# BREAKFAST

Our breakfast menu offers a variety of egg dishes, sides, and delicious sweets. The following selections are a perfect choice for your early morning meetings and private events. All cold pick-ups and deliveries come with easy to follow reheating instructions. Reminder: Please place orders a minimum of three days in advance for guaranteed availability, although our catering team will do its best to serve you when you're planning a last-minute event. Our signature breakfast dishes as well as the most popular & trending dishes are marked with a sprig of rosemary.

The majority of breakfast dishes are served in oven safe 8.5" x 11" metal pans Our signature quiches are served in oven safe 9" round metal containers

#### EGG DISHES

Quiche Sand Sand Sand Per Quiche Lorraine [Bacon, ham, green onion, swiss & parmesan] | Spinach & mushroom | Monterey [Ortega chili & jack] | Broccoli & cheddar | Chorizo & pepperjack

Strata VG NF \$48.00/Half Pan Layered egg & bread, cheddar, and mixed fresh vegetables. [Add bacon, ham, or sausage for \$8]

Frittata VG GFNF \$48.00/Round Pan Fluffy egg with spring vegetables. Serves 10-12 [Add bacon, ham, or sausage for \$8]

Chili Rellenos NF GF \$46.00/Half Pan Roasted poblano chilis filled with chorizo & jack, topped with jack & cotija, and baked as a delicious casserole.

Scrambled Eggs vg GFNF \$42.00/Half Pan Fluffy whipped eggs seasoned with salt & pepper. [24 large eggs per pan]

Eggs Benedict NF \$48.00/Half Pan Toasted english muffin topped with a poached egg, hollandaise, and bacon or ham. [6 pieces per pan]

Eggs Florentine NFVG \$43.00/Half Pan Toasted english muffin topped with a poached egg, hollandaise, and spinach. [6 pieces per pan]

Croissant Sandwich NF \$12.00/Each Flaky croissant filled with eggs, cheese, and your choice of bacon, sausage, or ham.

Breakfast Burrito \$12.50/Each Warm flour tortillas filled with eggs, cheddar, roasted potatoes, and your choice of bacon, ham, sausage, or veggies [bell pepper, spinach, mushroom, onion.]

#### Vegan Dishes

Vegan Burrito VG VN

\$15.75/Each

Warm flour tortillas filled with tofu, roasted potatoes, cashew tomato sauce, salsa and spinach.

Vegan Scramble VG GF VN NF \$55.00/Half Pan Sauteed Tofu, spinach and mushrooms.

[Serves 10 per pan]

#### SIDE DISHES

Potatoes O'Brien VG GF NNF \$44.00/Half Pan Seasoned & roasted red potatoes tossed with onions and bell peppers.

Bacon | Sausage \$42.00/Half Pan Your choice of bacon, breakfast sausage, or both.
[36 pieces per pan]

Fresh Fruit Salad VN NF \$10.25/Per Pound Watermelon, cantaloupe, honeydew, pineapple, grapes, & mixed berries. [Selections are seasonal, fruit isn't dressed.]

### BEVERAGES

Orange Juice VN NF \$14.00/Half Gal [10 cup] [Includes cups] \$22.00/Gallon [20 cup]

Coffee VN NF \$38.00/12 cups

Freshly brewed. Includes cups, stir sticks, cream & sugar \*Coffee available for Corporate & Full Service only

Please ask us if your interested in other beverages or visit us online at LisasBonAppetit.com

Dietary Key: VG – Vegetarian | GF – Gluten Free | VN – Vegan | NF – Nut Free

## PASTRIES & SWEETS

Selections below are trayed & have a minimum order of 1 dozen

Danishes NFVG \$2.75/Small

[Choices: Fruited | Chocolate] \$4.95/Large

Muffins vg/NF \$2.00/Small | \$3.50/Large

[Choices: Banana nut | Blueberry | Apple spice | Chocolate]

Cinnamon Roll NFVG\$2.25/Small | \$4.50/Large

Pecan Rolls vs \$3.00/Small | \$5.25/Large

Croissants vgnf \$2.50/Small | \$4.25/Large

Scones vg / NF \$2.20/Small | \$4.50/Large

[Currant | Blueberry | Lemon Blueberry | Apple Cinnamon | Chocolate]

Selections below come boxed and have a minimum order of 10 slices

Sweet Breads vg/NF\$2.75/Slice | \$20.00/Loaf [Banana nut | Lemon blueberry | Zucchini]

#### BREAKFAST CLASSICS

Selections below come trayed and are served with condiments.

Please place orders 2-3 days in advance.

Bagel Platter VGNF \$55.00/16" Tray [12 bagels]

Assorted bagels. Served with whipped cream cheese.

Mini Bagels VGNF \$44.00/12" Tray [12 bagels] Plain bagels. Served with whipped cream cheese.

Lox & Bagels NF \$110.00/18" Tray [12 bagels] Served with lox, cream cheese, capers, and tomatoes.

Lox & Mini Bagels \$62.00/16" Tray [12 bagels] Served with lox, cream cheese, capers, and tomatoes.

Selections below are packaged in clear containers & sold individually

Bagel Schmears vg/NF \$7.00/Half Pint

[Plain | Everything | Cinnamon Raisin | Herbed]

Salmon Schmear NF \$9.00/Half Pint Flavored Butters VG GFNF \$11.00/Half Pint

[Apple Spice | Honey Cinnamon | Rosemary Garlic]

## SWEET SIDES

### Crème Brulee French Toast 🛛 🗸 🔾

 $50.00/Half\ Pan\ [24\ pc]\ |\ $75.00/Full\ Pan\ [48\ pc]$  French bread soaked in sweet crème brûleè, and topped with a brown sugar glaze & served with syrup.

Buttermilk Pancakes vg NF \$33.00/Half Pan Delicious homemade pancakes. [12 pieces per pan. Add chocolate chips or blueberries for \$3 per pan.]

Selections below come boxed and have a minimum order of 1 dozen

Individual Yogurts VG GFNF \$4.95/Each

[Plain | Fruited ] [Spoons are provided]

Yogurt Parfaits VGNF \$8.50/Each

[Layered vanilla yogurt, fruit, granola. Served with spoons]

#### Breakfast Stations

Selections below require staff and are for full service events only.

Call and speak to one of our event coordinators for more details! Fill out an event estimate request on our website, at www.lisasbonappetit.com located under 'contact'.

Must be placed at least a week in advance.

## Omelet Bar

Minimum order of 30 Guests | Call for Details | Full Service Only

#### Omelet Inclusions GENE/VG

Bacon, ham, bell peppers, jack cheese, cheddar cheese, feta cheese, green onion, mushroom, spinach, sundried tomato and salsa.

# Pancake bar

Minimum order of 30 Guests | Call for Details | Full Service Only

#### Pancake Inclusions VGNF

Plain, blueberry, chocolate chip, banana, strawberry, raspberry, and bacon.

#### Pancake Toppings VG/NF

Whipped cream, banana fosters, apple cinnamon, nutella, strawberry sauce, butter, syrup, honey.

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