

À la Carte Full Breakfast Buffet

Minimum 24 per item ordered.

We are happy to customize a buffet or plated breakfast for your guests. Cook-to-order stations available.

Scrambled Eggs, Two medium eggs per person *GF*

Breakfast Potatoes, Rosemary fingerling potatoes *GF Ve*

Thick-sliced Peppered Bacon, Two slices per person

Breakfast Sausage, Two links or one patty per person

Country Ham, One three ounce slice per person

Cinnamon Swirl French Toast, With maple syrup, one slice per person

Vegetarian Frittata, Roasted garlic, artichoke, sun-dried tomatoes, Parmesan *GF Ve*

Savory Breakfast Crepes, With chicken potpie filling

Apple-Cinnamon Crepes, With caramel sauce

Biscuits & Gravy, Sausage or vegetarian gravy

Cheese Blintz, With blueberry compote *Ve*

Corned Beef Hash, With rosemary fingerling potatoes

Banger Sausage Sauté, With rosemary fingerling potatoes, braised cabbage, and dill

Quiche, Three variety assortment, 1) Lorraine, 2) ham & cheese, and 3) caramelized onion & Gouda

Sandwiches, Three variety assortment, each on a Macrina brioche with scrambled eggs, 1) ham & Swiss, 2) avocado & pepper jack, and 3) pork sausage & cheddar

Burritos, Three variety assortment, each in a flour tortilla with scrambled eggs, 1) ham, Swiss, peppers, & onion, 2) chorizo, cheddar, & diced potatoes, and 3) roasted corn, mushroom, sun-dried tomato, & pepper jack

À la Carte Continental Buffet

Minimum 24 per item ordered.

Seasonal Fruit Display, Sliced melons, grapes, and fresh berries *GF Ve Vg*

Steel Cut Oatmeal, With brown sugar and half & half *Ve*

Housemade Granola, With Tillamook yogurt and fresh berries *Ve*

Fruit Skewers, Roasted pineapple, red grapes, and strawberries *GF Ve Vg*

Smoked Salmon Lox, With cream cheese, bagels, capers, and pickled onion

Breakfast Breads & Scones, With butter, honey, and assorted jams

Danish, An assortment of petite Danish

Sticky Buns, With bourbon-pecan glaze

Petite Croissants, With butter, honey, and assorted jams

Hard Boiled Eggs, Shelled and halved *GF*

Caffè Appassionato Coffee, Pump pot of regular or decaf, sugar, and half & half

Hot Tea, Black, decaffeinated, and/or green tea bags

Breakfast Juices, Six ounce pour of orange, grapefruit, apple, tomato, and/or cranberry

Bottled Water, 10 ounces

GF - gluten free, Ve - vegetarian, Vg - vegan

Customary condiments: Salt & pepper. Syrup, butter, hot sauce, & ketchup where applicable.
Complimentary compostable plates, knives, forks, spoons, & paper napkins. China, flatware, & linen at additional cost.

Full service parties subject to on-site hourly labor (chef \$35/hour, server \$28/hour) plus 20% service charge & state sales tax.
Drop, set, & pick-up parties subject to 20% delivery charge & state sales tax.

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