

# BREAKFAST ENHANCEMENTS

## Signature Selections

### CRÈME BRULEE FRENCH TOAST (VGT)

With Brown Sugar Glaze  
\$7.00 per person

### YOGURT STATION (VGT)

Housemade Granola, Seasonal Berries,  
Dried Fruits, Almonds  
\$8.00 per person

### SMOKED SALMON

Miniature Bagels  
Whipped Cream Cheese, Herb Cream Cheese  
Diced Red Onions, Capers and Lemon  
\$12.00 per person

### SPECIALTY SCRAMBLED EGGS (GF)

Diced Maple Ham, Sharp Cheddar Cheese  
\$7.00 per person

### CLASSIC EGGS BENEDICT

Poached Egg, Canadian Bacon on English  
Muffin, Traditional Hollandaise Sauce  
\$8.00 per person

### CRAB CAKE BENEDICT

Dungeness Crab Cake  
Poached Egg, Traditional Hollandaise Sauce  
\$13.00 per person

### HARD BOILED

EGG

\$36.00 per dz

### BUILD YOUR OWN

OMELET STATION

(Minimum of 35 people)

Mushrooms, Diced Peppers, Maple Ham, Tomatoes,  
Monterey Jack, Sharp Cheddar Cheese, Green Onions  
\$12.00 per person

Extra Items are Available at Additional Charge per Person:

Asparagus, AQ

Roasted Tomato Salsa, \$1.00 per person

Italian Sausage, \$1.00 per person

Avocado, \$2.50 per person

Bay Shrimp, \$3.00 per person

Dungeness Crab meat, \$10.00 per person

(Requires Uniformed Chef at \$100.00 per Chef based on a two hour period)

Prices do not include service charge & current state sales tax