

## *Brunch Options*

This is a sample of local favorites and personal specialties. If there is anything particular you would like please don't hesitate to ask. Children and vegetarian options available. Breakfast, lunch, dinner, and everything inbetween is also available. Please inform Chef of any food allergies or dietary restrictions.

*French Toast- Sliced brioche, cinnamon, powdered sugar*

*Breakfast Quesadillas- Scrambled egg, tomato, scallion, avocado, cheddar/jack cheese*

*Deviled Eggs- Whole grain mustard, scallion, truffle, bacon*

*Mini Frittatas- egg, assorted vegetables, crumbled goat cheese*

*Quiche- many options available (lorraine, vegetable, meat lovers)*

*Beer Braised Short Rib Hash- Slow cooked for 12 hours over sweet potato, gold potato, shallot, green pepper*

*Omelet Station- Made to order with a variety of ingredients*

*Baked Hash Browns- Shredded potato with red onion, thyme, cracked pepper*

*Breakfast Nachos- Potato skins filled with scrambled egg, pork belly, shredded cheese, tomato, avocado*

*Smoked Salmon Bruschetta- Red onion, tomato, capers, balsamic glaze*

*Fresh Fruit Bowl- Assorted fruit*

*Parfait Bar- Yogurt, granola, assorted fruit*

### *Pricing:*

*All food is given at cost with an itemized receipt. As much as possible, food is purchased from local sources. Local Cape markets and farms are used as well as seafood coming either straight from the dock or local fish companies.*

*Chef Time is \$75/hour which includes all shopping, prep, and cooking time as well as on-site time.*