushrooms & spinach

\$9.95 pp

\$250 Chef on Site Required