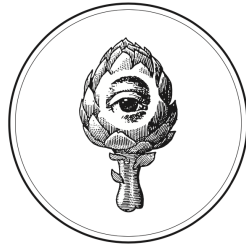


MARBLED LA

[Minimum \$300 order. Some ingredients are seasonal, and can change to maintain integrity of our product]



BRUNCH

Prices are for approximately 10-12 Servings Unless Otherwise Indicated
Inquire about our Full-Service Brunch Options
All Savory Items Come with Ketchup and Hot Sauce
We gladly customize orders if requested

Eggs

Scrambled Eggs with Chives \$50
Scrambled Eggs with Goat Cheese, and Tarragon \$65
Mexican Scramble, with Fresh Tomatoes, Red Bell Peppers, Onions, Garlic and Jalapeno \$60
Scrambled Eggs with Cheddar Cheese, and Chives \$60
Egg White and Roasted Diced Vegetable Scramble \$70

Egg Dishes

Eggs Benedict Bar: Poached Eggs on a Bed of Spinach, Toasted English Muffins, Hollandaise Sauce, Canadian Bacon \$11 Per person or \$180 per 20 portions sub crab cake +\$4, Smoked Salmon +\$3
Chilaquiles: Tortillas Chips, Sautéed with Red or Green Salsa, Covered With Scrambled Eggs and Cheese \$70
Huevos Rancheros: Corn Tortillas topped with Refried Beans, Fried Eggs, Salsa Fresca, and Cheddar Cheese \$75
Egg Shakshuka: Baked Eggs in a Middle Eastern Style Tomato Sauce Topped with Feta Served and served with Sourdough Toast Points \$75

Handhelds

Breakfast Burritos: Roasted Potato, Mexican Scramble, Cheese with Choice of Bacon, Chorizo or Soyrito served with Homemade Charred Tomato Salsa \$8ea or \$150 per 20
Breakfast Sandwich: Scrambled or Fried Egg, Sausage or Bacon, Brioche Bun, Sharp Cheddar Cheese, Chipotle Aioli \$10ea or \$170 per 20
Sausage Biscuit with Fried Egg, American Cheese \$8ea or \$150 per 20
Warm Ham and Egg Croissant Sandwich with Gruyere Cheese \$10ea or \$160 per 20

Sweet and Savory

Quiche Lorraine: Quiche with Hickory Smoked Bacon, Fine Herbs, and Gruyere Cheese - 12 Slices \$65
Quiche Florentine: Quiche with Spinach, Thyme and Fontina Cheese - 12 Slices \$65
Banana Stuffed Brioche French Toast served with Maple Syrup - 20 Halves \$100
Ricotta Lemon Pancakes with Lemon Curd and Maple Syrup - 40-4" Pancakes \$125
Traditional Pancakes served with Maple Syrup - 40-4" Pancakes \$100
add blueberries, banana or chocolate chip +\$25
Belgian Waffles served with Seasonal Berry Compote, Whipped Cream and Maple Syrup - 20 Waffles \$125
Homemade Smoked Steak Hash - 150 serves 20
Grilled Steak and Eggs with Homemade Steak Sauce, and Breakfast Potatoes - \$250 serves 20
Assortment of Bagels and Cream Cheese: Smoked Salmon Cream Cheese, Scallion Cream Cheese, Plain Crème Cheese - 2 dozen \$100
Smoked Fish Platter: Smoked Salmon, Gravlox, served with Bagels and Toast Points, Cream Cheese, Capers, Minced Red Onion, Dill, Lemon Wedges, Minced Hard Boiled Egg White and Yolk - \$325 serves 20
Charcuterie and Cheese Platter served with Various Bread and Crackers, Grainy Mustard, Fig Jam, Cornichons, and Wildflower Honey - \$300 serves 20
Continental Breakfast: Toast, Butter, Various Artisan Jams, Mini Chocolate and Plain Croissants, Individual Cereal, Milk and Soymilk - \$200 serves 20

Sides

Yogurt + House Granola \$60
Baked Goods Assortment \$60
Fresh Doughnuts \$60
Fresh Seasonal Fruit & Berry Platter \$70
Muffins or Danishes \$60
Breakfast Sausages \$40
Hickory Smoked Bacon \$40
Breakfast Potatoes with Spices, Roasted Red Pepper, Roasted Spanish Onion, and Herbs \$40
Herb and Caramelized Onion Hash Browns \$44
Tater Tots \$40
Biscuits and Breakfast Sausage Gravy \$70

Beverages

Coffee - 96oz (Regular or Decaf, Cups, Creamer, Sugar, Stirrers) \$30
Hot Chocolate - 96oz (Cups) \$30
Assorted Juices - 96oz (Orange, Grapefruit, Apple, Cranberry) \$30