

# BLEND

YOUR STORY THROUGH FOOD

## BREAKFAST + LUNCH MENU

## PRICING

### CORPORATE LUNCH + BREAKFAST OPTIONS - \$18 - \$45\*

\*per person per buffet (depends on choices)

includes disposable plates, bowls, silverware + napkins

### IN-TOWN DELIVERY FEE - \$65

### HOSTED BREAKFAST BUFFET: \$45.00

breakfast packages 50 person minimum

2 egg + 2 meat + 1 sides + 1 pastry

coffee + tea service: coffee, tea, sugar assortment, cream, milk

disposable white cups + lids

### FAREWELL STAFFED BREAKFAST OPTIONS - \$25 - \$45\*

\*per person per buffet (depends on choices)

includes disposable plates, bowls, silverware + napkins

## FULL HOSTED BREAKFAST MENU

*2 egg + 2 meat + 1 starch + 1 pastry*

### EGGS

frittata or quiche  
asparagus + gruyere  
caramelized onion + zucchini o leek + bacon  
sausage + onion o bacon + cheddar  
seasonal vegetable  
scrambled eggs + chive  
scrambled eggs + boursin  
poached eggs + hollandaise  
shakshuka + ciabatta + hummus

### MEATS

applewood smoked bacon  
pork sausage links  
chicken + apple sausage  
creole shrimp  
ham steak  
corned beef hash  
smoked salmon

### STARCH

hash browns  
veggie hash  
breakfast potatoes + onions + peppers  
cheddar grits

### PASTRY

cheddar + chive biscuits + whipped butter  
blueberry + lemon coffee cake  
traditional coffee cake  
banana nut bread  
regular croissants  
chocolate croissants  
mini monkey bread pull apart  
lemon poppy pound cake  
cranberry + orange scones  
vanilla bean scones

## ADDITIONAL BREAKFAST MENUS

### BAGEL STATION

assorted savory + sweet bagels

spreads (choose 2): whipped butter, cream cheese, seasonal jam, or peanut butter

toppings (choose 2): smoked salmon + tomato + onion + capers, bananas, bacon, or sliced turkey

### BUILD YOUR OWN GRANOLA BOWL

maple + nut granola + greek yogurt

toppings: honey, fresh berries, bananas, chia seeds, seasonal jam, peanut butter, and/or toasted coconut

### GRIDDLE BAR

choose 1: belgian waffles, buttermilk pancakes, brioche, or french toast

choose 4 toppings: maple syrup, honey, nutella, seasonal jam, fresh berries + bananas, whipped butter, whipped cream, peanut butter, lemon curd, and/or powdered sugar

choose 1 meat: applewood smoked bacon, pork sausage links, chicken + apple sausage, ham steak, or turkey sausage patties



### BREAKFAST BURRITOS

choose 2 burrito options + toppings included

veggie: black beans + eggs + mushrooms + cotija +  
caramelized onion **or** spinach + bell pepper + onion + potato  
+ egg + parmesan

meat: chorizo + potato + egg + caramelized onion + cotija **or**  
bacon + cheddar + egg + paprika potatoes **or** breakfast  
sausage + egg + bell pepper + onion + potato + gruyere **or**  
bacon + goat cheese + scallion + egg

toppings: red + green salsa, lime crema, *and/or* guacamole

### TOAST BAR: TOASTS

choose 1: sourdough, multigrain, *or* cranberry walnut

choose 1 spread: hummus, citrus avocado smash, boursin  
herb cheese, whipped butter, honey ricotta, *or* dill + lemon  
crème fraiche

meat: hardboiled eggs, bacon, smoked salmon, *or* prosciutto

toppings: tomato, pickled red onion, olives, sprouts, radish,  
seasonal berries, cucumbers, capers, *and/or* herbs

### BISCUITS BAR: BISCUITS

choose 1: cheddar + chive *or* sweet buttermilk gravy's

choose 1: sausage + black pepper gravy *or* wild mushroom  
gravy

toppings: seasonal jam, honey butter, citrus curd, *and/or*  
peanut butter



## LUNCH MENU

### SOUTHERN BBQ

buttermilk fried chicken *or* north carolina pulled pork

vegetarian: buttermilk fried maitake mushrooms

buttermilk coleslaw + spicy baked beans

choice of: watermelon salad (seasonal) *or* garden salad

Cornbread + honey butter

### BEEF STEW

vegetarian: vegetable stew

carrots + potatoes + peas + onion

cornbread + honey butter

### BEEF + PORK LASAGNA

vegetarian: mushroom + white bean lasagna

garden salad with italian vinaigrette

roll assortment + butter

### HOT HOAGIE STATION

choice of two: meatballs, chicken parmesan, *or* fried eggplant

marinara + shredded mozzarella +

pickled peppers (sweet + hot) + onions

greek salad: romaine, tomato, cucumber, red onion, feta, olives, + citrus vinaigrette

### CHICKEN POT PIE + PUFF PASTRY CRUST

vegetarian: vegetable pot pie + puff pastry crust

caesar salad

### BEEF SHEPHERD'S PIE

vegetarian: mushroom shepherd's pie

garlic bread

seasonal garden salad



## KOREAN GRILLED STEAK

vegetarian: korean grilled tofu

korean pickle assortment

kimchi fried rice

charred broccoli

## HAWAIIAN

choose two: mochiko chicken + pineapple + sesame seeds or

braised pork + cabbage or

vegetarian: hawaiian grilled tofu

coconut rice

sesame + cucumber slaw

sweet rolls + butter



## TACO BAR

corn tortillas with choice of two meats: carnitas, pork verde, chipotle chicken, verde chicken, carne asada, ancho braised beef, or vegetarian succotash: corn + mushroom + poblano

salsas assortment

chips

guacamole

queso fresco

onion + cilantro

lime wedges

lime crema

refried black beans *and/or* spanish rice

romaine salad + cherry tomato + cucumber + avocado + red

onion + cilantro lime vinaigrette + pepitas seeds

## CHICKEN CACCIATORE

vegetarian: mushroom + paneer cacciatore

cheesy polenta

caesar salad

garlic bread

## MEDITERRANEAN

shawarma spiced chicken thigh *or* lamb kefta kebab

vegetarian: falafel

hummus + babaganoush + tzatziki + zhug + pickled cabbage

grilled pita

citrus + herb couscous

israeli salad: cucumbers, tomatoes, red onion, radish, jalapeno with sumac vinaigrette

## CARIBBEAN

choice of cuban style pulled pork *or* cuban garlic + lime steak

+ caramelized onions *or* grilled jerk chicken thigh *or*

vegetarian: jerk spiced mushrooms

black beans

fried sweet plantains

white rice

avocado salad + red onion + citrus + cilantro

lime dressing





## PASTA BEEF + PORK BOLOGNESE WITH PARMESAN

vegetarian: penne pasta with cherry tomatoes, basil, + garlic

caesar salad

garlic bread

## GRILLED SAUSAGES

assorted grilled sausages

vegetarian: grilled tofu + mushrooms

caramelized peppers + onions

pickled red cabbage + whole grain mustard + sauerkraut

salad: mixed greens, apples, pecans, white cheddar, red onion, cider vinaigrette

## CHILI BAR

choice of chili: traditional beef chili or turkey-white bean-rosemary-lemon

vegetarian: mushroom, bean + lentil chili

toppings: red onion, scallion, cheddar, and/or sour cream

cornbread

garden salad

### PORCHETTA SPICED PORK

vegetarian: porchetta spiced tofu, paneer, or cauliflower steak

stewed italian white beans, lemon, herbs, fennel

mixed greens, grapes, red onion, pistachio, pecorino, + sherry vinaigrette

### BUILD YOUR OWN SALAD BAR

mixed greens, romaine, chickpeas, red onion, tomato, avocado, feta, apples, grated parmesan, croutons, + sunflower seeds

with white balsamic vinaigrette + ranch dressing

choice of: grilled chicken breasts, grilled shrimp, grilled tofu, or paneer  
garlic bread

### BLACK GARLIC RUB

choice of: black garlic rubbed + grilled flank steak or tri tip with chimichurri

vegetarian: black garlic rubbed + grilled trumpet mushrooms with chimichurri

crispy potatoes

choice of: grilled asparagus or sautéed green beans  
garden salad

### BBQ BONELESS SKINLESS CHICKEN

vegetarian: bbq spiced paneer, tofu, or grilled summer squash

mac + cheese

coleslaw + fresh fruit

### PENNE PASTA

choice of: penne pasta with pesto cream sauce + grilled chicken or penne with chicken, tomato, artichoke, basil, garlic, chili flakes + kalamata olives

vegetarian: pastas without the chicken, add mushrooms

garden salad

fresh fruit

### GRILLED CHEESE + TOMATO SOUP

sourdough bread + cheddar-gruyere-fontina cheeses

roasted tomato + garlic soup

garden salad

fresh fruit

### BRIOCHE BURGER BAR

choose 2 burger options: grilled beef patty, turkey, or grilled portabella

toppings: cheddar, bbq sauce, sliced red onion, lettuce, tomatoes, ketchup, mayo, and/or mustard

choose 1 side: kettle chips, watermelon salad (seasonal), or garden salad

### BAO BUN STATION

choose 2 meats: soy glazed pork belly, pork shoulder, or beef short rib

vegetarian: oyster mushrooms

toppings: pickled daikon + carrot, hoisin, mint, cilantro, thai basil, sriracha, crispy onions, pickled cucumber, sesame seeds, and/or scallions

sides + buns: steamed bao buns + sticky rice *or* asian green beans

### BUILD YOUR OWN POKE BOWL

warm sushi rice

choice of: ahi tuna, yuzu ponzu, asian pear, avocado *or* ahi tuna, gochujang mayo, tobiko, avocado, asian pear

toppings: maui sweet onion, wonton strips, edamame, wakame salad, sesame seeds

