



The Bird & The Bread features three unique private dining spaces to accommodate all types of events including weddings, birthdays, bar mitzvahs, corporate events, etc. We offer multiple dinner menu options and will gladly customize our offerings to fit the budget and style of your event. Our Stave Room, located in our main restaurant seats up to 20 guests. In our adjoining banquet facility, The Elm Room, we offer seating for up to 150 guests. This room also breaks down into a small banquet room for up to 45 guests and large banquet for up to 90 guests.

If you are interested in our space, please fill out this form and our private events coordinator will contact you. You have our commitment that every detail will be executed carefully, with the single goal of making your event a complete success.

WEDDING INFORMATION

The Elm room is located on S. Old Woodward in beautiful downtown Birmingham, MI. Weddings have the unique opportunity to utilize the event spaces by transforming them from ceremony, dinner, to reception with the potential for dancing. We offer customizable wedding packages and bar options. With seating for up to 150 people we offer full table linen, multiple floor layout options, and beautiful mahogany chiavari chairs. Weddings are also welcome to bring in outside décor, decorations, sound systems, cakes, etc. We will take care of the coordination and any other arrangements so your big day will be effortlessly beautiful for you.

MENU

Our Executive Chef for The Bird & The Bread and the Elm Room has created appetizer assortments, a la carte menus, and full coursed dinner packages that aim to fit every style and budget. We also offer full bar service, wine tasting packages, and cash bar options. Please peruse our menu options and if you are interested in creating a custom menu we will do our best to accommodate your request.

AMENITIES

The Bird & The Bread and The Elm room are conveniently located in downtown Birmingham, MI. close to hotels, salons, and shopping locations. Our dedicated private event coordinator works exclusively with our guests to guide you through the event planning process. We are equipped with a full A/V package, coat check, and valet service upon request. In addition, we offer a preferred selection of vendors to provide further desired services.

ROOMS

The Stave Room (in our main dining room)

This room can seat 20 guests and is located in The Bird & The Bread. We worked with local architects for an intimate, artistic, private dining experience.

The Elm Room Banquet Facility

Our full event space can seat up to 150 guests and comes with a private bar, and dance floor upon request. This room can be divided in two to create The Enzo room and The Bella room.

The Enzo room

With the ability to seating up to 45 guests this room is perfect for a corporate event, bridal shower, birthday, etc. This room features a gravity counter for a cocktail station, extra materials, or gifts.

The Bella room

This room can seat up to 90 guests and comes equipped with a private bar perfect for cocktail parties, charity events, weddings, etc. Both rooms have capabilities to modify lighting and separate sound systems.



THE BIRD & THE BREAD

PRIVATE EVENT PACKAGE



the elm
room

HORS D'OEUVRES & CARVING STATIONS

VEGETARIAN

Mozzarella Caprese Skewers | 2.00/ PP

Mushroom Vol au vent | 2.50/ PP

Vegetable Spring Rolls | 2.50/ PP

Curried Vegetable Lettuce Wraps | 2.00/ PP

Edamame Samosas | 2.50/ PP

Tempura Tofu Skewers | 2.00/ PP

SEAFOOD

Grilled Calamari Lettuce Wraps | 3.00/ PP

Ahi Tuna Crostini | 4.00/ PP

Salmon Sliders | 4.00/ PP

Chilled Shrimp Cocktail | 4.00/ PP

CARVING STATIONS*

Peppercorn Crusted Beef Tenderloin
bordelaise, horseradish cream, dinner rolls
serves 20-30 | 300.00

Maple-Mustard Glazed Salmon
croissants
serves 20-30 | 200.00

Dijon & Herb Crusted Pork Loin
apple cider jus, pretzel rolls
serves 20-30 | 175.00

Slow Roasted Turkey Breast
cranberry relish, house made corn muffins
serves 20-30 | 175.00

***ADDITIONAL LABOR CHARGES APPLY**

POULTRY

Chicken Satay | 3.00/ PP

Chicken & Cashew Lettuce Wraps | 3.00/ PP

Maple Mustard Duck Wings | 4.00/ PP

Smoked Chicken Sliders | 3.50/ PP

MEAT

Ground Steak Sliders | 4.00/ PP

Beef Tenderloin Crostini | 4.00/ PP

Lamb Kifta Kabobs | 3.50/ PP

Short Rib Stuffed Potatoes | 3.50/ PP

Lamb Lollipops | 6.00/ PP

PLATTERS

(MINIMUM 15 GUESTS)

Breads & Spreads: | 7.00/ PP
flatbread, crostini, baguette,
bruschetta mix, red pepper hummus
& olive tapenade

Artisan Cheese Platter | 7.00/ PP

Crudit  Platter | 4.00/ PP

Charcuterie Platter | 9.00/ PP

Calamari Platter | 5.00/ PP



THE BIRD & THE BREAD

PRIVATE EVENT PACKAGE



the elm
room

PRIVATE EVENT BAR OPTIONS

OPEN BAR

Guests may choose any drinks from our full bar. We will incorporate a selection of wines, bottled beers, and specialty cocktails. If there are any special wine, beer or liquor requests, our team will be happy to work with you on offerings based on the selected package. Each upgrade automatically includes the liquors of the package below. Pricing is set per person.

HOUSE LIQUOR OPTIONS

- First Hour: \$13**
- Additional Hours: \$4**
- Smirnoff Vodka
- Seagram's Gin
- Sauza Tequila
- Bacardi & Capt Morgan Rums
- Jim Beam Bourbon
- Jack Daniels
- Dewer's Scotch
- Christian Brothers Brandy

DELUXE LIQUOR OPTIONS

- First Hour: \$16**
- Additional Hours: \$5**
- Tito's Vodka
- Beefeater Gin
- Cuervo Tequila
- Bacardi Rum
- Bulleit Bourbon
- Johnny Walker Red Scotch
- Jack Daniels
- Jameson Irish Whiskey
- Christian Brothers Brandy

BEER & WINE ONLY

Only pre-selected beer and wine are offered.

HOUSE:

- First hour: \$12/ person
- Additional hours: \$4/ person

PREMIUM:

- First hour: \$14/ person
- Additional hours: \$5/ person

MIMOSAS BY THE BOTTLE

- Pick two juices
- \$50/ bottle
- serves 8

PREMIUM LIQUOR OPTIONS

- First Hour: \$19**
- Additional Hours: \$6**
- Ketel One Vodka
- Stoli Flavored Vodkas
- Hendricks Gin
- Patron Tequila
- Appleton Estate Rum
- Bulleit Bourbon
- Bulleit Rye
- Johnny Walker Black Scotch

TOP SHELF LIQUOR OPTIONS

- First Hour: \$23**
- Additional Hours: \$7**
- Grey Goose Vodka
- Valentine Vodka
- Plymouth Gin
- Herradura Tequila
- Pyrat Rum
- Woodford Reserve Bourbon
- Crown Royal Rye
- Glenlivet 12 year Scotch
- Hennessy VS Cognac

CASH BAR

Guests are responsible for paying individually per drink, with the option of starting a tab.

Bar set up fee applies:

- \$75 at Lunch
- \$250 at Dinner

UPON CONSUMPTION BAR

An itemized tab is kept of all beverages consumed, and added to the final bill. Bar set up fee applies:

- \$75 at Lunch
- \$250 at Dinner



THE BIRD & THE BREAD

PRIVATE EVENT PACKAGE



the elm
room

DINNER PACKAGES



THE PIERCE STREET - \$35/ PERSON

INCLUDES SALAD AND CHEF'S CHOICE OF DESSERT

TURKEY MEATLOAF WITH YUKON POTATO PURÉE/ HOUSE GRAVY/ SEASONAL VEGETABLE

ROASTED PORK CHOP WITH YUKON POTATO PURÉE/ SEASONAL VEGETABLE

HERBED CHICKEN BREAST WITH YUKON POTATO PURÉE/ MARSALA MUSTARD DEMI/ SEASONAL VEGETABLE

PASTA PRIMAVERA



THE BROWN STREET - \$45/ PERSON

CHOOSE 2 ENTREES, AND THE THIRD WILL BE THE VEGETARIAN/ INCLUDES SALAD AND CHOICE OF DESSERT

BRAISED SHORTRIB WITH RED WINE DEMI/ YUKON POTATO PURÉE/ SEASONAL VEGETABLE

MAPLE & WHOLE GRAIN MUSTARD CRUSTED SCOTTISH SALMON

HERBED CHICKEN BREAST WITH MARSALA MUSTARD DEMI

ASIAGO GNOCCHI WITH ARUGULA CREAM/ RED PEPPER SALAD/ MUSHROOM/ ASPARAGUS

CHOOSE ONE: green beans/ roasted carrots/ asparagus/ seasonal vegetable

CHOOSE ONE: yukon gold potato purée/ roasted fingerlings/ creamy herbed polenta

ALL FOUR CHOICES MAY BE OFFERED AT A \$5 PER PERSON SURCHARGE



THE MERRILL STREET - \$55/ PERSON

CHOOSE 2 ENTREES, AND THE THIRD WILL BE THE VEGETARIAN/ INCLUDES SALAD AND CHOICE OF DESSERT

STOUT BRAISED LAMB SHANK WITH BAKED LENTILS/ ROASTED CARROTS

ROTISSERIE CHICKEN WITH BAKED LENTIL RAGOUT/ BRAISED GREENS

MEDITERRANEAN SEA BASS WITH FINGERLING POTATOES/ JULIENNED VEGETABLES/ RED PEPPER VINAIGRETTE

ASIAGO GNOCCHI WITH ARUGULA CREAM/ RED PEPPER SALAD/ MUSHROOM/ ASPARAGUS

ALL FOUR CHOICES MAY BE OFFERED AT A \$5 PER PERSON SURCHARGE



THE WOODWARD AVENUE - \$65/ PERSON

CHOOSE 2 ENTREES, AND THE THIRD WILL BE THE VEGETARIAN/ INCLUDES SALAD AND CHOICE OF DESSERT

HEART OF RIBEYE WITH YUKON POTATO PURÉE/ TRUFFLE BRUSSEL SPROUTS/ MUSHROOMS/ RED WINE DEMI

CORNISH GAME HEN WITH YUKON POTATO PURÉE/ BROCCOLINI

PEPPERCORN CRUSTED AHI WITH GARLIC ROASTED FINGERLING POTATOES/ ASPARAGUS

PORTOBELLO NAPOLEAN WITH GOAT CHEESE POLENTA/ BROCCOLINI/ TOMATO COULIS/ EGGPLANT CAPPONATA



PARTIES WITH A GUEST COUNT OVER 30 WILL PREORDER ENTRÉES



WE ASK THAT ORDERS BE SUBMITTED TO THE EVENTS MANAGER NO LATER THAN 7 DAYS PRIOR TO THE EVENT.

PLEASE BRING ALL SPECIAL DIETARY NEEDS TO THE ATTENTION OF THE EVENTS MANAGER NO LATER THAN 7 DAYS PRIOR TO THE EVENT.



THE BIRD & THE BREAD

PRIVATE EVENT PACKAGE



the elm
room

DINNER BUFFET



THE BIRD & THE BREAD DINNER TABLE



BRAISED SHORTRIB

CHESTNUT FARMS ROTISSERIE CHICKEN

JUNIPER CRUSTED PORK LOIN

MAPLE & WHOLE GRAIN MUSTARD CRUSTED SCOTTISH SALMON

HERBED CHICKEN BREAST WITH MARSALA MUSTARD DEMI

SHRIMP PASTA WITH SUN DRIED TOMATO PESTO & BRAISED GREENS

ARTICHOKE RAVIOLI WITH WILTED SPINACH/ PARMIGGIANO

ASIAGO GNOCCHI WITH ARUGULA CREAM/ RED PEPPER SALAD/ MUSHROOM/ ASPARAGUS

CHOOSE ONE VEGETABLE

ASPARAGUS

HARICOTS VERTS

ROASTED ROOT VEGETABLES

SEASONAL VEGETABLE

CHOOSE ONE STARCH

ROASTED FINGERLING POTATOES

YUKON GOLD POTATOE PURÉE

MAC & CHEESE

WILD RICE WITH MICHIGAN CHERRIES

CHOOSE ONE SALAD

SPICY GREENS WITH WHITE BALSAMIC VINAIGRETTE

KALE & QUINOA (SEASONAL SELECTION)

LOCAL GREENS SALAD WITH SHERRY VINAIGRETTE

DESSERT

CHEF'S ASSORTED SWEETS TABLE



CHOOSE ANY 3 ENTREES - \$50 PER PERSON

CHOOSE ANY 4 ENTREES - \$60 PER PERSON



THE BIRD & THE BREAD

PRIVATE EVENT PACKAGE



the elm
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LUNCH PACKAGES



ALL MENU PACKAGES INCLUDE COFFEE, TEA, LEMONADE & SOFT DRINKS



ENTRÉES

CHOOSE 3 FOR YOUR CUSTOM MENU

SMOKEHOUSE WEDGE & STEAK SALAD

BABY ICEBERG/ APPLEWOOD BACON/ POTATO FRITES/ CHERRY TOMATO/ MOODY BLUE DRESSING

SPICY GREENS SALAD

SHRIMP/ PEPPERY GREENS/ PINE NUTS/ GOAT CHEESE/ ROASTED GRAPES/ WHITE BALSAMIC VINAIGRETTE

KALE & QUINOA

CHICKEN/ PICKLED BUTTERNUT SQUASH/ DRIED CRANBERRIES/ CANDIED PECANS/ CRANBERRY VINAIGRETTE

TURKEY AND AVOCADO WRAP

CHESTNUT FARM TURKEY/ AVOCADO/ TOMATOES/ FARM GREENS/ FONTINA CHEESE

PORTOBELLO WRAP

PORTOBELLO CONFIT/ EGGPLANT CAPONATA/ GOAT CHEESE/ BALSAMIC GLAZE/ ARUGULA

ASIAGO GNOCCHI

ARUGULA CREAM/ RED PEPPER SALAD/ MUSHROOM RAGOUT/ ASPARAGUS

PUB BURGER

PORTER ONIONS/ MCCLURE'S FRIED PICKLES/ RED DRAGON CHEESE/ DIJONAISE/ BRIOCHE BUN



ONE BIRDIE ON A BRANCH \$15/ PERSON

ONE COURSE, CHOOSE 3 ENTRÉES

TWO BIRDIES ON A BRANCH \$20/ PERSON

CHOOSE 3 ENTRÉES
CHOOSE SOUP OR DESSERT

THREE BIRDIES ON A BRANCH \$25/ PERSON

CHOOSE 3 ENTRÉES
SOUP OF THE DAY & HOST TO CHOOSE DESSERT SELECTION



PARTIES WITH A GUEST COUNT OVER 30 WILL PREORDER ENTRÉES



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LUNCH BUFFET

● ● ● THE BIRD & THE BREAD MID DAY SPREAD ● ● ●

SOUP & SALAD BAR - \$20/ PERSON

SOUP OF THE DAY

SALAD BAR ITEMS:

GREENS: LOCAL GREENS/ ROMAINE/ KALE

TOPPINGS: CHERRY TOMATOES/ CARROTS/ CUCUMBERS/ JULIENNED PEPPERS/ GARBANZO BEANS/ FARM BEETS

CHEESE: BLEU CHEESE CRUMBLES/ SHREDDED WHITE CHEDDAR/ HOUSE-MADE CROUTONS

DRESSINGS: CREAMY DILL/ SHERRY VINAIGRETTE/ OLIVE OIL & BALSAMIC VINEGAR

*CHOICE OF TWO PROTEINS:

GRILLED CHESTNUT FARMS CHICKEN BREAST, BAY SHRIMP, CHAR GRILLED SIRLOIN, OR PORTOBELLO CONFIT

SEARED AHI TUNA (ADD \$4 PER PERSON)



COLD CUTS & SALAD - \$22/ PERSON

*CHOICE OF ONE SALAD:

SPICY GREENS SALAD PEPPERY GREENS/ PINE NUTS/ GOAT CHEESE/ ROASTED GRAPES/ WHITE BALSAMIC VINAIGRETTE

KALE & QUINOA PICKLED BUTTERNUT SQUASH/ DRIED CRANBERRIES/ CANDIED PECANS/ CRANBERRY VINAIGRETTE

GARDEN SALAD CUCUMBERS/ TOMATOES/ JULIENNED CARROTS/ SHERRY VINAIGRETTE

*CHOICE OF THREE SANDWICHES:

GRILLED CHICKEN & CHEDDAR ICEBERG LETTUCE/TOMATO/ CREAMY DILL/ BRIOCHE BUN

CORNED BEEF & SWISS BRUSSEL SPROUT SLAW/ MARBLE RYE

PORTOBELLO WRAP PORTOBELLO CONFIT/ EGGPLANT CAPPONATA/ GOAT CHEESE/ BALSAMIC GLAZE/ WRAP

DEARBORN HAM & FONTINA LETTUCE/ TOMATOES/ HOUSE-MADE PICKLES/ DIJONNAISE/ BRIOCHE BUN

TURKEY AVOCADO WRAP CHESTNUT FARM TURKEY/ AVOCADO/ TOMATOES/ FARM GREENS/ FONTINA CHEESE



SOUP OF THE DAY - \$3/ PERSON

CHEF'S ASSORTED SWEETS - \$5/ PERSON

HOT LUNCH PACKAGE



ALL MENU PACKAGES INCLUDE COFFEE, TEA, LEMONADE & SOFT DRINKS



THE HUMMINGBIRD- \$20/ PERSON

PORK CHOP WITH YUKON POTATO PURÉE/ SEASONAL VEGETABLE

TURKEY MEATLOAF WITH HOUSE GRAVY/ YUKON POTATO PURÉE/ SEASONAL VEGETABLE

PASTA PRIMAVERA



THE MORNING DOVE - \$25/ PERSON

HERBED CHICKEN BREAST WITH MARSALA MUSTARD DEMI/ YUKON POTATO PURÉE/ SEASONAL VEGETABLE

BRAISED SHORT RIB WITH RED WINE DEMI/ YUKON POTATO PURÉE/ SEASONAL VEGETABLE

PASTA PRIMAVERA



THE BLUE HERON - \$30/ PERSON

CHOOSE TWO ENTREES TO OFFER

BRAISED SHORT RIB WITH RED WINE DEMI/ YUKON POTATO PURÉE/ SEASONAL VEGETABLE

HERB CRUSTED CHICKEN BREAST WITH MUSHROOM RAGOUT & FRENCH BEANS

SHRIMP PASTA WITH SUN DRIED TOMATO PESTO & BRAISED GREENS

ASIAGO GNOCCHI WITH RATATOUILLE VEGETABLES & ROASTED TOMATO SAUCE



THE SWAN DUET - \$40/ PERSON

SELECT TWO PROTEINS FROM ABOVE ENTREES.

SERVED WITH POTATO PUREE & SEASONAL VEGETABLES



CHOICE OF SEASONAL COBBLER OR CHOCOLATE LAVA CAKE - \$5/ PERSON



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THE BIRD & THE BREAD

PRIVATE EVENT PACKAGE



the elm
room

LUNCH HOT BUFFET



ALL MENU PACKAGES INCLUDE COFFEE, TEA, LEMONADE & SOFT DRINKS



\$30/ PERSON

CHOOSE TWO ENTREES

BRAISED SHORT RIB WITH RED WINE DEMI GLACE/ YUKON POTATO PURÉE/ SEASONAL VEGETABLE

HERB CRUSTED CHICKEN BREAST WITH MARSALA MUSTARD DEMI/ YUKON POTATO PURÉE/ SEASONAL VEGETABLE

SHRIMP PASTA WITH SUN DRIED TOMATO PESTO & BRAISED GREENS

ASIAGO GNOCCHI WITH RATATOUILLE VEGETABLES & ROASTED TOMATO SAUCE

TURKEY MEATLOAF WITH YUKON POTATO PURÉE/ & ROASTED TOMATO SAUCE



CHOOSE ONE STARCH

GARLIC & HERB POTATOES

YUKON GOLD POTATO PURÉE

MAC & CHEESE

CREAMY HERB POLENTA



CHOOSE ONE VEGETABLE

SAUTEÉD GREEN BEANS

SAUTEÉD ASPARAGUS

ROASTED CARROTS

SEASONAL VEGETABLE



CHOOSE ONE SALAD OR SOUP

SPICY GREENS WITH WHITE BALSAMIC VINAIGRETTE

KALE & QUINOA (SEASONAL VERSION)

GARDEN SALAD

SOUP OF THE DAY



DESSERT

CHEF'S ASSORTED COOKIES



BRUNCH PACKAGES



THE BIRD & THE BREAD SATURDAY AND SUNDAY SPREAD



PLATED BRUNCH - \$18/ PERSON

CHOOSE THREE ENTREES

HONEY-CHALLAH FRENCH TOAST FRESH BERRIES , MAPLE SYRUP, BACON

BUTTERMILK PANCAKES WHIPPED BUTTER, MAPLE SYRUP, BACON, FRESH FRUIT

QUICHE OF THE DAY SERVED WITH FRUIT, MICHIGAN BRIE & CROSTINI

SPICY GREENS SALAD SHRIMP, PEPPERY GREENS, PINE NUTS, GOAT CHEESE, ROASTED GRAPES, WHITE BALSAMIC

KALE & QUINOA CHICKEN, DRIED CRANBERRIES, PICKLED BUTTERNUT SQUASH, CANDIED PECANS CRANBERRY VINAIGRETTE

TURKEY & AVOCADO WRAP CHESTNUT FARM TURKEY, AVOCADO, TOMATO, FARM GREENS, FONTINA CHEESE

PORTOBELLO WRAP PORTOBELLO CONFIT, GOAT CHEESE, EGGPLANT CAPONATA, ARUGULA, BALSAMIC GLAZE

ADD ASSORTED HOUSE-MADE BREAKFAST BREADS- \$5/ PERSON



BUFFET BRUNCH - \$30/ PERSON

ALL BUFFETS INCLUDE:

Assorted house-made breakfast breads, Sunrise Farm scrambled eggs, butter-roasted fingerling potatoes, and your choice of bacon, ham or sausage.

CHOOSE TWO ADDITIONAL ENTREES:

HONEY-CHALLAH FRENCH TOAST FRESH BERRIES, MAPLE SYRUP

BUTTERMILK PANCAKES WHIPPED BUTTER, MAPLE SYRUP

DAILY INSPIRED VEGETARIAN SCRAMBLE

DAILY INSPIRED MEAT SCRAMBLE

SPICY GREENS SALAD CHICKEN, PEPPERY GREENS, PINE NUTS, GOAT CHEESE, ROASTED GRAPES, WHITE BALSAMIC

ASIAGO GNOCCHI ARUGULA CREAM, RED PEPPER SALAD, MUSHROOM RAGOUT, ASPARAGUS

ADD ADDITIONAL ENTREES- \$5/ PERSON PER EACH



CORPORATE BREAKFAST

● ● ● AVAILABLE ONLY BEFORE 11 AM ● ● ●

RED-EYE CONTINENTAL - \$15/ PERSON

MORNING BEVERAGES *COFFEE, TEA, ORANGE AND GRAPEFRUIT JUICES

ASSORTED HOUSE MADE BREAKFAST BREADS MAY INCLUDE CROISSANTS, SCONES, MUFFINS, ETC...

FRESH FRUIT PLATTER

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JOURNEYMAN CONTINENTAL - \$22/ PERSON

ALL OF THE ABOVE PLUS:

SUNRISE SCRAMBLED EGGS SERVED WITH TOAST AND BUTTER

BUTTER-ROASTED FINGERLING POTATOES

CHOICE OF MEAT BACON, HAM, OR SAUSAGE

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ROUND THE WORLD BREAKFAST - \$30/ PERSON

ALL OF THE ABOVE PLUS CHOOSE TWO ADDITIONAL ENTREES:

HONEY-CHALLAH FRENCH TOAST FRESH BERRIES, MAPLE SYRUP

BUTTERMILK PANCAKES WHIPPED BUTTER, MAPLE SYRUP

QUICHE OF THE DAY SERVED WITH FRUIT, MICHIGAN BRIE & CROSTINI

DAILY INSPIRED VEGETARIAN OR MEAT SCRAMBLE

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ADD-ONS

ADDITIONAL ENTREE \$5/PERSON PER EACH

YOGURT BAR GREEK-STYLE YOGURT, SEASONAL BERRIES, HOUSE MADE GRANOLA, CHOPPED PECANS \$6/PERSON

SNACKS MIXED NUTS \$3/PERSON, HOUSEMADE CHIPS \$2/PERSON, CHEESE AND FRUIT \$5/PERSON, SWEETS \$3/PERSON

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