



Breakfast Buffets

Available for Groups of Twenty or More

Includes Assorted Pastries, Fresh Squeezed Orange Juice, Starbucks House Blend Coffee, Decaffeinated Coffee and Assorted Tazo Teas

Classic Breakfast Buffet

Sliced Seasonal Fruit and Berries
Fluffy Scrambled Eggs with Fresh Herbs
Country Sausage Links
Apple Wood Smoked Bacon
Red Skin Sweet Onion Hash
Buttermilk Pancakes with Buttery Maple Syrup



Sunday Home Cookin' Buffet

Sliced Seasonal Fruit and Berries
Fluffy Scrambled Eggs with Fresh Herbs
Apple Wood Smoked Bacon and Country Sausage Links
Banana Bread French Toast with Bananas Foster
Red Skin Sweet Onion Hash
Savory Sausage Gravy with Flaky Buttermilk Biscuits

Baja Breakfast Buffet

Sliced Seasonal Fruit and Berries
Scrambled Eggs with Green Chilies, Cilantro, Queso Fresco
Huevos Rancheros with Black Beans
Breakfast Enchiladas with Chorizo, Vidallia Onion, Smoked Tomato Ranchero
Buttermilk Pancakes with Warm Apples, Pinion Nuts and Canela
Red Skin Sweet Onion Hash
Carne Asada
Warm Flour Tortillas and Assorted Salsas and Sour Cream



A LA CARTE

Minimum of Ten Orders of Each

Smoked Salmon Display
Traditional Accompaniments
Assorted Bagels & Cream Cheese

Charcuterie Display
Artisan Cured Meats
Fruit Pastes
Toast Points

Seasonal Fruit & Berry Display
Caramel Sour Cream Dip



Ham & Cheddar Biscuit Sandwiches
Individual Vegetarian Quiche
Biscuits & Country Gravy
Cured Ham
Smoked Bacon
Country Sausage Links
Farm Fresh Scrambled Eggs

Sweet Ricotta Blintzes with Berry Sauce
Snoqualmie Falls Hot Oatmeal
Brioche French Toast with Vermont Maple Syrup
Assorted House Baked Pastries & Muffins
Assorted Bagels & Flavored Cream Cheeses
Homemade Coffee Cake
Freshly Baked Cinnamon Rolls

Starbucks Coffee Service:

House Blend Coffee
Decaffeinated Coffee
Tazo Herbal Teas

Edge's Coffee Break

Starbucks House Blend Coffee, Decaffeinated Coffee and Hot Water for Tazo Teas
Coffee Accompaniments to Include: Whipped Cream, Chocolate Shavings,
Cinnamon Swizzle Sticks and Flavored Syrups



BRUNCH

Available for Groups of Forty or More

Elliott Bay Brunch

Sliced Seasonal Fruit and Berries

Thinly Sliced Smoked Salmon and Assorted Savory Bagels
Served with Red Onion, Sliced Hard Boiled Eggs and Capers

Eggs Benedict

Apple Wood Smoked Bacon and Country Sausage Links
Fluffy Scrambled Eggs with Snipped Chives
Red Skin Sweet Onion Hash

Banana Bread French Toast

Served with Warm Vermont Maple Syrup and Sweet Butter



Assorted Mixed Baby Greens, Crunchy Garden Vegetables and Focaccia Croutons
Lightly Dressed with Lemon-Herb Vinaigrette

Freshly Tossed Classic Caesar Salad

Mozzarella di Bufala with Vine Ripened Tomatoes, Garden Picked Basil and Aged
Balsamic Vinegar

Crispy Breast of Chicken Topped with Roasted Apples, Toasted Almonds and Sun-Dried
Cranberries

Roasted Local Salmon en Croûte with Lemon-Thyme Hollandaise Sauce

Pre-selection of One Chef Carving

Strip Loin with Green Peppercorn Horseradish Crema and Roasted Garlic Jus
Leg of Lamb Marinated with Maple Syrup, Shallots, Grain Mustard and Thyme
Smoked Honey Glazed Bone-In Ham with Jack Daniels Apple Sauce



Brunch Enhancements

Omelet Station

Made to Order with Your Choice of:
Farm Fresh Eggs, Egg Beaters, and Egg Whites
Four Cheese Blend, Ham, Sweet Bell Peppers, Onions, Mushrooms, Spinach and Diced Tomatoes

Belgian Waffle Station

Made to Order
Please Select 2 of the Following Batters:
Vanilla and Spice, Bananas Foster or Island Calypso
Served with Warm Maple Syrup, Sweet Butter and Whipped Cream



Trio of Smoked Salmon

Tequila Cilantro, Ancho Chili and Pastrami-style Smoked Salmon
Accompaniments to Include:
Blistered Corn Relish, Roasted Tomatoes, Shaved Bermuda Onions and Cornichons
Served with Bagels and Flavored Cream Cheese

Beverages

Assorted Sodas, Bottled Water, Bottled Tazo Iced Tea
Bloody Mary's
Mimosas
Bellini's
Kier Royale
Starbucks Coffee, Decaffeinated Coffee & Tazo Hot Teas