

LOCAL FOODS KITCHEN

CATERING

Breakfast & Brunch

HOUSEMADE GRANOLA

SERVES 10-15

With Milk	\$38
With Honey Yogurt or Plain Yogurt or Both	\$48
With Fruit & Berries & Milk	\$52
All the above	\$68

BREAKFAST MUFFINS PLATTER

An assortment of our fresh baked muffins with fresh whipped butter

SERVES 10-15 \$35*

BREAKFAST PASTRIES PLATTER

An assortment of our baked pastries, croissants, muffins, Danishes and whipped butter

SERVES 10-15 \$35*

FRESH BAGELS

A variety of freshly baked bagels, sliced and served with cream cheese and jams

PER DOZEN	\$22
ADD WHIPPED SMOKED SALMON CHEESE	\$16
ADD JALAPENO OR PIMENTO CHEESE	\$9

FRESH FRUIT BOWL

Select assorted chunk Melons and Berries

SMALL / SERVES 10-15	\$32
LARGE / SERVES 20-25	\$59

FRESH FRUIT PLATTER

Decorated Melons and Berries

SMALL / SERVES 10-15	\$42*
LARGE / SERVES 20-25	\$69*

TROPICAL FRUIT TRAY †

In-season fancy Fruit with Mango, Pineapple, Papaya, Berries, Stone-Fruit, Melons & Kiwi

arranged and decorated on tray

SMALL / SERVES 10-15	\$49*
LARGE / SERVES 20-25	\$88*

AVOCADO TOAST TRAY

Fresh Avocado - Sourdough – Sunflower Sprouts

EVOO drizzled on top \$5.99 per half*

Minimum 8 halves

LOCAL FOODS QUICHE †

Choose from Ham & Gruyere, Spinach Mushroom, Chorizo - Bacon with Jack & Cheddar & Chilies – we can make others

9" ALUMINUM / SERVES 6-8	\$25
YOUR DISH	\$32*

BREAKFAST TACOS

Choose from: egg & queso fresco; egg & smoked bacon, brisket, or chorizo; grilled vegetable & spinach or add egg; egg & mixed cheeses.

Served warm in foil • Fresh Pico de Gallo & House Salsa on the side

PER DOZEN \$48

CORN TORTILLA CHIPS & HOUSE SALSA \$2.25pp

BREAKFAST SANDWICHES

AM CLUB egg omelet style, tomato & bacon on sourdough; **COUNTRY SAUSAGE (MIN ½ DOZEN)**, egg & cheese biscuit; **RED EYE** with egg, cheddar, chilies & focaccia; **HAM**, egg & cheese on walnut scallion.

Easy to substitute breads!!

HALF DOZEN MINIMUM ON BISCUIT

Minimum DOZEN "ASSORTED" in aluminum \$60

BAKED BREAKFAST CASSEROLE

RANCH Breakfast Meats, Cheeses & Egg Souffle baked with sourdough, herbs, tomatoes, scallion; **FARMERS** with all vegetables and cheeses and pesto; **FRITTATA** of egg, sundried tomatoes, potatoes, caramelized onion, mozzarella, parmesan; **FRENCH TOAST** Casserole with cinnamon, vanilla, egg and maple syrup. In aluminum dish. *Minimum 6 people.*

RANCH	\$7 per person*
FARMERS	\$6 per person*
FRITTATA	\$7 per person*
FRENCH TOAST	\$5 per person*

SMOKED SALMON PLATTER

Smoked salmon, sliced and garnished with thinly sliced red onion, cream cheese, fresh dill, capers & chopped eggs – pumpernickel, rye and white breads or crackers

SMALL / SERVES 10-15	\$99
LARGE / SERVES 20-25	\$199

***Baking in your dish or assembling on your tray requires visit to store to receive accurate pricing. We need your dish 3 days before pickup.**

† 48 hours notice required