



# BREAKFAST

## | BISCUITS AND BERRIES

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

Served with: Butter | Jam | Schmear

\*Add a Seasonal Fruit Display for \$3.75/guest

\*Vegan, Gluten-free Pastries Available Upon

Request **\$9 PER PERSON**

## | THE SUN RISER

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

Served with: Butter | Jam | Schmear | Seasonal Fruit

Locally Roasted Coffee | Water Station | Assorted Bottled Juices

\*Vegan, Gluten-free Pastries Available Upon Request

**\$15.25 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

**\$14.75 PER PERSON**

## | FRESH BAKED INDIVIDUAL QUICHES

**Free Range Eggs Baked in a Flaky Pastry Crust**

Choose from any combination of the following to get to 10 total:

**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

**\$15.25 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**

**\$15.25 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**

**\$15.25 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 | \$3 per guest

\*Add Pork Green Chili | \$1.5 per guest

**\$12.75 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**

**\$20 PER PERSON**

## | SAVORY BREAKFAST SANDWICHES

Choose from any combination of the following to get to 10 total:

**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

**\$15.5 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

**\$15.5 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

**\$14.75 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

**\$13.5 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 \$4 per Person

**\$15.5 PER PERSON**

### | PALISADE PEACH FRENCH TOAST BAKE

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

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

**\$14 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

**\$14.5 PER PERSON**

## BREAKFAST ALA CARTE

### | BREAKFAST SANDWICHES

**Antipasto | \$9.5 PER PERSON**

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

**Farmer | \$9.25 PER PERSON**

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

**Florentine | \$9.5 PER PERSON**

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

**Southwestern | \$9.25 PER PERSON**

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

**Haute Chicken | \$9.25 PER PERSON**

Buttermilk Biscuit | Crispy Chicken | Pimento Cheese

### | QUICHE & FRITTATA

**Farmer | \$7.25 PER PERSON**

Smoked Bacon | Aged Cheddar | Caramelized Onion

**Florentine | \$8 PER PERSON**

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

**Southwestern | \$6.5 PER PERSON**

Chorizo | Green Chilies | Pepper Jack Cheese

**Greek | \$7 PER PERSON**

Artichoke | Asparagus | Feta | Piquillo Pepper

### | BREAKFAST CROISSANTS

**Florentine | \$9.25 PER PERSON**

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

**Farmer | \$8.5 PER PERSON**

Smoked Bacon | Free Range Eggs | Aged Cheddar

**Fromage | \$8.5 PER PERSON**

Mortadella | Brie | Sweet Pepper Relish

**Southwestern | \$8.5 PER PERSON**

Sausage | Hatch Green Chilies | Pepperjack

**| EXTRAS:** (a minimum of 10 servings per a la carte item must be ordered) Individual Noosa Yogurt - \$4.75 • Free Range Scrambled Eggs - \$4.75 • Southwest Hash Brown Casserole - \$4.75 • Double Smoked Bacon (2pcs) - \$3 Local Sausage Patties (2 pcs) - \$3 • Yukon Gold Breakfast Potatoes - \$2.75 • House Made Muffins - \$3.75 • House Made Danish or Morning Buns - \$4 Seasonal Fruit Salad - \$4.5 • Seasonal Fruit Display with Citrus Yogurt Dip - \$6.25 • House Made Biscuits - \$3 (SPECIALTY BREAKFAST BAKED GOOD ON PAGE 17)