

rel·ish

catering

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BREAKFAST CATERING OPTIONS

Rise and Shine

scrambled eggs
pan fries
bacon or sausage
toast
butter & preserves
\$10 per person

Late morning munchies

muffin
scones
fresh fruit
assorted sweets
(option vegan & gluten-free)
\$12 per person

Croissant

Eggs
ham and brie
lettuce
tomato
pickled onion
garlic aioli
\$16 per person

Breakfast Burrito

eggs
chorizo
chicken
sour cream
black bean
rice
tomato
mozzarella & cheddar
chipotle aioli
\$12 per person

Rancheros - (build your own)

corn tortillas
BBQ smoked brisket
corn salsa
sour cream
avocado
tomato salsa
egg
\$14 per person

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Eggs Benedict

poached eggs
onion
cheddar biscuits
hollandaise sauce
grilled ham
choice of side
\$16 per person

Pancakes or French Toast

butter
syrup
whipped cream
mixed berry compote
\$12 per person

SIDES

Fruit

Cantaloupe, honey dew,
pineapple, grapes, apples and
berries
2 per person

Salad

Mix of greens, balsamic
dressing, julienne vegetables
and sprouts
2 per person

Toast

Choice of French bread, Kaslo
sourdough, multigrain, rye with
jam, peanut butter and butter

Pan Fries

Crispy sliced mini red
potatoes, cajun spicy,
parmesan and sea salt
2 per person

Ham

Smoked breakfast ham
3 per person

Bacon

4 slices
3 per person

Sausage

Housemade sage and
ginger pork sausage
3 per person

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COFFEE AND TEA

Oso Negro coffee, assorted teas, milk, cream, non-dairy, raw sugar cubes
\$3.00 per person

JUICE ASSORTED

Grapefruit, orange, apple, cranberry
\$3 per person