



**Blank
Canvas
Catering**

Event Catering

2024 INFORMATION PACKAGE



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5708 176 Street, Surrey, BC V3S 4C8

blankcanvascatering.com

JOSEPH RICHARD GROUP

Blank Canvas Catering

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📍 5708 176 Street, Surrey, BC V3S 4C8

At *Blank Canvas Catering*, our world class culinary team features **Culinary Director Chef Colin Burslem**, **Executive Chef Andy Slinn** and a team of experienced catering professionals providing first-class event and catering experiences.

Our food sets the tone. We work closely with our clients to create the perfect menu and we're happy to customize based on personal preferences. We have strong partnerships with our suppliers and our menus are designed to use the most sustainable, seasonal, and local products available.

We provide new ways to savour fine food with a creative vision and flawless execution.



Photo credit: @dani__buckle



FOOD & BEVERAGE

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COLIN BURSLEM

CULINARY DIRECTOR, JOSEPH RICHARD GROUP

Blank Canvas Catering and the Joseph Richard Group of Companies is proud to have a Culinary Director who is also a leader, a developer and an innovator. Chef Colin Burslem has a diverse culinary background with over 20 years' experience in hotels, restaurants, catering, private dining, philanthropic events, weddings and consulting.

*In 2017 Chef Colin participate in an Accor Group chef exchange at their headquarters in Paris, France and in the same year received the **People's Choice Award** from *Chef Meets BC Grape*. Chef Colin's most recent accolade in 2020 is the notable *Vancouver Notch8* which was named **Best Vancouver Lounge**.*

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ANDY SLINN

EXECUTIVE CHEF, JOSEPH RICHARD GROUP

Chef Andy Slinn is the Executive Chef at the *Joseph Richard Group* and has been a key part of the team since the opening of *Townhall Public House Langley* in 2010. Chef Slinn earned his **Red Seal Certification** in 2011 and had over ten years' experience in a lead culinary role prior to joining the company.

Andy was the first chef hired at the *Joseph Richard Group* and is responsible for having developed the food and beverage selection that is currently available at all JRG establishments and divisions.

FOOD & BEVERAGE

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COLD CANAPÉS

Price per dozen with a minimum order of 4 dozen

Caprese Skewers 🌱🌱 \$52

marinated heirloom tomatoes, basil marinated
bocconcini, fresh basil

Beet Tartare 🌱 \$38

brioche crisp, goat cheese snow, fresh herbs

Compressed Watermelon 🌱🌱 \$34

coriander syrup, feta crumble, nori dust

Tart of Heirloom Tomato 🌱 \$40

whipped ricotta, aged balsamic

Salmon Cornetts \$58

BC Atlantic smoked salmon mousse, cream fraiche, chives

Tuna Poke 🌱 \$58

ahi tuna, cilantro, sweet soy, sesame mayo

Crispy Sushi Cubes 🌱 \$49

sesame soy marinated ahi tuna, wasabi,
cucumber, cilantro

Lobster Rolls \$84

BC Atlantic lobster and prawn salad, lemon aioli,
butter roll

Beef Carpaccio 🌱🌱 \$56

grass fed angus beef, roasted garlic, crispy caper,
pickled shallot

Charred Artichoke Bruschetta 🌱 \$36

crumbled feta, olive crostini

Avocado Tostada 🌱 \$38

spiced pumpkin seeds, coriander

Honey Brûlée Pecorino 🌱 \$48

cracker crumble

HOT CANAPÉS

Price per dozen with a minimum order of 4 dozen

Mushroom Toast 🌱 \$41

foraged mushroom, thyme, chives

Arancini 🌱 \$43

green pea and mascarpone risotto, lemon aioli

Moroccan Chicken Skewers 🌱 \$54

cilantro lime yogurt

Pork Belly Skewers 🌱🌱 \$56

maple mustard glaze, dehydrated pineapple

Korean Beef Skewer 🌱 \$54

sesame snap pea salad

Crispy Spring Roll 🌱 \$39

vegetable spring roll, sweet chili sauce

Coconut Prawn 🌱 \$47

sweet chili mayo

Warm Crab Tart \$52

poblano cream

JRG Signature Meatballs \$47

San Marzano tomato sauce, Grana Padano,
whipped ricotta

Vegetable Pakora 🌱 \$36

tamarind chutney

Yukon Gold Potato Croquette 🌱 \$39

garlic aioli

Vegan Mushroom Arancini 🌱 \$42

cashew puree

GRAZING TABLES

minimum order for 50 people

Signature Grazing Table \$25

cured meats, cheese, antipasti, fruits, nuts, olives, mustards, fruit chutney, pickled vegetables, hummus, crackers & breads

Chefs Famous Oyster Bar \$20 per dozen

selection of mignonettes, cocktail sauce, horseradish, lemon

West Coast Seafood \$27

crab salad, prawns, seasonal oysters, beer poached mussels, smoked salmons, charred tuna, scallop ceviche, cocktail sauce, marie rose sauce, green goddess, red wine pepper mignonette

Sushi Grazing Table 🍣 \$25 per person

combination of sashimi grade (ahi, albacore, organic salmon, Hamachi, scallop) as well as chef creation rolls, goma seaweed salad, ponzu, soy, wasabi, unagi sauces, ginger

All That & Dim Sum \$19

har gau, sui mai, chicken dumpling, vegetable potsticker, vegetable spring roll, crispy pork wonton black vinegar, soya sauce, ginger, scallion, cilantro, sambal, sriracha

Candy Bar Grazing Table \$9 per person

saltwater taffy, sour keys, licorice, gummy worms, skittles, malt balls, smarties, pretzels, flavored popcorn, mint patties, jellybeans

— assorted items presented in individual jars and containers

Indian Nights \$17

vegetable pakoras, vegetable samosa, paneer tikka kabob, mint chutney, tamarind sauce, bhindi raita

Hokey Poke \$19

ahi tuna, salmon, prawns, agadashi tofu, cucumbers, scallions, edamame, carrot, coriander, seaweed salad, pickled ginger, wasabi aioli, sticky soy, sesame motoyaki sauce, pea shoots, furikake brown rice, asian greens

BOARDS & PLATTERS

minimum order for 15 people

Charcuterie 🍷 \$12 per person

sopresatta, prosciutto, coppa, salami, capicola, chorizo, olives, preserves, baguette, crackers

Antipasti 🍷 \$9 per person

marinated artichokes, roasted peppers, grilled zucchini, eggplant caponata, olives, pickled vegetables, baguette, crackers

Cheese Board 🍷 \$13 per person

local & imported cheese selection including chèvre blanc, brie, aged white cheddar, gorgonzola, baguette, crackers

BC Atlantic Smoked Salmon \$14 per person

thinly sliced maple candied, chilled smoked salmon, crisp capers, lemon dill cream cheese, cucumbers, baguette, crackers

Crudités 🥗 \$7 per person

selection of seasonal raw vegetables and dips

Fruit 🍷 \$8.50 per person

sliced seasonal fresh fruit & berries

FOOD & BEVERAGE

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PLATED MENU

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price per person per menu item; second course price includes starter and dessert

ENTRÉES

Seared Free-Range Chicken Breast 🌿 \$58

whipped Yukon potato, caramelized roots, confit sweet onion, caramel jus

Herb Crusted Chicken \$64

potato pave, grilled asparagus, braised radish, chicken jus

Pacific Lingcod 🌿 \$69

warm fingerling potato salad, sauce vierge, blistered tomato, micros

BC Atlantic Herb Crusted Wild Salmon \$69

wilted garlic spinach, crispy rice cake, lemon cream

Angus Grass Fed Beef Tenderloin \$89

celeriac puree, roasted baby root vegetables, Bordeaux wine jus

Braised Short Rib \$77

barley risotto, roasted carrots, carrot puree, burnt onion jus

Beef Tenderloin Steak Oscar \$92

pomme puree, roasted asparagus, crab salad, béarnaise

Braised Lamb Shank \$88

farro, caramelized shallots, poached beet, raisins, pistachio crumb

Portobello "Wellington" 🌿 \$69

filo pastry, roasted beets, creamed spinach, potato puree

Parmesan Risotto 🌿 \$66

roasted foraged mushrooms, ricotta, olive oil

Thai Tofu Bowl 🌿 \$60

green Thai curry, eggplant, zucchini, bok choy, crispy tofu, jasmine rice

Mushroom 'Scallops' 🌿 \$62

sweet potato hash, asparagus, mushroom jus

Chermoula Cauliflower Steak 🌿 \$62

sauce vierge, cauliflower puree

ADDITIONAL ADD-ON ENTRÉES

Ocean Wise Scallops 🌿 \$27

apple puree, roasted fennel, hazelnuts, raisins

Dungeness Crab Cake \$22

tarragon aioli, rocket, crispy shallot

Tuna 🌿 \$22

blue rare, confit potato, olive tapenade, green salad, salted egg yolk, grilled citrus vinaigrette

Squash Ravioli \$18

brown butter emulsion, foraged mushroom, crispy sage

Pork Belly \$21

warm bacon slaw, roasted apple, bourdon demi

Buttermilk Chicken \$21

bacon wrapped chicken croquette, roasted corn succotash, maple rye reduction

🌿 VEGETARIAN 🌿 VEGAN 🌿 GLUTEN FREE 🌿 DAIRY FREE

PLATED MENU

price per person per menu item; second course price includes starter and dessert

STARTERS

Coconut Corn Chowder

cilantro coconut cream, crispy jalapeño

Roasted Squash Soup

lemongrass, coconut, ginger

Tavern Seafood Chowder

cornbread crumble, crème fraîche

Compressed Tomato Salad

basil, grilled focaccia, feta, olive oil, crystalized balsamic

Farm Market Salad

lettuces, oven dried tomato, crispy shallots, goat cheese, red wine vinaigrette

Mediterranean Salad

grilled local squash, fennel, olives, arugula,, sherry vinaigrette

Roasted Fraser Valley Beets

truffle whipped ricotta, endives, orange gastrique, candied walnuts

Heart of Romaine Caesar

creamy garlic dressing, croutons, padano cheese

DESSERTS

Apple Galette

French style open-face apple pie, vanilla ice cream

Grilled Stone Fruit

grilled fruit, burnt honey glaze, sponge cake

Chocolate Pot Au Crème

orange marmalade, almond cookie

Deconstructed Lemon Tart

graham crunch, lemon curd, toasted "marshmallow" meringue

Fruit Tart Chocolate Crunch Bar

chocolate fondant, raspberry sorbet, mint

Brûlée of Vanilla Cheesecake

lemon jam

BUILD YOUR OWN DINNER BUFFET

- *choice of 1 starter, 2 entrees, 2 sides | \$45
- *choice of 2 starters, 2 entrees, 3 sides, 2 desserts | \$58
- *choice of 3 starters, 3 entrees, 4 sides, 3 desserts | \$74
- *choice of 3 starters, 3 entrees, 5 sides, 3 desserts | \$92

all buffets include warm dinner rolls

STARTERS

Caesar Salad

romaine, panko parmesan crumble, crispy capers, citrus yogurt dressing

Roasted Beet & Kale Salad

goat cheese, poached pears, sherry vinaigrette

Artisanal Greens

heritage mixed greens, candied pumpkin & sunflower seeds, apples, grapes, feta cheese

Pasta Salad Fredo

basil pesto, green garbanzo beans, pea shoots

Quinoa Salad

preserved fruits, goat cheese, kale, herb dressing

German Potato Salad

caramelized onions, pickles, apple cider vinaigrette

German Selection of Artisan Charcuterie

pickled vegetables, mustards, crackers

Trio of Cold Salmons

smoked, cured, candied, red onion, chives, lemon, capers

SIDES

Candied Brussel Sprouts

candied bacon, grilled citrus vinaigrette

Cauliflower Gratin

cream, nutmeg, three cheese

Roast Vegetables

coloured carrots, parsnips, squash, maple syrup & Dijon mustard

Chili Lemon Charred Brocolini

garlic oil

Wild Rice Pilaf

wild & Jasmine rice, foraged mushrooms

Coconut Jasmine Rice

coconut, parsley

Roasted Fingerling Potatoes

olive oil, rosemary, roasted garlic, sea salt

Aged Cheddar Potato Gratin

tobacco onions

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ENTREES

Hunter Chicken

braised chicken thighs, tarragon, sun dried tomatoes, mushroom demi

Chicken Fricassee

crispy fingerling potatoes, chorizo, crispy sage

Moroccan Chicken

cilantro lime yogurt, raisins, lemon

Roasted Caraway Rubbed Angus Strip Loin

chef carved, horseradish, red wine jus, hot mustards

Beef Bourguignon

slow cooked beef, Bordeaux demi-glace, roasted pearl onions

Atlantic Lemon & Dill Salmon

chardonnay cream, cracked black pepper

Pacific Lingcod

warm fingerling potato salad, sauce vierge, blistered tomato, micros

Ricotta Ravioli

mushrooms, truffle cream

Pasta Primavera

san marzano tomato sauce, roasted squash, sweet pea, bell pepper, basil

Eggplant Bake

san marzano tomato sauce, spinach, grains

White Bean & Mediterranean Vegetable Braisaige

roasted tomato compote, quinoa crumble

CARVERY

**Price per person | Chef labour fee +\$150*

Slow Roasted Prime Rib of Canadian Beef | *au jus, horseradish, mustard, dollar rolls* \$25

Sicilian Porchetta | *salsa verde, charred lemons* \$12

Salmon Wrapped In Puff Pastry | *spinach and mushroom stuffed, bearnaise sauce* \$12

Tandoori Spiced Leg Of Lamb | *radish chutney, spicy pickled vegetable, naan* \$13

DESSERTS

Chocolate & Kahlua Pot de Crème | *orange marmalade, cookie* 

Panna Cotta | *house-made strawberry basil jam, lady finger* 

Lemon Curd Tartlets | *charred merengue*

Vanilla Cheesecake Slice | *berries*

Chocolate Mousse | *orange biscuit crumble*

 VEGETARIAN  VEGAN  GLUTEN FREE  DAIRY FREE

CHEF ATTENDED STATIONS

minimum order for 40 people plus \$100 for chef attendance

Street Taco Bar \$16 per — 3 tacos per person

select 2 of the following varieties

Pulled Chicken, Pulled pork, Taco Beef, Poached Prawn, Crispy Tofu, Cajun Cod

served with Pico de Gallo, chipotle aioli, shredded cheese blend, shredded cabbage, fresh cilantro, house-made guacamole, pickled onions, hot sauces, lime wedges, flour tortillas

Slider Station \$15 per — 3 sliders per person

select 2 of the following varieties

Pulled Pork Slider

honey barbecue sauce, coleslaw, pickles

Master Chicken Slider

seasoned chicken, Japanese mayo, cheddar cheese

JRG Cheeseburger Slider

100% Angus ground beef hand pressed patty, burger sauce, tomato, pickle, American cheddar

Falafel

fried ground chickpeas & parsley, tomatoes cucumber salad, roasted garlic aioli

Poke Station 🌱 \$17 per person

Ahi tuna, Salmon, Poached Shrimp, Tofu

served with selection of steamed rice, edamame beans, shredded carrots, cucumber, pickled ginger, scallions, sesame seeds, shoyu, house-made ponzu, spicy aioli, wasabi mayonnaise

Poutine Station \$14 per person

Classic Poutine

house-made beef gravy, cheese curds, scallions

Pulled Pork Poutine

slow braised pork, house - made barbecue sauce, house - made beef gravy, cheese curds

Baked Potato Poutine

applewood smoked bacon, sour cream, cheese curds, house - made beef gravy

Vegetarian

*curried ketchup, roasted garlic aioli,
cheese curds, scallions*

Mac & Cheese Station \$14 per person

American, Imperial & Aged Cheddar, Elbow Macaroni

served with selection of bacon bits, pulled pork, chopped chives, panko parmesan crumble, crispy onions, pickled red onion, pickled jalapeño, truffle oil, hot sauce, ketchup

Ice Cream Sundae Station \$17 per person

Mini Cookies, Oreo Crumble, Sprinkles, Toasted Coconut, House-made Caramel, Chocolate Sauce

BARBECUE MENU

minimum order of 50 people; all barbecues include buttermilk biscuits, cornbread, and barbecue rental

**choice of 2 meats, 3 sides | \$59 per person*

MEATS

Barbecue Ribs

pork back ribs, house-made barbecue sauce

Barbecue Chicken

honey barbecue free run chicken breast

Grilled Salmon

lemon, cracked black pepper, cucumber mango salsa

Steak

Canadian AAA sirloin steak, medium rare, chimichurri Sauce

Whole Roasted Pig

prepared in coal box for a minimum of 80 people

Beef Brisket

Texas rub, 12 hour smoked, house-made barbecue sauce

Maui Ribs

pineapple and soy marinated beef spareribs, sesame, scallions

Ground Beef Chuck Burgers

hand pressed chuck beef patty, lettuce, tomato, onion, pickle, burger sauce, cheddar cheese, Martins potato rolls

SIDES

Sweet Potato Salad

grainy mustard vinaigrette, capers, pickled shallots, smoked salt

Apple Cider Coleslaw

cabbage, carrot, apples, onion, pickled mustard seeds

Pasta Salad

feta, grape tomato, cucumber, oregano, lemon dressing

Caesar Salad

Romaine, panko parmesan crumble, crispy capers, citrus yogurt dressing

Artisanal Greens

heritage mixed greens, candied pumpkin & sunflower seeds, apples, grapes, feta cheese

Summer Corn Succotash

edamame, sweet bell peppers, zucchini, chili, heirloom tomatoes, cilantro lime oil

Grilled Street Corn

corn on the cob, chili crema, cilantro butter, lime

Mac & Cheese

*American and Imperial cheddar cheese,
panko parmesan crust*

Rosemary Roasted Potatoes

olive oil, rosemary, roasted garlic, sea salt

BUILD YOUR OWN LUNCH BUFFET

*choice of 1 soup, 3 salads, 3 mains, 3 accompaniments, and 2 desserts | \$47

*choice of 1 soup, 2 salads, 2 mains, 2 accompaniments, and 2 desserts | \$42

*choice of 1 soup, 2 salads, 2 sandwiches, and 2 desserts | \$40

*price per person | +\$5 per guest for groups of 20 or less

SOUPS

Chiliwack Corn | *Jalapeno, Cilantro, Avocado Cream* 🌶️ 🌱

Curried Butternut Squash | *Toasted Seeds* 🌶️ 🌱

Caramelized Onion & Potato | *Bacon Crème Fraiche*

Vegan Cauliflower and Truffle | *Roasted Tips* 🌶️ 🌱

Foraged Mushroom | *Roasted Garlic Cream* 🌶️ 🌱

Tavern's Award Winning Chowder

SALADS

Caesar Salad | *romaine, panko parmesan crumble, crispy capers, citrus yogurt dressing* 🌶️

Roasted Beet & Kale Salad | *goat cheese, poached pears, sherry vinaigrette* 🌶️ 🌱

Artisanal Greens | *heritage mixed greens, candied pumpkin & sunflower seeds, apples, grapes, feta cheese* 🌶️ 🌱

Pasta Salad Fredo | *basil pesto, green garbanzo beans, pea shoots* 🌶️

German Potato Salad | *caramelized onions, pickles, apple cider vinaigrette* 🌶️

SANDWICHES

Salumeria | *Charcuterie, Aged Provolone, Arugula, Balsamic Reduction, Roasted Garlic Aioli, Ciabatta*

Curried Chicken Salad | *Watercress, Chutney, Grainy Bread*

Pepper Crusted Beef | *Caramelized Onions, Smoked Cheddar, Horseradish Aioli, Salad Greens, Baguette*

Country Ham | *Swiss Cheese, Triple Onion Jam, Tomato, Lettuce, Peppercorn Ranch, Baguette*

Smoked Turkey Breast | *Gouda Cheese, Cranberry Chutney, Sprouts, Sourdough Bread*

BBQ Pulled Pork Sandwich | *Spicy Pickled Peppers, Cheese Bun*

Greek Chicken Pita Wrap | *Cucumber, Peppers, Tomato, Tzatziki, Feta, Hummus*

Farmers Harvest Sandwich | *Charred Zucchini, Pickled Portobello Caps, Quinoa, Tomato Jam, Pea Shoots, Focaccia*

FOOD & BEVERAGE

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ENTREES

Prawns Provencal | *Fennel, Tomato Stew* 🌱

Seared Salmon Filet | *Preserved Lemon Butter, Green Garbanzo Beans* 🌱

Honey Soy Ling Cod | *Shimiji Mushrooms, Ginger Soy Reduction* 🌱

Braised Short Rib of Beef | *Warm Mushroom Salad, Braising Jus* 🌱

Butter Chicken Curry | *Coriander, Cream*

Sticky Maple Pork Belly | *Pickled Mustard Seeds, Radish* 🌱

Quinoa Crusted Cauliflower Steaks | *Salsa Verde* 🌱 🌱

Paneer Braised In Spinach | *Garbanzo Beans, Cashew 'Cream'* 🌱 🌱

SIDES

Honey Roasted Baby Carrots | *Rosemary* 🌱 🌱

Charred Broccolini | *Chili Preserved Lemon* 🌱 🌱

Vegetables of the Season | *Olive Oil Glazed* 🌱 🌱

Roasted Mushrooms of the Forest | *Thyme, Balsamic Onions* 🌱 🌱

Fingerling Potato Confit | *Olive Oil Roast* 🌱 🌱

Aged Cheddar Potato Gratin | *Chives* 🌱 🌱

Steamed Brown Rice 🌱 🌱

Coconut Jasmine Rice 🌱 🌱

DESSERTS

Seasonal Fruit Tartlets | *Pastry Cream*

Lemon Merengue Tartlets | *Shortbread Crust*

Double Chocolate Brownie

Salted Caramel Vanilla Cheesecake | *Strawberry Compote*

Mango White Chocolate Mousse | *Mango Pearls* 🌱

Maple Pecan Éclair | *Maple Crumble*

Butter Tart Bars | *Nutmeg Cremeaux*

Caramel Carrot Cake | *Cream Cheese Frosting*

Marinated Melon & Berry Salad | *Passionfruit Dressed* 🌱 🌱

BREAKS | BREAKFAST

**price per person | +\$5 per guest for groups of 20 or less*

BREAK PACKAGES

RECHARGE 🥗 \$12 per guest

Garden Fresh Crudites | Edamame Hummus | Red Pepper Hummus | Curry Cashew Dip | Mint Tzatziki
Pita Chips | Parmesan Fry Bread

GRAZING TABLE \$25 per guest

Assorted Charcuterie | Farmhouse Cheeses
Pickled Vegetables | Preserved Fruits | Fresh Fruits and Berries | Dips | Spreads | Jam | Sliced Breads | Crackers

THE COOKIE JAR 🍪 \$10 per guest

Freshly Baked Homestyle Cookies | Chocolate Chunk, Peanut Butter, Chewy Oatmeal, Double Chocolate
Assorted Macarons | Chocolate Chip Squares

TAKE A HIKE 🥗🌱 \$12 per guest

Build Your Own Trail Mix | Peanuts, Cashews, Coconut, Pretzels, Raisins, M&Ms, Almonds, Dark Chocolate Chips

BEVERAGES

Assorted Juice \$3.50

Assorted Pop \$2.50

San Pellegrino \$4.00

Bottled Water \$3.25

Coffee & Herbal Tea \$5.00

PLATED BREAKFAST PACKAGES

SAVOURY SUNRISE \$27

Freshly Squeezed Orange Juice

Fruits of the Season

Scrambled Free Run Eggs 🥗🌱

Tri Colored Fraser Valley Potatoes Infused with Garden Herbs 🥗🌱

Buttered Toast and House-made Jam

Smoked Bacon 🥗🌱

EARLY BIRD \$31

Butter Croissants

Strawberry Sticky Granola Parfait

Foraged Mushroom Hash 🥗🌱

Poached Free Run Eggs | Tomato Jam | Pesto Hollandaise

Chicken Apple Sausage

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BREAKFAST

**price per person | +\$5 per guest for groups of 20 or less*

BUFFET BREAKFAST PACKAGES

TASTY START \$32

Carved Fruit of the Season  

Farmhouse Yogurts  

Breakfast Pastries: | *Butter Croissants, Fruit Danish, Bread, Butter*

Scrambled Free Run Eggs 

Smoked Bacon | *Artisan Pork Sausage* 

Herb Roasted Tomatoes  

Yukon Gold Breakfast Potatoes  

RISE & DINE \$38

Fruits of the Season  

Butter Croissants

Scrambled Free Run Eggs 

Tri Colored Fraser Valley Potatoes Infused with Garden Herbs  

Buttered Toast and House-made Jam

Smoked Bacon Chicken Apple Sausage • GF

Buttermilk & Blueberry Pancakes | *Maple Syrup, Whipped Butter*

Maple Pecan Éclair | *Maple Crumble*

Caramel Carrot Cake | *Cream Cheese Frosting*

BREAKFAST ADD-ONS & STATIONS

Steel Cut Oatmeal \$5 per guest

Nuts, Raisins, Honey, Brown Sugar, Milk

Buttermilk & Blueberry Pancakes \$7 per guest

Maple Syrup, Whipped Butter

Omelet Station \$10 per guest

Farm fresh eggs as you wish: Scrambled, Fried or an Omelet

Toppings: Red Onions, Foraged Mushrooms, Peppers, Spinach, Ham, Cheddar, Feta

— Plus a chef is required for additional +\$150

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