



Breakfast Catering

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

LIGHT & REFRESHING \$9

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

FAST & FRESH CONTINENTAL \$9

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

OUR CLASSIC \$15 OR SIGNATURE \$17

Ethan's Famous scrambled cheese eggs OR 3-Cheese Quiche, crispy bacon (turkey +\$1) or sausage patties (chicken +\$1), hash brown casserole, fresh fruit salad with Freshly baked biscuits or Mini Croissants with butter (**classic**) freshly baked seasonal muffins* (**signature**) (\$20 w/coffee, \$22 w/coffee & juice)

SOUTHERN \$18

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

CANTINA BREAKFAST BOWL/TACO BAR \$18

Scrambled eggs, tater tots, chopped sausage (chicken +\$1), crispy bacon (turkey +\$1), shredded cheddar, queso fresco, seasoned black beans, fresh salsa, fresh guacamole, pickled jalapenos, hot sauce and tortillas. Served with Fresh fruit salad. Vegetarians? +spinach & mushrooms +\$2 or Soy chorizo +\$2



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SIGNATURE BREAKFAST \$16

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)
- 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)



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Liv's Signature Breakfast Sandwich Bar \$15 -pick up to 3 types

Served with fresh fruit salad, mayo/hot sauce & Hashbrown Casserole

- 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

Ethan's Breakfast Burrito \$15— pick up to 2 proteins

Served with fruit salad, sour cream, salsa and hot sauce

Bacon, Sausage, Ham, Avocado, **+\$1** for chicken or turkey

BYO YOGURT BOWL BAR \$15

Greek vanilla yogurt, Fresh banana, 1 seasonal fruit (mango, peach, pineapple, apples) and both berries (strawberries, blueberries), honey oat granola, local honey, Justin's peanut butter, roasted sliced almond, toasted coconut, Nutella & chia seeds

SHRIMP & GRITS \$22

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



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HOT HONEY CHICKEN TENDERS & BISCUITS \$12

Buttermilk fried chicken tenders tossed with our hot honey, served with Buttermilk Biscuits & whipped seasonal butter

BUILD YOUR OWN AVOCADO TOAST BAR \$15

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 (turkey +\$1) and everything bagel seasoning

BUILD YOUR OWN LOX BAGEL BOARD (\$MP) House Cured Salmon OR Citrus Poached Salmon, Plain & Everything NY bagels, garlic herb & plain cream cheese, fresh tomato, pickled red onion, cucumbers, alfalfa sprouts, arugula, capers & deviled egg aioli

NICOISE SALAD BOARD (\$MP)

Butter lettuce with seasonal vinaigrette, fresh seared & chilled sliced tuna, chilled green beans, crispy fingerling potato, soft eggs, fresh tomatoes, radish and marinated olives, crusty French baguette

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)



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Beverage Pricing Per Guest-

Hot Coffee \$3, Hot Tea \$2, Bottled Water \$2, Assorted Juices \$3

A LA CARTE:

Quiche \$35/ 9in Deep Pie (Serves 6-8)

- Ham, Cheddar, Onion (Lorraine)
- Spinach & Feta (Greek)

\$5/ 3in individual pie

\$40/ 9in Deep Pie (serves 6-8)

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

\$6/ 3 in individual pie

Breakfast Casserole- **\$65/ Half Pan** (Serves 12)

- Hashbrown potato, egg, cheddar, bacon OR sausage
- Hashbrown potato, egg, feta cheese & spinach

French Toast Casserole- **\$45/Half pan** (Serves 12) Maple syrup on the side

- Cinnamon Apple
- Mixed Berry
- Oat Peach



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Hashbrown Casserole

Roasted Potato Hash

\$45/ half pan (Serves 15-20)

Fresh Fruit: Pineapple, melons, berries, citrus, apples & grapes

Salad Style

\$60 small (serves 15-20)

\$120 Large (serves 35-40)

Platter Style

\$75 small (serves 25-30)

\$150 Large (serves 45-50)

Freshly Baked Muffins **\$25.00/ Dozen**

Classic Blueberry

Lemon-Poppy Seed

Floridian (orange, pineapple, coconut)

Pumpkin Crunch

Banana Pecans (with or without chocolate chips)

Cranberry-orange

Caramel Apple

Double Chocolate

Carrot Raisin Walnut

Peaches & Cream