



# CATERING

26 per person (12-person min.)

## ENTREES

\*Choice of up to 2

### **Breakfast Burrito**

Bacon, egg, cheese, potato, pico de gallo, salsa roja

### **Whole Wheat Egg White Wrap**

Sun dried tomatoes, kale, basil, wild mushrooms, feta cheese

### **Orange Zest Brioche French Toast**

House macerated berries, mascarpone whipped cream, bourbon maple syrup

### **Organic Pasture-Raised Scrambled Eggs**

Salt, pepper, scallions. \*Cheese or veg. added upon request

## SIDES

\*Choice of up to 2

### **Seasonal Sliced Fresh Fruit & Berries**

### **Nueske's Applewood Smoked Bacon or Chicken Apple Sausage**

### **House-Made Pastry Assortment**

\*Includes house-made seasonal jams

### **Shaved Fennel, Lemon, Red Radish & Kale Salad**

## BEVERAGES

\*Choice of up to 2

### **Organic Hot Drip Coffee**

\*Choice of oat milk, almond milk or half & half

### **Fresh Orange Juice**

### **Organic House-Made Cold Brew Coffee**

### **Organic House-Made Cold Brew Iced Tea**

Green, Black, Berry Hibiscus

## DETAILS

- **Delivery & Set Up or Pick Up Available**
- **Following strict food safety & sanitation guidelines**
- **Biodegradable & Compostable Products**
- **Vegan/Veg/GF options available by request**
- **Contact us at [info@theroyaleggcafe.com](mailto:info@theroyaleggcafe.com)**

