



www.offthevinecaterers.com
info@offthevinecaterers.com
(425) 495-9713

BREAKFAST & BRUNCH

Summer-Fall 2020

Eggs

FRITTATAS

assorted meat, cheese, and vegetable mini frittatas

QUICHE

assorted meat, cheese, and vegetable mini quiche

SCRAMBLED EGGS

served with roasted peppers, green onions, Tillamook cheddar, and salsa on the side

Potatoes

GOAT CHEESE & CHIVE HASH BROWNS

mini hash browns with goat cheese and fresh chives

YUKON GOLD POTATOES

breakfast potatoes with onions and fresh herbs

Meat

BLACK FOREST BACON

MAPLE BREAKFAST SAUSAGE LINKS

SMOKED SALMON PLATTER

smoked Alaskan Sockeye with fresh herbs, creme fraiche, and toast



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Toasted & Griddled

FRENCH TOAST

thick sliced French toast served with butter and maple syrup, blueberry compote, and whipped cream

BUTTERMILK WAFFLES

Belgian style waffles served with butter and maple syrup, blueberry compote, and whipped cream

BUTTERMILK PANCAKES

fluffy pancakes served with butter and maple syrup, blueberry compote, and whipped cream

Additional Sides

FRESH FRUIT PLATTER

ASSORTED BREAKFAST PASTRIES

VANILLA YOGURT & CRANBERRY-ORANGE GRANOLA

CHEESE PLATTER

French Brie and Beecher's Flagship with crackers and toast

Beverages

FRESH SQUEEZED JUICE

choice of orange, grapefruit, or tomato

COFFEE SERVICE

with regular, decaf, hot water & tea bags, creamers, and sweeteners