Breakfast Your Way

BAKERY FRESH
Assorted Bagels & Cream Cheese
$36.00 per dozen
Assorted Bagels (VG). Choice of 2 house-made Cream Cheese Spreads: Garlic & Herb (V), Sundried Tomato Vegan Cream Cheese (VG), Cinnamon & Honey (V), Traditional Plain (V), or Strawberry (V)

Assorted Pastries  $28.75 per dozen (V)
Cheese Danish, Fruit Danish, Assorted Croissants, Apple Turnover

Assorted Mini Muffins  $24.00 per dozen (V)
Banana Nut, Lemon Poppy Seed, Blueberry, Double Chocolate

Assorted Scones  $26.50 per dozen (V)
Blueberry, Cranberry White Chocolate, Apple Cinnamon

Breakfast Loaf  $21.00 each (V)
Choice of Banana, Blueberry, or Cranberry Orange
10 slices per loaf

House-Made Coffee Cake Muffins  $24.00 (V)
Fresh baked Muffins with a hint of Cinnamon and topped with Streusel

Mini Butter Croissants  $28.75 per dozen (V)

Chef Josie’s Energy Truffles  $24 per dozen (VG, GF)
Sweet little bites made of toasted Almonds, Walnuts, and Coconut with Banana, vegan Chocolate Chips, and Dried Cranberries.

FRESH AND FRUITY
Seasonal Fruit Display
$4.95 per person (VG, GF)
Strawberry, Blueberry, Raspberry, Blackberry, sliced Watermelon, Cantaloupe, Honeydew, Pineapple, and Grapes with assorted seasonal Fruit

Fruit Display  $4.25 per person (VG, GF)
Sliced Watermelon, Cantaloupe, Honeydew, Pineapple, and Grapes

Assorted Seasonal Whole Fruit
$1.50 each (VG, GF)

YOGURT AND MORE
Individual FAGE Yogurt  $3.00 each (V, GF)
An Assortment of FAGE Greek Yogurt; flavors may include Pomegranate, Cherry, Strawberry, Blueberry, Honey
Breakfast Your Way

YOGURT AND MORE (Continued)

Yogurt Parfait with Berries
$4.75 each (V, GF) Vanilla Greek Yogurt, fresh Berries, Bob’s Red Mill Granola

Yogurt Parfait with Coconut
$4.75 each (V, GF) Vanilla Greek Yogurt, toasted shredded Coconut, Dark Chocolate, toasted sliced Almonds, Bob’s Red Mill Granola

Build Your Own Yogurt Parfait Station $9.00 per person (V, GF) Vanilla Greek Yogurt, fresh Berries, Bob’s Red Mill Granola, toasted sliced Almonds. Minimum 10.

Coconut Chia Pudding with Fresh Raspberries $5.75 each (VG, GF) With toasted sliced Almonds. Minimum 10.

Coconut Chia Pudding with Fresh Blueberries $5.75 each (VG, GF) With toasted Walnuts. Minimum 10.

Chocolate Banana Overnight Oats $5.75 each (VG, GF) With Chia Seeds, fresh Banana, Soy Milk, and vegan Chocolate Chips. Minimum 10.

Hard-Boiled Eggs $2.25 each (V, GF) Two eggs per order. Minimum 10.

Hot Steel Cut Oatmeal $5.50 per person (V) With Brown Sugar, Honey, Dried Cranberries, toasted Almonds. Minimum 15.

HOT CLASSICS
Minimum order of 10 per item. We recommend ordering for full guest count on most items.

Scrambled Eggs $4.00 per person (V, GF) Served with Hot Sauce and Ketchup

Center Cut Bacon $3.50 per person (GF) 2 pieces per serving

Turkey Sausage Links $3.75 per person (GF) 2 pieces per serving

Breakfast Potatoes $3.00 per person (VG, GF) Red Skin Breakfast Potatoes with Onion, Red & Green Bell Pepper

Hash of Sweet Potato & Chicken Apple Sausage $4.75 per person (GF) Served with Hot Sauce and Ketchup

Hash of Potato & Mushroom $3.50 per person (VG, GF) Tricolor Fingerling Potatoes and Shiitake Mushrooms. Served with Hot Sauce and Ketchup

Refried Beans $3.50 per person (VG, GF)

Bacon Breakfast Burrito $7.50 each Eggs, Yukon Gold Potatoes, Bacon, Red & Green Bell Peppers, Cheddar Cheese. Served with Hot Sauce. (Minimum 10, maximum 100)

Vegetarian Breakfast Burrito $7.50 each (V) Eggs, Yukon Gold Potatoes, Spinach, Mushroom, Red & Green Bell Peppers, Cheddar Cheese. Served with Hot Sauce. (Minimum 10, maximum 100)

Breakfast Egg Sandwich $6.95 each Egg, Cheese, Ham on a Biscuit. (Minimum 10, maximum 100)

Breakfast Bagel Sandwich $6.95 each (V) Everything Bagel, Garlic Herb Cream Cheese, Tomato, sliced Cucumber, Alfalfa Sprouts. Vegan Upon Request. (Minimum 10, maximum 100)
Continental Breakfast Buffets
Buffet minimum order for 15 Guests
One buffet selection per order. Priced per person

Shoreline Breakfast $16.75
Mini Croissants (V) and House-made Banana Loaf (V), Vanilla Greek Yogurt (V, GF) with fresh Berries (VG, GF) and Granola (VG, GF). Hot Steel Cut Oatmeal (V) with Brown Sugar, toasted sliced Almonds, and Dried Cranberries. Served with Fruit Preserves (VG, GF) and Whipped Butter (V, GF)

Sunrise Breakfast $11.25
Assorted Breakfast Pastries (V), Mini Blueberry Muffins (V), Vanilla Greek Yogurt (V, GF), Bob’s Red Mill Granola (VG, GF). Whole Fruit (VG, GF)

Hot Breakfast Buffets
Buffet minimum order for 15 Guests
One buffet selection per order

Farmer’s Breakfast $17.75
Hash of Sweet Potato and Chicken Apple Sausage (GF) topped with Fried Eggs (GF)
French Toast Casserole (V) with Hot Maple Syrup (V, GF) and Whipped Cream (V, GF).
Seasonal Berry Compote (VG, GF)
Choice of Bacon (GF) or Hilary’s Spicy Vegan Sausage (VG, GF)

Triton Breakfast $15.25
Scrambled Eggs (V, GF) and Red Skin Potatoes with Onion, Red & Green Bell Pepper (VG, GF)
Choice of one: Center Cut Bacon (GF), Turkey Sausage Links (GF) or Hilary’s Spicy Vegan Sausage (VG, GF)
Assorted Pastries (V) and Fruit Display (VG, GF)
Served with Ketchup and Hot Sauce

SoCal Breakfast $17.50
Scrambled Eggs (V, GF) and Red Skin Potatoes with Onion, Red & Green Bell Pepper (VG, GF).
Refried Beans (VG, GF), Shredded Jack and Cheddar Cheese (V, GF) on the side
Choice of Flour Tortillas (VG) and/or Corn Tortillas (VG, GF) (2 per guest)
Fruit Display (VG, GF)
Served with Fire Roasted Salsa and Ketchup (VG, GF)

OPTIONAL: Add Carne Asada $4.50 (GF)

Signature Stations
Minimum order of 20 unless otherwise noted. Requires Chef

Eggs Benedict Station $5.75 per person
English Muffin with Canadian Bacon, poached Egg, and Hollandaise Sauce

Avocado & Polenta Benedict Station $5.50 per person (V, GF)
Polenta Cake with fresh Avocado, poached Egg, and Hollandaise Sauce

French Toast Station $6.25 per person (V, GF)
Challah Bread soaked in Sweet Custard, toasted on a hot griddle until golden and crisp. Served with toasted Almonds, fresh Whipped Cream, and Macerated Berries

Potato Hash and Poached Egg Station $6.25 per person (GF)
Crisped on a hot griddle and topped with slow poached Eggs: Hash of Sweet Potato & Chicken Apple Sausage, and Hash of Tricolor Fingerling Potato and Shiitake Mushroom. Served with Hot Sauce and Ketchup.

Omelet Station $14.75 per person (GF)
Breakfast & Break Snacks

A Memorable Morning
We recommend ordering for your full guest count

Eggs Baked in Marinara  $4.50 per person (V)
Served with toasted Ciabatta. Minimum 10.

Hash of Potato and Mushroom with Egg  $4.50 per person (V, GF)

Hash of Sweet Potato & Chicken Apple Sausage with Egg  $5.75 per person (GF)

French Toast Casserole  $48.00 (V)
Hot Maple Syrup and fresh Whipped Cream. Serves 16.

Bagel and Lox Platter  $9.75 per person
Capers, Cream Cheese, sliced Red Onion, sliced Tomato, Alfalfa Sprouts. Minimum 12.

Vegetarian Breakfast Naan  $19.25 (V)
Eggs, Monterey Jack, Cheddar, Tomato, Spinach
8 slices; serves 4 guests

Bacon Breakfast Naan  $19.25
Eggs, Bacon, Monterey Jack, Cheddar, Tomato, Spinach
8 slices; serves 4 guests

Elevate with Ease
Making choices can be difficult! Try selecting a complete breakfast buffet and add a selection(s) from above to elevate the experience. Or contact an Event Coordinator to design your special meal.
A Memorable Morning
(Continued)
We recommend ordering for your full guest count

**Avocado Crostini** $3.00 each (VG)
Fresh Avocado, sliced Radish, crispy Capers on a toasted Sadie Rose Baguette. Minimum 10.

**Garden Frittata** $6.25 per person (V, GF)
Eggs, Tomato, Yukon Gold Potato, Onion, Spinach, Mushroom, Parmesan, and Ricotta. Minimum 12 servings.

**Vegan Frittata** $6.25 per person (VG, GF)
With Baby Spinach, oven-roasted Tomato, Crimini Mushroom, Onion, Garlic, Red Bell Pepper, and dairy-free Mozzarella. Minimum 12 servings.

**Vegetarian Quiche** $6.50 per person (V)
Eggs, Tomatoes, Spinach, and Gruyère Cheese in a Puff Pastry Crust. Minimum 12.

**Bacon Quiche** $7.75 per person
Bacon, Eggs, Tomatoes, Spinach, and Gruyère Cheese in a Puff Pastry Crust. Minimum 12.

**Turkey Kale Crustless Quiche** $7.00 per person (GF)
Turkey and Baby Kale baked with Pepper Jack, roasted Red Bell Pepper, and Eggs topped with chopped Green Onion. Minimum 12.

Mix and Mingle
These items provide a great opportunity for your guests to mix and mingle while enjoying breakfast.
Get Creative: Combine with your favorites from our à la carte menu
Or contact an Event Coordinator to design your custom menu.
**Snack Attack**

**BREAK PACKAGES**
We recommend ordering for full guest count on most items.
Minimum order of 10 per item.

**La Jolla Cove**  $11.00 per person
- Hummus and Baba Ghanoush (VG, GF) with crispy Pita Chips (V) and Naan (VG)
- Acai Cup with Blueberries, Coconut, and Granola (VG, GF)
- Mini Lemon Bars (V)

**Sunset Cliffs**  $12.25 per person
- Charcuterie Board with premium Meats, Cheeses, Crostini, and Crackers
- Beets and Blue Cheese Platter with toasted Walnuts (GF)
- Dulce de Leche Profiteroles (V)

**Coronado Sands**  $9.50 per person
- Build Your Own Bruschetta with Crostini (V) and a trio of toppings: Portabella, Tomato Basil, and Grilled Vegetable (VG)
- Mini Caprese Skewers (V, GF)
- Mini Fudge Brownies (V)

**Playa Pacifica**  $7.75 per person
- Fresh Vegetable Board with Hummus (VG, GF)
- Minted Fruit Brochettes (VG, GF)
- Chef Josie’s Energy Truffles (VG, GF)

**The Del Mar**  $8.75 per person
- Assorted Cookies, freshly baked (V)
- Sweet & Spicy Mixed Nuts (VG, GF)
- Angie’s Sea Salt Popcorn (VG, GF)

**Build Your Own Snack Mix**  $5.00 per person (V)
- Includes Mixed Nuts, Pretzels, Dried Fruit, M&Ms, and Dark Chocolate Covered Espresso Beans

**Dips & Chips Display**  $3.25 per person (V)
- Choice of house-made Pita Chips, Potato Chips (GF), or Tortilla Chips (GF) and choice of two Dips: Hummus (VG, GF), Spinach Dip, Fire Roasted Salsa (VG), Guacamole, or Sun-dried Tomato Dip

**Salsa Display**  $2.75 per person (VG, GF)
- House-made Tortilla Chips with choice of 2 Salsas: Smoked Chipotle, Fire Roasted, Salsa Verde, Pico de Gallo

**Ice Cream Social**  $6.75 per person (V, GF)
- Includes Vanilla and Chocolate Ice Cream
- Toppings Include: Chocolate Sauce, chopped Nuts, Maraschino Cherries, and Whipped Cream

**OPTIONAL:** Add dairy-free Coconut Gelato $2.75 or Lemon Sorbet $4.00 per person
# Snacks à la Carte

**This Saves Lives Snack Bars**  $3.25 each (V, GF)
Nut & Seed Blend Snack Bars in Assorted Flavors - Dark Chocolate Cherry & Sea Salt; Wild Blueberry Pistachio; Dark Chocolate Peanut Butter; and Madagascar Vanilla, Almond & Honey

**Skinny Dipped Almonds Dark Chocolate Espresso**  $3.75 each (V, GF)
Individual 1.5 oz Bag

**Skinny Dipped Almonds Dark Chocolate Raspberry**  $3.75 each (V, GF)
Individual 1.5 oz Bag

**Assorted Bags of Chips**  $2.50 each (V, GF)
Deep River Kettle Chips. Original Salted, BBQ, Sweet Maui Onion, and Jalapeño. 2oz bags

**Angie’s BoomChickaPop Sea Salt Popcorn**  $3.00 each (VG, GF)
Individual 0.6 oz bags of Popcorn

**Whole Natural Almonds**  $2.75 each (VG, GF)
Individual 1 oz bags of Orchard Valley Whole Natural Almonds

**Dry Roasted Almonds**  $2.75 each (VG, GF)
Individual 1 oz bags of Orchard Valley Dry Roasted Almonds with Sea Salt

**Granola Bars**  $2.50 each (V)
Almond Sweet & Salty and Crunchy Oats n' Honey

**Enjoy Life Bars**  $4.75 each (V, GF)
All-natural snack bar that is gluten free and free of 14 common allergies. Assorted Flavors to include: S’mores, Caramel Apple, Chocolate Sunseed Crunch, and Cherry Cobbler.

**Made Good Granola Minis**  $2.75 each (VG, GF)
Apple Cinnamon and Chocolate Chip flavors; organic, vegan, and made with gluten free Oats

**Made Good Mixed Berry Granola Bars**  $2.75 each (VG, GF)
Cranberries, Raspberries, and Currants rolled together with gluten free Oats

**Made Good Strawberry Crispy Squares**  $2.75 each (VG, GF)
Organic crispy Rice treats with juicy sweet Strawberries

**Go Wild Nut & Vegetable Protein Snacks**  $3.50 each (VG)
Savory, plant-based snacks, packed with protein. Flavors include Chili Lime Crunch, Sea Salt & Pepper, and Barbecue. Individual 1.5 oz box.

**Mangoes Sweet & Tangy Supersnacks**  $3.50 each (VG, GF)
Organic dried Mangoes, vegan and gluten free