

## BREAKFAST

## CHOOSE 3 MENU ITEMS

\$32 PER PERSON

**Continental** Assortment of Freshly baked Vegan Pastries: Morning Glory Muffins, Scones, Fruit Preserves

> **Protein Breakfast Wrap** Egg, Spinach, Chicken and Vegan Cheese

Grain and Fresh Fruit Choice of Oatmeal or Cream of Wheat, Homemade Granola with Toasted Coconut, Fresh Fruit, Maple Syrup

> **Cauliflower and Potato Latke** Latkes with Homemade Apple Sauce and Raisins

**Yogurt Parfait** Greek Vegan Yogurt, Red Berries, Toasted Oats, Slivered Almonds, Raw Honey

> **Fresh Fruit Salad** Seasonal Organic Fruits, citrus and mint

**Burrito** Melted Vegan Cheese, Black Beans, Seasonal Vegetables, Wholewheat Tortilla

> Avocado and Tomato Toast Fresh Basil, Micro Greens, Toasted Country Bread

**Gluten Free Breakfast** Sautéed kale, roasted peppers, Tofu, Mushrooms, Gluten Free Tortilla

Italian Eggplant Caponata on Multi Grain Toast Grilled Eggplant and Plum Tomato, Green Olives, Caramelized onions, Capers

> **Pineapple Tofu Kabobs** Turmeric Roasted Pineapple, Grilled Marinated Tofu

## **Chia Seed Pudding with Berries** Almond Milk, Red berries, Toasted Coconut Flakes, Organic Honey

**Vegetable Tarte Provencale** Zucchini, Mushroom, Red Pepper, Pesto on Phyllo dough

> **Roasted Plums Tartine** Fresh Roasted Plums, Vegan Ricotta, Fig Jam

**Provencal Vegetables in a Brick Envelope** Organic Vegetables, Fresh Basil, Garlic and Olive Oil

**Tofu Scramble** Tofu, Spinach, Mushroom, Red Pepper, Vegan Cheddar Cheese

> **Crepe Nutella** Bananas and walnuts

## DRINKS

Coffee

Tea

**Fresh Orange Juice** 

**Apple Juice** 

**Grapefruit Juice** 

**Pineapple Juice** 

**Evian Water** 

Pellegrino