Individual Breakfast & Brunch Menu
Served in individual containers or multi-compartment boxes

Light Breakfast
Served in individual, multi-compartment boxes. Minimum order of 10. Up to 2 Individual Breakfast selections per order.

Simple Start  $9.25 (V)
Fresh baked Scone with Strawberry Preserves, Chocolate Banana Overnight Oats, and sliced fresh Fruit

Early Risers  $8.75 (V)
Two Hard Boiled Eggs, House-made Banana Breakfast Bread with Butter, and sliced fresh Fruit

Garden Bagel  $9.75 (V)
Everything Bagel, Cream Cheese, Tomato, sliced Cucumber, Alfalfa Sprouts. Served with sliced fresh Fruit.

Bagel & Lox Box  $13.95
Everything Bagel, Cream Cheese, Lox, sliced Red Onion, Capers, and Alfalfa Sprouts

Fresh Baked Quiche  $13.75
Choice of Bacon or Vegetarian (V) Quiche in Puff Pastry. Served with sliced fresh Fruit, and Mini Apple Pie Tartlet. Quiche is served at room temperature.

Fresh Baked Crustless Quiche  $12.75 (GF)
Crustless Turkey Kale Quiche (GF). Served with Chef Josie’s Energy Truffle (VG, GF) and sliced fresh Fruit. Quiche is served at room temperature.

The European  $15.95 (V)
Buttery fresh Croissant served with Strawberry Preserves. Accompanied by an assortment of Domestic Cheeses, Prosciutto, and Grapes.

Breakfast on the Run
Served in individual plastic container with lid. Minimum order of 10 for each selection.

Acai Cup  $9.50 (VG, GF)
Acai Berry Sorbet, Blueberries, and Bob’s Red Mill Granola, topped with Coconut and Banana

Chocolate Banana Overnight Oats  $5.75 (VG, GF)
With Chia Seeds, fresh Banana, Soymilk, and vegan Chocolate Chips

Coconut Chia Pudding  $5.75 (VG, GF)
With toasted Walnuts and fresh Berries
Individual Breakfast & Brunch Menu
Served in individual containers or multi-compartment boxes

Hot Breakfast

**Important Note:** These individual hot meals will be packaged at our Catering Kitchen and delivered onsite warm and ready to enjoy.
Minimum order of 10. Up to 2 Individual Breakfast selections per order.

- **Bacon Breakfast Burrito** $10.95

- **Vegetarian Breakfast Burrito** $10.50 (V)

- **Breakfast Egg Sandwich** $10.50
  Egg, Cheddar Cheese, and Ham on a Buttermilk Biscuit. Served with Breakfast Potatoes, Ketchup, and Mini Apple Pie Tartlet.

- **Garden Frittata Breakfast** $10.50
  Garden Frittata with warm Marinara Sauce on the side, Turkey Sausage Links, and Breakfast Potatoes

- **Vegetarian Garden Frittata Breakfast** $11.50 (V)
  Garden Frittata with warm Marinara Sauce on the side, Hilary’s Spicy Vegan Sausage, and Breakfast Potatoes

Specialty

**Hot Breakfast**

**Important Note:** These individual hot meals are designed to be packaged at the event location to assure quality and freshness. This will require additional charges for onsite event staff.
Minimum order of 10. One selection per order.

- **Triton Breakfast** $10.95
  Scrambled Eggs, Bacon, Breakfast Potatoes, and a freshly baked Scone. Served with Ketchup.

- **SoCal Breakfast** $11.25 (GF)
  **Add Beef Carne Asada** $5.25 per person

- **Farmer’s Breakfast** $12.75
  Hash of Sweet Potato and Chicken Apple Sausage topped with a Fried Egg. Served with Bacon, French Toast Casserole, and Maple Syrup.
Chilled Selections

Minimum order of 10. Up to 2 Individual Meal selections per order.

Flat Iron  $19.50
Chilled marinated Flat Iron Steak, Charred Romaine Salad, Orange Scented Couscous Salad, sliced fresh Fruit, and Sadie Rose Artisan Roll and Butter. Vegetarian: Roasted Smoked Tofu  $13.50

Citrus & Herb Salmon  $20.50
Chilled Citrus & Fresh Herb Salmon, Seasonal Grilled Vegetables, Orzo Pasta Salad with Cucumbers, Onions, Feta, and Cherry Tomatoes, and Sadie Rose Artisan Roll and Butter
Vegetarian: Herb Marinated Roasted Tofu  $14.50

Mediterranean Flavors  $15.50
Moroccan Chicken Skewers, Honey Glazed Carrots, Greek Salad, and Pita Chips with Hummus

Wheatberry Salad with Herb Chicken  $ 20.25
Herb Chicken over Wheatberry, Quinoa, Butternut Squash, Dried Fruit, Almonds, Baby Kale, Mandarin Oranges, and Feta with Honey Soy Ginger Dressing. Served with Grilled Asparagus & Beet Salad.
Vegetarian: Wheatberry Salad with Herb Tofu  $17.25

Forbidden Rice Salad with Shrimp  $16.75 (GF)
Chilled Cilantro Shrimp over Forbidden Black Rice, toasted Walnuts, Tomato, and Green Beans with a Citrus Agave Vinaigrette. Served with steamed Edamame, fresh sliced Fruit.
Vegan: Forbidden Rice Salad with Vegan Sausage  $16.75 (GF)

Salmon Poke  $17.25 (GF)
Marinated Salmon with roasted Sesame Seeds, Tomato, and Cucumber served with Seaweed Salad and Steamed Rice

Individual Lunch and Dinner Menu
Served in individual bowls or multi-compartment boxes

Sushi and Poke

Minimum order of 20. Up to 2 Individual Meal selections per order.

Served with Soy Sauce, Ginger, and Wasabi

California Roll  $13.50
Krab, Avocado, and Cucumber served with Seaweed Salad

Spicy Tuna Roll  $14.75 (GF)
Spicy Tuna and Cucumber served with Seaweed Salad

Vegetable Roll  $12.75 (VG)
Red Bell Peppers, Daikon Sprouts, Cucumber, Avocado, and Yamagobo served with Seaweed Salad

Ahi Poke  $16.50 (GF)
Marinated Ahi with roasted Sesame Seeds, Tomato, and Cucumber served with Seaweed Salad and Steamed Rice

Forbidden Rice Salad  with Shrimp  $16.75 (GF)
Chilled Cilantro Shrimp over Forbidden Black Rice, toasted Walnuts, Tomato, and Green Beans with a Citrus Agave Vinaigrette. Served with steamed Edamame, fresh sliced Fruit.

Forbidden Rice Salad  with Vegan Sausage  $16.75 (GF)
Marinated Salmon with roasted Sesame Seeds, Tomato, and Cucumber served with Seaweed Salad and Steamed Rice

Ahi Poke
Hot Meals

Important Note: These individual hot meals will be packaged at our Catering Kitchen and delivered onsite warm and ready to enjoy. Minimum order of 10. One selection per order.

**Flavors of Morocco**  $16.50
Pomegranate Chicken Skewers, Vegetable Tagine, Saffron Rice, Zaalouk Roasted Eggplant and Tomato Dip, and Whole Wheat Naan. Gluten free upon request.
Vegetarian: **Pomegranate Glazed Zucchini**  $15.50

**Flavors of Italy**  $15.25 (V)
Penne Pasta with Marinara Sauce, Ratatouille, Grilled Asparagus with Seasoned Panko Breadcrumbs & Caesar Dressing, and fresh baked Breadstick

Add **Turkey Meatballs**  $2.50 per person

**Mandarin Style**  $15.25
Beef & Broccoli or Soy Ginger Tofu with Bell Peppers, Celery and Onions. Served with Jasmine Rice, Steamed Vegetable Pot Sticker, and Soy Sauce.

**Chipotle Salmon**  $22.50 (GF)
Honey Chipotle Glazed Salmon, Roasted Asparagus, Yukon Gold Garlic Mashed Potatoes, and Wilted Kale with blistered Grape Tomatoes & toasted Almonds

**Chicken Piccata**  $17.50
With Lemon Caper Sauce, Haricots Verts Amandine, Wild Rice Pilaf, and Roasted Mushrooms with Balsamic Glaze

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Hearty Bowls & Salads

Minimum order of 10. Up to 2 Individual Meal selections per order.

**Quinoa Harvest Bowl**  $11.75 (VG, GF)
Red & White Quinoa, Black Forbidden Rice, Roasted Sweet Corn, Chili Garlic Edamame, Heirloom Tomatoes, Cucumber and Pickled Red Onion

**Lentil Harvest Bowl**  $11.75 (VG, GF)

**Southwest Quinoa Bowl**  $11.75 (VG, GF)
Roasted Red Beets, Carrots, Fingerling Potatoes, Red Quinoa, Corn, Black Beans, and Southwest Seasoning

**Kale Harvest Bowls**  $11.75 (VG, GF)
Tuscan Black Kale, Avocado, Brown Rice, marinated Red Onion, Nori, Black Sesame Seeds and Edamame with Citrus Agave Sauce

**Baja Tofu Salad**  $12.50 (VG, GF)
Artisan Field Greens, Mushrooms, Black Beans, Sweet Corn, and Red Kidney Beans topped with Marinated Tofu with Jalapeño Citrus Vinaigrette