

Breakfast Buffets

All Breakfast Buffets include La Colombe coffee, assorted hot teas, and fresh squeezed juices.

Diggers Continental - \$20 per guest

Seasonal Fruit Display

Assorted Noosa Yogurts & House Made Granola

Bagels & Breakfast Breads with Cream Cheese, Whipped Butter, Local Honey and Seasonal Jam

Steel Cut Oatmeal, Dried Fruit, Nuts

Gold Rush - \$29 per guest

Seasonal Fruit Display

Biscuits and Toast

Lightly Scrambled Eggs

Homestyle Potatoes

Applewood Smoked Bacon and Sausage Links (Substitute for: Turkey Bacon +\$2/pp)

Breakfast Add-Ons

Seasonal Fruit Display - \$7/pp

Chefs Selection of Pastries - \$8/pp

Lightly Scrambled Eggs - \$7/pp

Mini Vegetable Frittatas - \$7/pp

Applewood Smoked Bacon - \$7/pp

Pork Sausage Links - \$8/pp

Chorizo-Sweet potato hash - \$8/pp

Smoked Corned Beef Hash - \$8/pp

Turkey Bacon - \$8/pp

Green Chile Breakfast Burritos (vegetarian on request) - \$9/pp

Enhancements

Parfait Bar +\$10 per guest

Greek yogurt, house granola, seasonal fruit

Avocado Toast +\$18 per guest

Multigrain/sourdough bread, avocado, goat cheese, feta, overnight tomato, pickled chilies
- Add smoked salmon/gravlax +\$4/pp

Bagel & Lox +\$22 per guest

Red onion, tomato, capers, cream cheese variations, choice of 2: House cured gravlax, house smoked salmon, smoked white fish spread

Biscuits +\$22 per guest

Pimento cheese, seasonal preserves, local honey, choice of 2: ham, bacon, turkey bacon, breakfast sausage



Breaks

Picnic In The City | \$15 per guest

Artisan cheese and charcuterie board

Lavash

Marinated olives and seasoned nuts

House pimento cheese and crackers

Whipped feta with honey garlic, and Calabrian chile

Chips Meet Dips | \$14 per guest

Choose 1:

Tortilla chips served with Ambler's guacamole and seasonal house salsa

Toasted pita served with spinach artichoke dip, and hummus

Vegetable crudité served with vegan bagna cauda

Yukon gold potato chips and smoked onion-chive dip

Pita, charred eggplant, tzatziki, whipped feta

Additional dip - +\$5/pp

Give Me The LoDo | \$15 per guest

Soft pretzels with deli mustard and beer cheese

Add a variety of craft beer +\$10pp

Neighborhood Farmers Market | \$15 per guest

Spread of seasonal fruits and veggies served with a side of ranch and yogurt sauce for dipping

Please inquire about our happy hour offerings!

Customized menus are available upon request
Prices, menus and availability are subject to change without notice



Lunch

LoDo Deli | \$29 per guest

Includes soup or house salad, potato salad or chips, and assorted cookies

Rotisserie chicken pesto sandwich: ciabatta, arugula, red onion, tomato

Muffaletta: salami, prosciutto, mortadella, smoked mozzarella, lettuce, tomato, olive relish

Roasted portobello mushroom wrap: spinach, pickled onion, vegan goddess, tomato

Mediterranean salad with balsamic vinaigrette: arugula, baby kale, olives, roasted peppers, feta

Baby Kale Salad: roasted d'anjou pear, walnuts, goat cheese, pickled shallots, honey-thyme vinaigrette

Available as boxed lunches - +\$1/pp

Hikers Grain Bowl | \$32 per guest

Choice of 1 protein: Roti chicken, shrimp, tofu, salmon or steak (+\$5/pp)

- Add additional protein \$4/pp

Choice of 1 grain: Cous cous, quinoa, farro, rice

Choice of 1 greens: baby kale, romaine, spinach, napa cabbage

Choice of 3 add ins: Charred peppers, pickled red onions, scallions, roasted corn, cucumber

Choice of 2 dressings: Honey-thyme, mustard-tarragon, miso, balsamic

Dessert: Chef's famous chocolate mousse

Santa Fe Buffet | \$35 per guest

Yellow rice & peas, Slow simmered black beans, Elote casserole, Warm corn and flour tortillas, Jicama salad with cotija and achiote vinaigrette,

Choice of 2 proteins: chipotle pulled chicken, grilled flank steak with fajita vegetables, carne (pork) adovada, guajillo-tamarind shrimp, smoked Tofu (additional protein +\$7/pp)

Add tortilla chips and house made guacamole +\$10/pp

Dessert: Warm churros with Mexican chocolate

Zen Bowl | \$36 per guest

Choice of 1 protein: chicken, beef, pork, shrimp, tofu, scallops

Choice of 1 grain: jasmine rice, short grain rice, egg noodles, rice noodles

Choice of 3 add ins: bell peppers, Baby Bok choy, carrots, scallions, Napa cabbage, broccolini, green beans, eggplant

Choice of 2 sauces: Sichuan peppercorn sauce, Thai style curry (yellow, red, green), mild soy-ginger sauce, Bulgogi (Korean sweet and savory), Yakisoba (soy-ginger)

Dessert: Matcha panna cotta

All Lunch Buffets include regular and decaf La Colombe coffee, assorted hot teas, and soft drinks.

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