



Bountiful Brunch Buffet



Pick Two Mains & Two Sides - \$30 per guest - 20 to 99 guests | \$25 per guest - 100 + guests
Pick Three Mains & Three Sides - \$40 per guest - 20 to 99 guests | \$35 per guest - 100 + guests

Includes Food Prep, Delivery, Aluminum Pans, and Serving Utensils.

All Pricing is Per Guest. All Menu Items are Subject to Sales Tax.

Main Brunch Items

Good Morning Yogurt Bar - Creamy Greek Yogurt with a Fresh Seasonal Berry

Assortment, Toasted Almonds, and a Spiced Granola GF,Vt

Belgian Waffles -Waffles Served with Maple Syrup and Fresh Whipped Butter Vt

Tortilla Espanola - Spanish Style Frittata with Egg, Potato, Garlic and Onion GF, Vt

Denver Frittata - A Fluffy Frittata with Ham, Cheddar, Onion, and Poblano GF, Vt

Assorted Baked Goods - Buttery Croissants with Assorted Fruit & Cheese Pastries Vt

Classic Scrambled - Fluffy Perfectly Cooked Scrambled Eggs DF,GF

Biscuits & Gravy - Buttermilk Biscuits & Sausage Gravy

Breakfast Burritos

\$12 per guest or Swap out a Main for \$6 per guest

Served w/ Salsa Verde GF,V

Smother Burritos with Green Chile - Vegetarian for \$3 or Pork for \$4

Chicken Chile Burrito - Eggs, Chicken Sausage, Potato, Cheddar, &
Colorado Green Chile

Bacon Egg Breakfast Burrito - Eggs, Applewood Bacon, Potato, Cheddar

Breakfast Veg Burrito - Eggs, Black Beans, Mushroom, Potato, Cheddar Vt

Side Dishes

Additional side dishes for \$6 per guest

Garlic Onion Potatoes - Roasted & Seasoned Potatoes Dressed
with Sauteed Garlic & Onion GF,V

Papas Bravas - Spanish Spiced Fried Potatoes & Salsa Roja GF,V

Breakfast Sausage - Maple & Sage Pork Sausage Patties DF,GF

Hashbrowns - Shredded Grilled Potatoes with Garlic
& Onion GF, V

Charred Chile Lime Pineapple GF,V

Seasonal Fruit Medley GF,V

Chorizo Sausage DF,GF

Whole Sauteed Mushrooms GF,V

Tofu Scramble GF,V

Fruit Salad or Fresh Seasonal Berries GF,V

Breakfast Ham DF,GF

Lox Bagel Bar

\$16 per guest or Swap out a Main for \$8 per guest

Bagels served with Lox, Whipped Cream Cheese, Tomato, Dill,
Capers, Red Onion & Cucumber





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Additional Dishes

Avocado Toast - Smashed Avocado with Citrus. Served with Sourdough Toast Points, Pepitas, and Cucumbers V \$8

Bagels & Whipped Cream Cheese Vt \$6

Brown Sugar Bacon - Crisp Bacon with Brown Sugar & Black Pepper DF,GF \$8

Seasonal Fruit Platter with a Coconut Dip GF,V \$8

Cinnamon Glazed Apples GF,Vt \$4

Blueberry Compote GF,V \$4

Applewood Smoked Bacon DF,GF \$7

Self-Serve Beverage Station

Includes - 2 Servings per guest, Beverage Dispenser and Clear Compostable Cups

Filtered Ice Water \$3

Citrus Infused Water \$4

Cucumber Spa Water \$4

Iced Tea or Lemonade \$5

Orange or Cranberry Juice \$5

Self-Serve Beverage Station Mocktail Mixer

2 Servings per guest - \$9 per guest

Sweet Mint Mojito | The Arnold Palmer

Pomegranate-Ginger Punch | Spiced Cranberry Cordial

Cucumber Salted Lime Rickey

Optional Add-On Services

No Sales Tax Applied to Services

Setup of the Buffet Service Station

\$200 for up to 95 | \$300 for 95 or above

Includes Food Prep, Delivery, Setup of Buffet station, Eco-Friendly Disposables, Serving Utensils, and all Buffet Equipment needed

Chef Attended Buffet Service

\$400 for up to 95 | \$550 for 95 or above

Includes Food Prep, Delivery, Chef Attended Buffet Service, Eco-Friendly Plates and Settings, Serving Utensils, and Buffet Equipment

Plates & Settings Only

Eco-Friendly Disposables - Plates & Settings \$2

High-End Disposables - Plates & Settings \$3

