



# CATERING

24 per person (10-person min.)

## ENTREES

\*Choice of up to 2

### **Breakfast Burrito**

Bacon, egg, cheese, Pico de Gallo, Salsa Roja, potato

### **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 Free-Range 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 & Baby Kale Salad**

## BEVERAGES

\*Choice of up to 2

### **Organic Hot Drip Coffee**

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

### **Organic Fresh Orange Juice**

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

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

Green, Black, Berry Hibiscus

## DETAILS

- \$175 Delivery & Set Up or Pick Up Available
- Following strict CDC Covid-19 sanitation guidelines
- Biodegradable & Compostable Products
- Vegan/Veg/ GF options available by request
- Contact us at [info@theroyaleggcafe.com](mailto:info@theroyaleggcafe.com)

