



Out of House Catering Menu (24 Hours Notice Please)

Phone: 775-284-1080 Fax 775-284-1082

Minimum order 15 people. Delivery & Setup Fee for Reno \$35.00

Staffing is billed @ \$20.00/hour per staff member (Delivery fee is waived for staffed events)

Breakfast Selections: \$10.00

Buttery Croissant or Freshly Made Flour Tortilla filled with:

Softly Scrambled Eggs, Vermont Cheddar Cheese & Apple Wood Smoked Bacon or Smithfield Ham

Softly Scrambled Eggs, Monterey Jack Cheese, Smoked Chilies & Carson City Chorizo

Softly Scrambled Eggs, Chives, Diced Pancetta, Macarponne Cheese & Black Truffle Salt

Quiche Selections: \$38.00 Serves 6

Our Famous Sage & Cranberry Sausage Quiche

Classic Quiche Lorraine

Spinach & Artichoke

Wild Mushroom & Sun-Dried Tomato with Feta Cheese

Wild Caught Smoked Salmon Patter: \$60.00 serves 6-10

with Cream Cheese, Cucumber, Tomato, Fresh Basil & Chopped Red Onion with Toasted Mini Bagels

Seasonal Fresh Fruit Bowl: \$25.00 Serves 6

Yogurt Parfaits \$6.50 each

Low-fat Greek Style Yogurt layered with our House Made Granola & Topped with Fresh Fruit

Freshly Baked From our Award-Winning Firefly Dessert Kitchen:

Signature Coffee Cakes \$30.00

Cinnamon Pecan

Lemon Poppy Seed

Orange Chocolate Chunk

Blueberry

Scones: \$2.00each with whipped organic sweet cream butter

Cranberry, Candied Ginger, Cheddar with Chives & Bacon

House Made Omega Rich Oatmeal Granola Mix \$12.00/8 oz bag

Beverages: \$5.00 per person

Juice Selection :Orange, Tomato, Cranberry

Coffee: Coffee People Organic Fair Trade Extra Bold Coffee (Regular & Decaf)

Tea Selection: Chai, White & Green & Earl Gray Tea

Soft Drinks & Bottled Water \$2.00 each