



2017 Catering Menu ~Breakfast~

The best of home-style
American & Latino cuisine

Morning Favorites #1 || \$7.00* per person

Bagels, Breads & Spreads assortment of fresh bagels, artisan breads and the following spreads:
whipped butter, peanut butter, plain cream cheese, bacon cream cheese, and dill cream cheese

Served with Seasonal Fruit

Morning Favorites #2 || \$12.00* per person

Breakfast Sandwiches scrambled egg with cheese, ham or bacon on fresh bagels and/or croissants
OR

Breakfast Burritos scrambled egg with cheese, ham or bacon wrapped in flour tortillas

Served with Breakfast Potatoes OR Seasonal Fruit

Morning Favorites #3 || \$20.00* per person

Breakfast Buffet scrambled eggs, breakfast potatoes, ham & bacon, fresh bagels and artisan breads

Served with Seasonal Fruit

*Disposable compostable plates, napkins and utensils available for an additional charge. Service and tax not included.

Menu Additions

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| Smoked Salmon Platter with capers, house pickled red onions and lemon wedges..... | +\$7.00 per person |
| Protein Box hard-boiled egg, cheese, nuts, fruit..... | +\$7.00 per person |
| Oatmeal Bar with fresh fruit, toasted almonds, raisins, and NH maple syrup..... | +\$6.00 per person |
| Yogurt Parfait plain greek yogurt, fresh fruit, honey, house made granola..... | +\$5.00 per person |
| Assortment of Artisan Pastries | +\$4.00 per person |
| Seasonal Fruit Platter | +\$4.00 per person |
| Assortment of Granola Bars, Perfect Bars, and Gourmet Snacks | +\$4.00 per person |
| Assortment of Chobani Greek Yogurt with Fruit on the Bottom | +\$2.50 per person |
| Hard-Boiled Eggs | +\$1.50 per person |

Beverages

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|---|--------------------|
| Fresh-Brewed Coffee & Tea served in an airpot with cups, half & half, sweeteners, etc... | +\$4.00 per person |
| Fresh Orange & Cranberry Juice | +\$4.00 per person |
| Bottled Water | +\$2.00 per person |

Service

Delivery: \$50.00-\$75.00 depending on location

Food delivered hot and/or cold and ready for self-service in disposable trays.

Buffet Service: approx. 30% of total

1 chef + 2 servers to set up, refresh, maintain food items and breakdown buffet stations. Cooking on-site may be required. SpanglishEats@gmail.com

Full Service: approx. 50% of total

1 chef + 3 servers to plate and serve a multi-course, full service meal. Cooking on-site is required.

Javier Ortega
Chef & Owner

www.SpanglishEats.com
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/ All Spanglish Eats foods are prepared with the utmost care and quality. /

