


BREAKFAST



Our breakfast menu offers a variety of egg dishes, sides, and delicious sweets. The following selections are a perfect choice for your early morning meetings and private events. All cold pick-ups and deliveries come with easy to follow reheating instructions. Reminder: Please place orders a minimum of three days in advance for guaranteed availability, although our catering team will do its best to serve you when you're planning a last-minute event. Our signature breakfast dishes as well as the most popular & trending dishes are marked with a  sprig of rosemary.

The majority of breakfast dishes are served in oven safe 8.5" x 11" metal pans
Our signature quiches are served in oven safe 9" round metal containers

Egg Dishes

- Quiche**  **NF / VG** \$19.00/Per Quiche
Lorraine [Bacon, ham, green onion, swiss & parmesan]
| Spinach & mushroom | Monterey [Ortega chili & jack]
| Broccoli & cheddar | Chorizo & pepperjack
- Strata** **VG NF** \$29.00/Half Pan
Layered egg & bread, cheddar, and mixed fresh vegetables. [Add bacon, ham, or sausage for \$5]
- Frittata** **VG GF NF** \$29.00/Half Pan
Fluffy egg with spring vegetables.
[Add bacon, ham, or sausage for \$5]
- Chili Rellenos** **VG GF NF** \$29.00/Half Pan
Roasted poblano chilis filled with chorizo & jack, topped with jack & cotija, and baked as a delicious casserole.
- Scrambled Eggs** **VG GF NF** \$29.00/Half Pan
Fluffy whipped eggs seasoned with salt & pepper.
[30 large eggs per pan]
- Eggs Benedict** **NF** \$32.00/Half Pan
Toasted english muffin topped with a poached egg, hollandaise, and bacon or ham. [8 pieces per pan]
- Eggs Florentine** **NF VG** \$32.00/Half Pan
Toasted english muffin topped with a poached egg, hollandaise, and spinach. [8 pieces per pan]
- Croissant Sandwich** **NF** \$7.50/Each
Flaky croissant filled with eggs, cheese, and your choice of bacon, sausage, or ham.
- Breakfast Burrito**  **NF / VG** \$7.25/Each
Warm flour tortillas filled with eggs, cheddar, roasted potatoes, and your choice of bacon, ham, sausage, or veggies [bell pepper, spinach, mushroom, onion.]

Side Dishes

- Potatoes O'Brien** **VG GF VN NF** \$32.00/Half Pan
Seasoned & roasted red potatoes tossed with onions and bell peppers.
- Bacon | Sausage**  **GF NF** \$31.00/Half Pan
Your choice of bacon, breakfast sausage, or both.
[36 pieces per pan]
- Fresh Fruit Salad**  **VG GF VN NF** \$8.00/Per Pound
Watermelon, cantaloupe, honeydew, pineapple, grapes, & mixed berries. [Selections are seasonal, fruit isn't dressed.]

Sweet Sides

-  **Crème Brulee French Toast** **VG NF**
\$32.00/Half Pan [24 pc] | \$48.00/Full Pan [48 pc]
French bread soaked in sweet crème brûlée, and topped with a brown sugar glaze & served with syrup.
- Buttermilk Pancakes** **VG NF** \$19.00/Half Pan
Delicious homemade pancakes. [12 pieces per pan. Add chocolate chips or blueberries for 3\$ per pan.]

Beverages

- Orange Juice** **VG GF VN NF** \$8.00/Half Gallon [10 cup]
[Includes cups] \$14.00/Gallon [20 cup]
- Coffee** **VG GF VN NF** \$25.00/20 cups
[Freshly brewed. Includes cups, stir sticks, cream, and sugar]

Please ask us if your interested in other beverages
or visit us online at LisasBonAppetit.com

Dietary Key: **VG** - Vegetarian | **GF** - Gluten Free | **VN** - Vegan | **NF** - Nut Free

Pastries & Sweets

Selections below are trayed & have a minimum order of 1 dozen

- Danishes** **NFVG** \$1.50/Small
[Choices: Fruited | Chocolate] \$2.75/Large
- Muffins** **VG/NF** \$1.75/Small | \$3.00/Large
[Choices: Banana nut | blueberry | Apple spice | Chocolate]
- Cinnamon Rolls** **NFVG** \$1.25/Small | \$2.50/Large
- Pecan Rolls** **VG** \$1.75/Small | \$3.00/Large
- Croissants** **VGNF** \$1.75/Small | \$3.00/Large
- Scones** **VG/NF** \$1.25/Small | \$2.25/Large
[Banana nut | Blueberry | Apple spice | Chocolate]

Selections below come boxed and have a minimum order of 10 pieces

- Sweet Breads** **VG/NF** \$2.25/Slice | \$11.00/Loaf
 [Banana nut | Lemon blueberry | Zucchini]

Breakfast Classics

Selections below come trayed and are served with condiments

- Bagel Platter** **VGNF** \$39.00/16" Tray with 12 bagels
Assorted bagels. Served with whipped cream cheese.
- Mini Bagels** **VGNF** \$32.00/12" Tray with 12 bagels
Plain bagels. Served with whipped cream cheese.
- Lox & Bagels** **NF** \$79.00/18" Tray with 12 bagels
Served with lox, cream cheese, capers, and tomatoes.
- Lox & Mini Bagels** \$79.00/18" Tray [24 bagels]
Served with lox, cream cheese, capers, and tomatoes.

Selections below come boxed and have a minimum order of 1 dozen

- Individual Yogurts** **VGGFNF** \$2.50/Each
[Plain | Fruited] [Spoons are provided]
- Yogurt Parfaits** **VGNF** \$6.00/Each
[Layered vanilla yogurt, fruit, granola. Served with spoons]

Selections below are packaged in clear containers & sold individually

- Bagel Smears**  **VG/NF** \$2.75/Half Pint
[Plain | everything | cinnamon raisin | Herbed | Strawberry]
- Salmon Smear** **NF** \$3.00/Half Pint

Breakfast Stations

Selections below require staff and are for full service events only

Omelet Bar

Minimum order of 30 Guests | \$10.50 per Guest

Omelet Inclusions **GFNF/VG**
bacon, ham, sausage, bell peppers, jack cheese, cheddar cheese, feta cheese, green onion, mushroom, spinach, and sundried tomato.

Pancake bar

Minimum order of 30 Guests | \$6.50 per Guest

Pancake Inclusions **VGNF**
Plain, blueberry, chocolate chip, banana, strawberry, raspberry, and bacon.

Pancake Toppings **VG/NF**
Whipped cream, banana fosters, apple cinnamon, nutella, strawberry sauce, butter, syrup, honey.

Crepe Station

Minimum order of 30 Guests | \$10.50 per Guest

Crepes **VGNF**
Plain, chocolate.

Crepe Toppings & Fillings **VG/NF**
Blueberry, strawberry, banana, raspberry, orange suzette sauce, fruit preserves, powdered sugar, banana fosters, nutella, strawberry sauce, butter, Lemon butter, chocolate chip, and whipped cream.

For more information on full service events call in and speak with one of our catering & events specialists. You can also visit us online at www.lisasbonappetit.com and fill out an estimate request so we can begin planning your event with you right away! As a full service catering company we are a one stop shop and can cater every aspect of your event with ease.