

TAKE OUT OR DELIVERY

(10 person minimum)

BREAKFAST PLATTERS (SERVES 4-6)

sub egg whites +\$12.50

Farm Fresh Cage Free Eggs Platter - \$65

served with breakfast potatoes or fresh fruit medley and choice of baked goods

New York Steak & Eggs - \$120 all-natural USDA choice New York strip steak served with breakfast potatoes or fresh fruit and choice of baked goods

Machaca Scramble - \$85 scrambled eggs, marinated shredded beef, with black beans, poblanos, pickled red onions, corn tortillas, & salsa fresca

Huevos Rancheros with Chorizo - \$85

scrambled eggs, black beans, cotija cheese, pickled red onions, sour cream, salsa fresca, corn tortillas (sub soyrizo available)

Machaca Green Chilaquiles - \$85 marinated shredded beef, tortilla chips, onions, cilantro, sour cream, salsa fresca, cotija cheese, with scrambled eggs

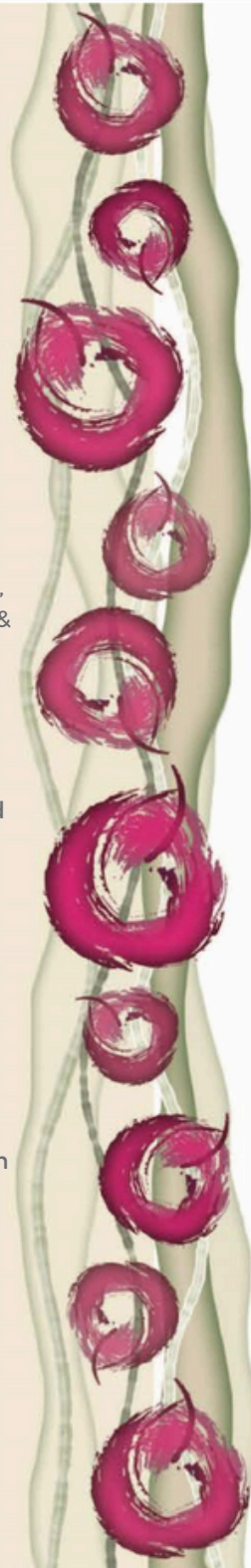
Breakfast Burritos - \$70 scrambled cage-free eggs with natural cheddar cheese, breakfast potatoes, black beans, roasted poblano peppers, & salsa fresca (add any protein \$10)

Breakfast Sandwich - \$75 scrambled eggs, baby spinach, applewood smoked bacon, tomato jam & smoked mozzarella cheese on grilled challah. Served with breakfast potatoes or fresh fruit

Braised Beef Machaca Hash - \$85 breakfast potatoes, roasted garlic, ranchero sauce, poblano peppers, red bell peppers, & fresh herbs.

Spinach & Mushroom Hash - \$80 breakfast potatoes, roasted garlic, pickled red onions, tomatillo salsa, poblano peppers, red bell peppers & fresh herbs

*Hashes are topped with cage-free eggs & your choice of bread



Old-fashioned Buttermilk Pancakes - \$65

(add chocolate chips, bananas, or blueberries +\$)

Lemon Ricotta Buttermilk Pancakes - \$75 topped with vanilla cream sauce, blueberry lemon jam, and lemon ricotta

Strawberry Shortcake Pancakes - \$75 with fresh strawberries, vanilla cream sauce, and shortbread crumble

Gluten-free Pancakes - \$80 with maple syrup

Berry Compote French Toast - \$70 challah with seasonal berry compote & vanilla cream sauce

Coconut-Almond Crusted French Toast - \$70 challah with coconut cream sauce, sliced banana, toasted almonds, and coconut

Old-fashioned Brussels Waffles - \$65 with seasonal berries

Fried Chicken & Waffle - \$90 fried all-natural chicken with an old-fashioned brussels waffle

Homemade baked goods options -

homemade coffee cake, muffins, & biscuits.

Protein options - pork sausage links, turkey sausage patties, black forest ham, applewood smoked pork loin, applewood smoked bacon, chicken apple sausage, machaca, chorizo, soyrizo

BREAKFAST CONTINENTAL BOX

Continental Box - \$55 serves 8-10.

Includes assorted muffins, coffee cake, & biscuits plus butter, housemade jams, & regular or decaf coffee.

+ fresh fruit (serves 8-10) \$35

+fresh squeezed juice \$45

LIGHTER SIDE (SERVES 4-6)

Housemade pistachio-apricot granola - \$50 with yogurt, berries, & honey

Quinoa & Coconut Porridge - \$50 served with berries
Greek Yogurt & Fresh Berries - \$ with honey

SANDWICH PLATTER (PICK 5) - \$70

sub gluten free bread +\$1.50 each | add avocado +\$2 each

House-roasted Turkey Club - with applewood smoked bacon, leaf lettuce, sliced tomato & mayo
BLT - applewood smoked bacon, leaf lettuce, sliced tomato, mayo

Crispy Chicken Sandwich - fried all-natural chicken, applewood smoked bacon, sliced tomato, leaf lettuce & basil-green goddess sauce

Turkey Melt - house roasted turkey, smoked mozzarella, spinach, sliced tomatoes, mayo

SALADS (SERVES 8-10)

+crispy chicken or oven-roasted turkey \$25

Fried Chicken Salad - \$70 mixed field greens, baby kale, tomatoes, english cucumbers, shredded carrots, avocado, seasoned croutons & creamy basil-green goddess dressing

Beach Plum Salad - \$65 mixed field greens, baby kale, grape tomatoes, english cucumbers, golden raisins, quinoa, toasted almonds & wasabi vinaigrette

ADDITIONS (SERVES 4-6)

Side Protein - \$30 pork sausage links, turkey sausage patties, black forest ham, applewood smoked pork loin, applewood smoked bacon, chicken apple sausage
Fresh Fruit Medley - \$25
Breakfast Potatoes - \$25

BEVERAGES

Fresh Squeezed Orange or Grapefruit Juice - \$45 -per 96 oz box. Includes cups by request.
Fresh Lemonade or Housemade Iced Tea - \$40 -per 96 oz box. Includes cups, lemons, and sweeteners by request.
Organic Fair-Trade Coffee or Decaf \$40 -per 96 oz box. Includes cups, cream, and sweeteners by request.
Bottled Sparkling Water - \$4 each

SWEETS

Assorted Muffins, Coffee Cake, or Biscuits - \$4.75 per person
Assorted Cookies and Bars - \$4.75 per person
Whole Coffee Cake - \$75 includes 20 pieces

CATERING · MEETINGS PRIVATE EVENTS

Catering Delivery

For office parties, meetings or groups of any size. We offer a wide variety of platters and coffee conveniently packaged and dropped off at your home, school, or office for ultimate convenience.

Meetings

Reserve our private room for your meeting or conference with a flat screen television and Wi-Fi for your technology needs. Seats up to 35 people.

Private Events

Need a space for 25-200? Book a night with one of our talented chefs to prepare a memorable dinner for you and your group. Full wine and beer options available. Each menu is personally designed for your party and occasion.

Contact us for more information
760.931.1362

beachplumkitchen.com

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BREAKFAST & LUNCH

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