



## Breakfast & Brunch Menu

Minimum of 20 people

Prices are per guest + sales tax (7%) + Catering Service Fee (10-35%)

All breakfast options include plates, napkins and utensils (+\$3 premium plasticware)

### **LIGHT & REFRESHING \$9**

Freshly baked seasonal muffins, fresh fruit salad and assorted individual yogurts

### **LIGHT & FILLING \$12**

Assorted seasonal pastries & muffins, fresh fruit salad and individual quiche

### **FAST & FRESH \$9**

Assorted bagels (2 Flavored cream cheese, 1 plain and peanut butter), freshly baked seasonal muffins & fresh fruit salad

### **OUR CLASSIC \$13 OR SIGNATURE \$15**

Ethan's Famous scrambled cheese eggs OR 3-Cheese Quiche, crispy bacon (pork or turkey +\$1) or sausage patties (pork or chicken +\$1), hash brown casserole, fresh fruit salad with Freshly baked biscuits with butter (classic) freshly baked seasonal muffins (signature)

### **SOUTHERN \$16**

Ethan's Famous scrambled cheese eggs or 3-Cheese Quiche, homestyle cheddar grits or hash brown casserole, crispy bacon (pork or turkey +\$1), sausage gravy (pork or chicken +\$1) and freshly baked biscuits, fresh fruit salad

### **CANTINA BREAKFAST BOWL/TACO BAR \$16**

Scrambled eggs, roasted potato hash, chopped sausage (pork or chicken +\$1), crispy bacon (pork or turkey +\$1), shredded cheddar, queso fresco, seasoned black beans, fresh salsa, fresh guacamole, pickled jalapenos, hot sauce and tortillas. Served with Fresh fruit salad. Vegetarian option (Add spinach and mushrooms +\$2 or Soy chorizo +\$2)

## **Liv's Signature Breakfast \$14**

House made quiche (9in pie cut in 8 slices or 3in Individual), hashbrown casserole, fresh fruit salad and freshly baked seasonal muffins

Pick up to 2 muffin flavors

- Classic Blueberry
- Lemon-poppy seed
- Floridian (orange, pineapple, coconut)
- Pumpkin crunch
- Banana walnut (with or without chocolate chips)
- Cranberry-orange
- Caramel apple
- Double chocolate
- Carrot raisin walnut

Pick up to 2 quiche flavors

- Ham, Cheddar, Onion (Lorraine)
- Signature 3- Cheese (Cheese)
- Bacon, Spinach, Swiss (Florentine)
- Tomato, Basil, Mozzarella (Caprese)
- Spinach, Feta and Sweet Roasted Red Peppers (Greek)
- Chicken Sausage, Mushroom + Onion, White Cheddar (Midwestern)
- Pork Sausage, Gouda, Sweet Peppers + Onion (Southwestern)
- Asparagus, Leek, Goat Cheese (Artisan)

## **Liv's Signature Breakfast Sandwich Bar -pick up to 3**

With fresh fruit salad or Roasted potato hash **\$10 Both \$13**

- Sausage, Egg, Cheddar on English muffin
- Bacon, Egg, American on Croissant
- Ham, Egg, Gouda on Bagel
- Spinach, Avocado, Roasted Red Pepper, Egg on Wrap (Vegetarian)
- Bacon, Spinach, Swiss, Egg on Cuban bread

Hot sauce and Mayo packets on the side

- Sausage OR Bacon Breakfast Burrito (not available with hash as side)

Salsa & Sour cream on the side

### **YOGURT PARFAIT BAR \$10**

Greek vanilla yogurt, Fresh banana, seasonal fruit (mango, peach, pineapple) and berries (strawberries, blueberries), protein packed granola, honey, peanut butter, almonds & toasted coconut (add Nutella & chia seeds +\$3)

### **SHRIMP & GRITS \$15**

Our way with cheddar grits, Cajun chardonnay cream sauce, sautéed andouille, fresh spinach, roasted peppers and sweet onions, poached gulf shrimp

### **FRIED CHICKEN & FRENCH TOAST \$12**

Buttermilk fried chicken tenders with hot honey sipping sauce, French toast (made with Cuban Bread), dusted with powdered sugar and served with fresh berries, syrup and butter.

### **BUILD YOUR OWN AVOCADO TOAST BAR \$12**

Multigrain toast, Cuban toast, Avocado smash (olive oil, lemon, salt & pepper), roasted red peppers, fresh tomato, pickled red onions, alfalfa sprouts, sliced hard boiled eggs, crispy bacon (pork or turkey +\$1) and everything bagel seasoning

**BUILD YOUR OWN LOX BAGEL BOARD (MP)** Lox, plain & everything bagels, garlic herb & plain cream cheese, fresh tomato, pickled red onion, alfalfa sprouts, arugula, capers & deviled eggs

### **NICOISE SALAD BOARD (MP)**

Butter lettuce with seasonal vinaigrette, fresh seared & chilled sliced tuna, chilled green beans, fingerling potato, hard boiled eggs, fresh tomatoes, radish and marinated olives

**CHEESE & CHARCUTERIE BOARD (MP):** Hard & soft cheeses, cured meats, assorted nuts, marinated olives, honey, jams/preserves, crackers, crostini, dried & fresh fruit (Choose from Signature, French, Spanish, Italian, Greek or Southern)

**Beverages-** Coffee/Tea \$2.50, Assorted Juices \$3, Cold Brew Bar \$5

## A LA CARTE Breakfast Casseroles & Brunch Baked Goods

Quiche \$36/ 9in Deep Pie (Serves 6-8)      \$4.50/ 3in individual pie

- Ham, Cheddar, Onion (Lorraine)
- Signature 3- Cheese (Cheese)
- Tomato, Basil, Mozzarella (Caprese)
- Spinach, Feta and Sweet Roasted Red Peppers (Greek)

\$42/ 9in Deep Pie (serves 6-8)      \$5.50/ 3 in individual pie

- Bacon, Spinach, Swiss (Florentine)
- Chicken Sausage, Mushroom + Onion, White Cheddar (Midwestern)
- Pork Sausage, Gouda, Sweet Peppers + Onion (Southwestern)
- Asparagus, Leek, Goat Cheese (Artisan)

Breakfast Casserole- \$48/ Half Pan (Serves 10-12)

- Hashbrown potato, egg, cheddar, onions and bacon OR sausage
- Hashbrown potato, egg, feta cheese, spinach, onion and peppers

French Toast Casserole- \$42/Half pan (Serves 10-12)

- Cinnamon Apple
- Mixed Berry
- Oat Peach

Maple syrup & Whipped Cream on the side

Hashbrown Casserole OR Roasted Potato Hash \$45/ half pan (Serves 15-20)

Fresh Fruit -Salad Style \$45 small (serves 15-20), \$90 Large (serves 35-40)

-Platter Style \$60 small (serves 25-30) \$120 Large (serves 45-50)

Pineapple, melons, berries, citrus, apples & grapes

Freshly Baked Muffins \$25.00/ Dozen

Classic Blueberry, Lemon-poppy seed, Floridian (orange, pineapple, coconut), Pumpkin crunch, Banana walnut (with or without chocolate chips), Cranberry-orange, Caramel apple, Double chocolate, Carrot raisin walnut