



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