



~BUFFET BREAKFAST~

Minimum order for 20 guests. Price based on up to 90 minutes of continuous service.
Buffets include orange juice, cranberry juice, Starbucks coffee and Teavana tea.
Eggs are sourced locally from Glaum Egg Ranch in Aptos.

EXPRESS CONTINENTAL \$20

Seasonal Fruit & Berries  
Assorted Cereal & Local Nuthouse Granola with Yogurt 
House Baked Assorted Muffins, Croissants and Danish 
Assorted Gizdich Farms Fruit Preserves & Butter  







HEALTHY START \$24

Seasonal Fruit & Local Berries  
Strawberry Banana Smoothie Shots  
Banana Nut, Blueberry & Bran Muffins 
Individual Greek Yogurts 
Local Nuthouse Granola 
Egg White Scramble with Asparagus & Tomatoes 

APTOS BREAKFAST \$31

Seasonal Fruit & Berries  
Scrambled Eggs 
Applewood Smoked Bacon 
Sausage Links 
Cottage Fried Potatoes with Peppers and Onions  
Assorted Cereal & Local Nuthouse Granola with Yogurt 
House Baked Assorted Muffins, Croissants and Danish 
Assorted Gizdich Farms Fruit Preserves & Butter  

BRUNCH BY THE BEACH \$45

Seasonal Fruit & Berries  
Scrambled Eggs 
Applewood Smoked Bacon 
Sausage Links 
Steel Cut Oatmeal with Cinnamon, Brown Sugar & Dried Fruit  
Buttermilk Pancakes with Fresh Local Berries and Maple Syrup 
Traditional Eggs Benedict
Cottage Fried Potatoes with Peppers and Onions  
Assorted Cereal & Local Nuthouse Granola with Yogurt 
House Baked Assorted Muffins, Croissants and Danish 
Assorted Gizdich Farms Fruit Preserves & Butter  

All pricing and menu items are subject to change at any time without notice.
Food, beverage, site rental, audio visual and any miscellaneous charges are subject to a 9% administrative fee, 15% gratuity, and applicable taxes.



~BREAKFAST ENHANCEMENTS~

Enhance any breakfast buffet with the additions below. Minimum order equal to the count of guests in attendance at the event.

BUILD YOUR OWN SCRAMBLE BAR \$15

Must be served in conjunction with a breakfast buffet. Chef attendant fee of \$150 per 50 guests will apply.

Topping Options:























Smoked Pork Loin, Chopped Bacon, Mushrooms, Asparagus, Bell Peppers, Spinach, Onions, Tomatoes, Guacamole, Roast Tomato Salsa, Shredded Monterey Jack & Cheddar Cheeses

A LA CARTE ENHANCEMENTS

- Hard Boiled Eggs | \$3 each  
- Individual Greek Yogurt | \$5 each  
- Apples, Oranges, Bananas | \$3 each  
- Assorted Clif and Kind Bars | \$4 each 
- Individual Boxed Cereals | \$4 each 
- Breakfast Burritos | \$7 per person 
- Individual Vegetable Frittata | \$6 per person 
- Vegetable Quiche | \$6 per person
- Steel Cut Irish Oatmeal, Cinnamon, Brown Sugar, Dried Fruit | \$6 per person  
- French Toast with Maple Syrup | \$6 per person
- Cheese Blintz, Raspberry Sauce | \$6 per person
- Smoked Salmon and Traditional Accompaniments and Bagels | \$11 per person
- Assorted Cookies | \$48 per dozen 
- Bagels with Cream Cheese | \$48 per dozen 
- Assorted Danish Pastries | \$48 per dozen 
- Croissants | \$48 per dozen 
- Assorted Muffins | \$48 per dozen 
- Individual Kettle Chips | \$3 each  
- Individual Cheddar Popcorn | \$3 each  
- Individual Trail Mix | \$3 each 

~MORNING BEVERAGES~

Items billed on consumption

- Starbucks Coffee or Decaf | \$65 per gallon  
- Voila Lemonade | \$50 per gallon  
- Naked Juice Smoothies | \$6 each  
- Assorted Soft Drinks | \$4 each  
- Tropicana Juices | \$4 each  
- Honest Iced Tea | \$5 each  
- Lorina Sparkling Sodas | \$6 each  
- Dasani Bottled Water | \$4 each  
- Sparkling Bottled Water | \$5 each  
- Acqua Panna Bottled Water | \$5 each  
- Red Bull (Regular or Sugar Free) | \$6 each  

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~MORNING & AFTERNOON SNACK PACKAGES~

Minimum order for 15 guests. Price based on up to 30 minutes of continuous service.

SIESTA \$16

- Tortilla Chips with Roasted Tomato Salsa & Guacamole (V) (A)
- Mexican Wedding Cookies (V)
- Assorted Sodas (V) (A)
- Lime Agua Fresca (V) (A)

ENERGIZER \$18

- Assorted Clif and Kind Bars (V)
- Trail Mix in Individual Bags
- Vegetable Crudite with Cajun Ranch Dip & Hummus (V) (A)
- Naked Juice Smoothies and Acqua Panna (V) (A)

EAST SIDE SPA DAY \$20

- Sliced Seasonal Fruit & Berries (V) (A)
- Naan Chips with Hummus and Olive Tapenade (V)
- Cucumber Lemon Infused Water (V) (A)
- Honest Tea, Acqua Panna and Lorina Sparkling Sodas (V) (A)

SWEET & SAVORY \$18

- Brownies, Lemon Bars & Assorted Cookies (V)
- Peanuts in Individual Bags (V) (A)
- Bavarian Soft Pretzels with Cheese & Beer Sauce (V)
- Acqua Panna and Lorina Sparkling Sodas (V) (A)

ARTISANAL CHEESE DISPLAY \$24

Marin French Triple Crème Brie, Point Reyes Bleu, Humboldt Bermuda Triangle, Fiscalini White Cheddar, Fresh Berries, Dried Fruits, Honeycomb, Sliced Baguette, Specialty Crackers (V)

ITALIAN MEAT DISPLAY \$22

Prosciutto, Capicola, Salami, Pepperoni, Italian Sausage, Crostini, Mustards, Caperberries

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