



# EMPLOYEE APPRECIATION

# MENU

BREAKFAST | STARTERS | MAINS | DESSERTS | DRINKS

## WE ARE OPEN

MONDAY - FRIDAY  
8:00 AM - 5:00 PM

WEEKENDS  
WE ARE OPEN FOR  
ORDERS OF \$1,000+

## BREAKFAST



### SAVOURY WAFFLES (2PC) \$19.50

Home-made buttermilk Belgian waffles served with scrambled eggs, chicken apple sausage & bacon, cheese blend, fruit salad and OJ. Syrup and butter on the side. \*Buffet style

### BREAKFAST CREPES \$16.95

(1 large crepe pp, cut in half) with your choice of filling, Served with fruit salad and OJ.

**CROQUE MONSIEUR CREPES** (scrambled eggs, cheese and ham).

**CLUB CREPES** (scrambled eggs, turkey, spinach & bacon).

### BREAKFAST CASSEROLE: \$17

Bacon, potatoes, eggs and cheese casserole. Served with fresh fruit salad and orange juice.

### MAKE YOUR OWN BAGEL \$13.95

**SAVORY BAR:** A dozen of assorted bagels, scrambled eggs, American cheese, bacon, and sausage patties.

**SWEET BAR:** A dozen of cinnamon-raisin, blueberry and plain bagels, served with peanut butter, whole banana, sliced strawberries and plain cream cheese.

### RICOTTA-ORANGE PANCAKES (2 PP) \$13.95

Ricotta -orange pancakes Served with butter and maple syrup.

### OMELETTES BAR \$13.95

\*\*Kitchen staff required + induction cooktop. (40 people minimum)

**TOPPINGS:** shredded cheddar cheese-sauteed mushrooms-diced orange and green bell pepper-diced onions-sliced cherry tomatoes-broccoli florets. Proteins: bacon bits & cubed ham.

## STARTERS

### CUCUMBER BOATS (GF) \$8.95

Filled with goat cheese and topped with smoked salmon and fresh dill. 2 pcs

### BUFFALO CHICKEN PHYLLO ROLLS \$7.95

Filled with spicy buffalo chicken and blue cheese crumbles on the side. Served ranch dip sauce. 2 pcs

### BACON WRAPPED JALAPEÑO POPPERS (GF) \$7.95

flavorful creamy and cheesy filling, wrapped in bacon. Served with ranch or blue cheese dipping sauce. 2 pcs

### WILD MUSHROOM PURSE (VEGETARIAN) \$6.95

Portobello, Cremini, Shiitake, Oyster and Button mushrooms blended with savory seasonings and a hint of brandy in a buttery phyllo purse. 2 pcs



### TACO EMPANADAS (GF) \$7.95

Delicious gluten free option! In choices of cheesy beef (ground), cheesy chicken (chopped), or vegan cheese with corn and beans. Served with zesty cucumber chutney. 2 pcs

### MINI CHEESE PIZZA \$7.95

Sun-dried tomato and a hearty helping of cheeses on our delightful mini pizza crust. 2 pcs





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## LUNCH

### PULLED BBQ SANDWICHES (1 PP): \$17.95

Make your own sandwich bar, with shredded meats braised in BBQ sauce (pork or chicken, 6 oz pp), served with plain and wheat buns, pickles, coleslaw, paprika potato wedges, and brownies



### BAKED POTATO BAR (1 PP) \$12.00

baked jumbo potatoes served with TOPPINGS: Shredded mozzarella cheese, sour cream or Greek yogurt, bacon bits, chopped green onions and cubed ham. \*A LA CARTE



### STREET TACOS (GF) 2pcs: \$15.25

CHOICIE:

- pork carnitas
- shredded chicken in smoky chipotle tomato sauce
- papas doradas with corn kernels and broiled queso fresco (vegetarian)

Served with crumbled queso fresco, chipotle sour cream and avocado tomatillo sauce and shredded lettuce. \*A LA CARTE



### DESSERT:

\$5.95

#### Raspberry Mascarpone Verrine Cup (10 min):

Delicious cookie crumble pieces sandwiched between mascarpone cream layers and topped with a sweet raspberry jelly.



#### Vegan Raspberry & Dark Chocolate Verrine Cup (10 min):

Alternating layers of vegan dark chocolate mousse and fresh raspberry coulis. Topped with dark chocolate chips. Suitable for non-gluten and vegan diets.



### BAR SERVICE:

**SONOMA'S PREMIUM WINE BAR (50 GUESTS MINIMUM):** A bright, fresh Stone-fruit Sauvignon Blanc, a lightly crisp Chardonnay, a refreshing Red Wine ("Pinot Noir"), and a balanced Cabernet Sauvignon create a magnificent wine tasting of Sonoma's best. Beers (805, Pacifico, Heinaken), Waters, LaCroix Sparkling Waters, and Sodas. **\$24.95**  
\*\*INCLUDES WINE GLASSES\*\*

#### LIMONCELLO SPRITZ (50 SERVINGS) \$675

Grey goose Vodka, lemon juice, limoncello, simple sirup and tonic water. Garnish with a sliced lemon, and edible flower and mint.

**WORLD'S BEST SANGRIA (60 FL OZ):** REFRESHING RED WINE WITH FRESH DICED FRUITS (SERVES 10-12 CUPS) **\$75**

#### STRAWBERRY MOJITO MOCKTAIL

Fresh Strawberries, mint leaves, lemon juice and club soda with a hint of sugar. (2.5 GAL. yields up to 40 cups approx) **\$195**

