



Menu Proposal
Caterer- Hannah Gart
info@KarmaTales.com
707.495.2855

BREAKFAST



Baked Oatmeal

Variety of fruit and nut combinations plus gluten and dairy free.

Served with - Hard boiled eggs and fresh fruit salad.



Poached Eggs on Toast -

Two Poached eggs per person over sautéed
Onions peppers and greens

Served with - Home Style Potatoes and Toast



Smoothie

Blueberry, Strawberry, Banana Smoothie
Topped With More Berries and Granola

Served with - Hard boiled eggs, bacon and Toast.



Huevos Rancheros

This huevos rancheros is a delicious way to start your day! Made with
homemade salsa and fresh eggs, it is hearty and perfect for weekend brunch.



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Smashed Black Berry Brie Toast

The crunch of local sour dough sets off the sweetness of blackberries in this elegant sweet-and-savory appetizer. Creamy with a crunch.



Quiche

Veggie friendly or bacon full, gluten free or dairy free. We love Quiche.

WE HAVE MANY MORE IDEAS JUST ASK!

Menu	Total Per Person
Buffet Style Lunch	\$20 - \$35