



BREAKFAST

| BISCUITS AND BERRIES

**Freshly Baked Danishes | Seasonal Muffins
Seasonal Morning Buns | Tea Breads | Bagels**
(1.5 pastries per person)

Served with: Butter | Jam | Schmeear

*Add a Seasonal Fruit Display for \$3/guest

*Vegan, Gluten-free Pastries Available Upon Request

\$7 PER PERSON

| THE SUN RISER

**Freshly Baked Danishes | Seasonal Muffins | Seasonal
Morning Buns | Tea Breads | Bagels**

(2 pastries per person)

Served with: Butter | Jam | Schmeear | Seasonal Fruit

Locally Roasted Coffee | Hot Tea | Assorted Bottled Juices

*Vegan, Gluten-free Pastries Available Upon Request

\$11.75 PER PERSON

| STUFFED BREAKFAST CROISSANTS

Choose From:

Florentine - Organic Spinach, Egg White, Local Goat Cheese,
Roasted Butternut Squash

Farmer - Double Smoked Bacon, Free Range Eggs, Aged Cheddar

Fromage - Mortadella, Brie, Sweet Pepper Relish

Southwestern - House Sausage, Hatch Green Chilies,
Pepperjack Cheese

Served with: Seasonal Fruit Display | (1.5 pastries per person)

\$11.25 PER PERSON

| FRESH BAKED INDIVIDUAL QUICHES

Free Range Eggs Baked in a Flaky Pastry Crust

Choose From:

Farmer - Double Smoked Bacon, Aged Cheddar, Caramelized Onion

Florentine - Organic Baby Spinach, Egg White, Local Goat Cheese,
Roasted Butternut Squash

Southwestern - Chorizo, Green Chilies, Pepper Jack Cheese

Greek - Artichoke, Asparagus, Feta, Piquillo Pepper

Served with: Yukon Gold Breakfast Potatoes & Seasonal Fruit Salad

\$12 PER PERSON

| FARMER'S BREAKFAST

**Free Range Scrambled Eggs with Smoked Cheddar Cheese
and Green Onion | Yukon Gold Breakfast Potatoes | Double
Smoked Bacon | Pork Breakfast Sausage | Chefs Assorted
Breakfast Pastries**

\$11.65 PER PERSON

| BUTTERMILK MOUNTAIN BISCUITS & GRAVY

**Hot and Flaky Jalapeno Cheddar Biscuits | Hatch Green Chili
and Sausage Gravy | Yukon Gold Breakfast Potatoes
Cheddar and Scallion Scrambled Eggs | Double Smoked
Bacon | Breakfast Sausage Links**

\$12 PER PERSON

| BUILD YOUR OWN BREAKFAST BURRITO

**Free Range Eggs | Crispy Potatoes | Hatch Green Chili Queso
Warm Chipotle Tortillas | Cinnamon Fruit Salad**

*Add Chorizo, Smoked Bacon, or Local Sausage | \$1.50 per guest

*Add Pork Green Chili | \$1 per guest

\$9.50 PER PERSON

| ORGANIC QUINOA POWER BOWL

**Organic Colorado Quinoa Slow Simmered in Almond and
Coconut Milk | Noosa Yogurt | Seasonal Berries | Toasted
Coconut | Dried Fruits | Agave Syrup | Sliced Almonds
House Granola | Bananas | Brown Sugar
Blueberry Granola Flax Muffins**

\$15.50 PER PERSON

| SAVORY BREAKFAST SANDWICHES

Choose From:

Antipasto - Ciabatta, Prosciutto, Mortadella, Coppa, Provolone Cheese,
Free Range Egg, Pepper Aioli

Farmer - Pretzel Roll, Double Smoked Bacon, Aged Cheddar, Free
Range Egg, Spicy Ketchup

Florentine - Ciabatta Roll, Organic Spinach, Free Range Egg, Brie,
Pepper Relish

Southwestern - Pretzel Roll, Chorizo, Free Range Egg, Green Chili,
Pepper Jack, Creamy Salsa

Haute Chicken - Buttermilk Biscuit, Crispy Chicken, Pimento Cheese
Served with: Yukon Gold Breakfast Potatoes | Fresh Fruit Display

\$11.75 PER PERSON

| BUILD YOUR OWN BREAKFAST TACOS

**Free Range Eggs | Local Corn Tortillas | Cheddar Cheese |
Salsa Roja | Salsa Verde | Lime Crema**

Your Choice of One Protein:

Chorizo | Double Smoked Bacon | Local Sausage | Tofu Rajas

Served with: Southwestern Hash Casserole | Chili Lime Fruit Salad

\$11.50 PER PERSON



BREAKFAST (CONTINUED)

| NASHVILLE HOT CHICKEN AND WAFFLES

Spicy Crispy Pickle Brined Boneless Chicken Breast | Fluffy Belgian Waffles | Free Range Scrambled Eggs | Hash Brown Casserole | Maple Syrup | Seasonal Compound Butter

\$7 PER PERSON

| COLORADO BREAKFAST BAKE

Layers of Local Tortilla | Free Range Eggs | Pepper Jack Cheese | Chorizo | Green Chili Queso

Served with: Yukon Gold Breakfast Potatoes | Chili Lime Fruit Salad

\$10.25 PER PERSON

| CHEF ERICKA'S BISCUIT BAR

Freshly Baked Biscuits | Free Range Scrambled Eggs | Pork Sausage | Double Smoked Bacon | Pimento Cheese | Yukon Gold Breakfast Potatoes | Seasonal Jams and Compound Butters | Fruit Salad

*Add Nashville Hot Chicken for an Additional \$3.25 per Person

\$11.95 PER PERSON

| PALISADE PEACH FRENCH TOAST BAKE

Local Peaches | Rich Brioche | Brown Sugar Free Range Eggs | Granola Crust

Served with: Maple Syrup | Sausage Patties | Fresh Fruit Platter

\$10.75 PER PERSON

| NOOSA YOGURT BAR

Local Vanilla and Plain Yogurt | Seasonal Berries | Toasted Coconut | Dried Fruits | Agave Syrup | Sliced Almonds
House Granola | Bananas | Brown Sugar
Blueberry Granola Flax Muffins

\$10.95 PER PERSON

BREAKFAST ALA CARTE

| BREAKFAST SANDWICHES

Antipasto | \$7.50 PER PERSON

Ciabatta | Prosciutto | Mortadella | Coppa
Provolone Cheese | Free Range Egg | Pepper Aioli

Farmer | \$7 PER PERSON

Pretzel Roll | Double Smoked Bacon | Aged Cheddar
Free Range Egg | Spicy Ketchup

Florentine | \$7.25 PER PERSON

Ciabatta Roll | Organic Spinach | Free Range Egg
Brie | Pepper Relish

Southwestern | \$7 PER PERSON

Pretzel Roll | Chorizo | Free Range Egg | Green Chili
Pepper Jack | Creamy Salsa

Haute Chicken | \$7 PER PERSON

Buttermilk Biscuit | Crispy Chicken | Pimento Cheese

| QUICHE & FRITTATA

Farmer | \$5.50 PER PERSON

Smoked Bacon | Aged Cheddar | Caramelized Onion

Florentine | \$6 PER PERSON

Organic Baby Spinach | Egg White | Local Goat Cheese
Roasted Butternut Squash

Southwestern | \$5 PER PERSON

Chorizo | Green Chilies | Pepper Jack Cheese

Greek | \$5.50 PER PERSON

Artichoke | Asparagus | Feta | Piquillo Pepper

| BREAKFAST CROISSANTS

Florentine | \$7 PER PERSON

Organic Baby Spinach | Egg White | Local Goat Cheese
Roasted Butternut Squash

Farmer | \$6.5 PER PERSON

Smoked Bacon | Free Range Eggs | Aged Cheddar

Fromage | \$6.5 PER PERSON

Mortadella | Brie | Sweet Pepper Relish

Southwestern | \$6.5 PER PERSON

Sausage | Hatch Green Chilies | Pepperjack

| EXTRAS Individual Noosa Yogurt - \$4 • Free Range Scrambled Eggs - \$3.75 • Southwest Hash Brown Casserole - \$3.75 • Double Smoked Bacon (2pcs) - \$2.5
Local Sausage Patties (2 pcs) - \$2.25 • Yukon Gold Breakfast Potatoes - \$2.25 • House Made Muffins - \$3 • House Made Danish or Morning Buns - \$3.25
Seasonal Fruit Salad - \$3.5 • Seasonal Fruit Display with Citrus Yogurt Dip - \$5 • House Made Biscuits - \$2.5