



BREAKFAST

CONTINENTAL BUFFETS

priced per person

First Edition | \$16

assorted chilled juices
croissants, danishes and house-made muffins with butter & preserves
fresh seasonal fruit
organic Caffé Vita coffee
Mighty Leaf Tea service

Second Edition | \$17

assorted chilled juices
croissants, danishes and house-made muffins with butter & preserves
yogurt served with fresh seasonal fruit and house-made granola
organic Caffé Vita coffee
Mighty Leaf Tea service

Third Edition | \$18

assorted chilled juices
croissants, danishes and house-made muffins with butter & preserves
assorted cereals and oatmeal
organic Caffé Vita coffee
Mighty Leaf Tea service

Fourth Edition | \$20

assorted chilled juices
assorted charcuterie meats, artisan cheeses, hard-boiled eggs
croissants
seasonal fruit
organic Caffé Vita coffee
Might Leaf Tea service

Note: Gluten-free, non-dairy options available upon request

All Catering Provided Exclusively by



Food & Beverage are subject to a 16.4% gratuity and a 4.6% taxable administrative fee. All applicable charges will be subject to current Washington State sales taxes. All menus subject to change with Thirty days notice



BREAKFAST

BUFFET OR PLATED

minimum of 10 guests

includes assorted fresh juices, organic Caffé Vita coffee and Mighty Leaf Tea service

Alexis Breakfast scrambled eggs, choice of meat (bacon, ham, chicken or pork sausage) served with herb roasted potatoes, sourdough toast | **\$21**

Buttermilk Pancakes whipped butter, maple syrup and fruit served with choice of bacon, ham, chicken or pork sausage | **\$23**

Brioche French Toast warmed caramel-walnut sauce, maple syrup, whipped butter, and fruit accompanied by choice of bacon, ham, chicken or pork sausage | **\$24**

Bistro Scramble country ham, red pepper, goat cheese, and savory herbs served with roasted potatoes | **\$24**

Seasonal Scramble caramelized onions, fontina, and mushrooms served with roasted potatoes | **\$24**

Full Palate scrambled eggs, choice of bacon, ham, chicken or pork sausage, french toast or pancakes, herb roasted potatoes, fruit, housemade pastries or bagels | **\$32**

CARVING STATION – ADD-ON ENHANCEMENT FOR BREAKFAST BUFFETS

served with seasonal accompaniments.

Honey Glazed Ham (serves 25-30) | **\$180**

DISPLAYED PLATTERS

each serves 25 people

fruit platter | **\$60**

bagels and trio of schmears | **\$65**

assorted pastries | **\$70**

northwest lox | **\$75**

europa inspired- assorted meats & cheeses | **\$135**

ENHANCEMENTS

priced per person

hard boiled egg | **\$2**

whole fruit | **\$3**

bacon, ham, chicken or pork sausage | **\$5**

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assorted yogurts with seasonal fruit and house-made granola | \$5
fresh bagels and cream cheese | \$5
fruit smoothies | \$7

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