

Breakfast Menu

EXECUTIVE CONTINENTAL \$14.95

Fresh Seasonal Fruit Platter (GF, DF, V)
Berry & Vanilla Yogurt & Granola (V)
Assortment of Freshly Baked Breakfast Breads
Petite Quiche Assortment (GF, DF, V)

BREAKFAST BURRITOS \$15.95

Fresh Seasonal Fruit Platter (GF, DF, V)
Breakfast Burritos with Scrambled Eggs, Green Onion
and Cheddar Cheese served with Fresh Salsa (V)
Thick Applewood Smoked Bacon (GF, DF) or Sausage
Links (GF, DF)
Rosemary Roasted Potatoes (GF, DF, V)

SCRAMBLED EGGS \$15.95

Fresh Seasonal Fruit Platter (GF, DF, V)
Scrambled Eggs served with Tabasco & Ketchup (GF, V)
Thick Applewood Smoked Bacon or Sausage Links (GF, DF)
Rosemary Roasted Potatoes (GF, DF, V)
Assortment of Freshly Baked Breakfast Breads

FRENCH TOAST \$15.95

Fresh Seasonal Fruit Platter (GF, DF, V)
French Toast served with Hot Maple Syrup & Whipped Butter (V)
Scrambled Eggs (GF, V)
Thick Applewood Smoked Bacon or Sausage Links (GF, DF)

VEGGIE FRITTATA \$15.95

Fresh Seasonal Fruit Platter (GF, DF, V)
Veggie Frittata with Parmesan Cheese (GF, V)
Thick Applewood Smoked Bacon or Sausage Links (GF, DF)
Assortment of Freshly Baked Breakfast Breads

CHICKEN & WAFFLES \$16.75

Fresh Seasonal Fruit Platter (GF, DF, V)
Scrambled Eggs (GF, V)
Fried Chicken & Waffles served with Hot Maple Syrup
Choose: 3 Individual bite size waffles or 1 large waffle

JOE'S SPECIAL \$16.25

Fresh Seasonal Fruit Platter (GF, DF, V)
Joe's Special: Scrambled Eggs w/ Spinach, Onions, Mushrooms
Ground Beef and Parmesan Cheese *served w/ Sour Cream* (GF, V)
Thick Applewood Smoked Bacon or Sausage Links (GF, DF)
Assortment of Freshly Baked Breakfast Breads

COUNTRY SCRAMBLE \$16.75

Fresh Seasonal Fruit Platter (GF, DF, V)
Scrambled Eggs, Caramelized Onions, Spinach & Cheddar
Cheese (GF, V)
Thick Applewood Smoked Bacon or Sausage Links (GF, DF)
Rosemary Roasted Potatoes (GF, DF, V)
Assortment of Freshly Baked Breakfast Breads

BREAKFAST CUPS \$16.75

Fresh Seasonal Fruit Platter (GF, DF, V)
Breakfast Cups (2) Egg, Diced Ham, Red Bell Pepper,
Cilantro, Onion, Cheddar Cheese *served w/ Sour Cream & Salsa* (GF)
Thick Applewood Smoked Bacon or Sausage Links (GF, DF)
Rosemary Roasted Potatoes (GF, DF, V)
Assortment of Freshly Baked Breakfast Breads

BREAKFAST SANDWICH \$11.95

Toasted Sour Dough English Muffin with Bacon, Egg & Cheese
Fresh Seasonal Fruit Platter (V, GF, DF)
Rosemary Roasted Potatoes (V, GF, DF)

BISCUITS & GRAVY BREAKFAST \$15.95

Buttermilk Biscuits with Sausage Gravy
Scrambled Eggs served with Tabasco & Ketchup (GF, V)
Thick Applewood Smoked Bacon OR Sausage Links (GF, DF)
Fresh Seasonal Fruit Platter (V, GF, DF)

GOURMET OATMEAL BAR \$14.25

Fresh Seasonal Fruit Platter (GF, DF, V)
Steel Cut Oatmeal Buffet with Cream, Sugar, Brown Sugar, Raisins,
Almond Slivers, Blueberries and Honey (V)
Assortment of Freshly Baked Breakfast Breads

MIGAS & BLACK BEANS \$14.95

Fresh Seasonal Fruit Platter (GF, DF, V)
Mexican Scrambled Eggs with Cheese, Corn Tortillas, Jalapenos,
Cilantro & Onions Served with Salsa and Sour Cream (V)
Mexican Style Black Beans (V)
Roasted Potatoes (GF, DF, V)

ADD ONS

Chef attended Crepe Station *\$9.95 Add-on \$16.95 Main Meal*
Savory: Spinach, Sautéed Mushrooms, Bacon, Béchamel Sauce, Lemon Buerre Blanc Sauce,
Diced Chicken, Fresh Tomato & Basil, Cheeses – Mozzarella, Parmesan & Swiss OR
Sweet: Strawberries, Bananas, Sliced Peaches, Nutella, Cinnamon Apples, Sliced Almonds,
Chocolate Sauce, Caramel Sauce and Freshly Whipped Cream.
Chef attended Omelet Station *\$9.95 Add-on \$16.95 Main Meal*
Bacon, Ham, Sausage, Spinach, Sautéed Mushrooms, Tomatoes, Diced Bell Peppers, Green
Onions, Cheddar & Swiss Cheese
Assortment of Freshly Baked: Blueberry Muffins, Lemon Cornmeal
Scone (G), Cranberry Scones with an Orange Glaze, Banana Muffins,
Cinnamon Streusel Muffins *\$2.95 per person*
Yogurt Parfait Bar: Blueberries, Strawberries & Granola *\$5.95 per person*
Oatmeal Bar: Blueberries, Honey, Brown Sugar, Almonds, Raisins *\$5.95 per person*
Sugar Doughnuts (3) *\$1.95 per person*
Lox, Mini-Bagels, Lemon Caper Aioli & Pickled Red Onion *\$7.25 per person*
Biscuit Bar with Silver Dollar Biscuits & Accoutrements *\$3.95 per person*
Sausage Gravy, Honey, Raspberry Preserves, Bacon Bourbon Jam
Thick Applewood Bacon or Sausage Links (3) *\$2.95 per person*
Coffee and Tea *\$2.50 per person*
Coffee, Tea and Juice *\$3.95 per person*

Assortment of Freshly Baked Breakfast Breads – Choose two:

Blueberry Muffins, Cranberry Scones w/ Orange Glaze, Banana Muffins,
Lemon Cornmeal Scones (GF), Cinnamon Streusel Muffin

Plus 22% Operation Fee, W.S.S.Tax & Labor/Delivery charges will apply

Prices include appropriate service ware (china or compostable) and buffet décor.

Minimum Order: 15 Guests

Green Apple Events & Catering | 14828 NE 95th Street, Redmond, WA 98052 | 425-298-0767 phone