

A BLACK TIE *Affair*



Breakfast Spring 2025

(February 1 – May 31)

All Breakfast Menus have a 20-person minimum

All Breakfast Menus Include Regular and Decaf Coffee, Tea, Assorted Juices, Paper Goods & Plastic Ware
Boxing Upcharge - \$0.50 per box

***As egg supply and pricing fluctuates, we will update pricing on this menu.**

Andouille Hash

Andouille Sausage, Yukon Gold Potatoes, Mushrooms, Onion, and Red Bell Pepper; Scrambled Eggs with Chives; Whole Grain Toast with Butter and Jam; Toaster Rental \$ 23.00

Avocado Toast Bar (minimum order 20)

2 Pieces of Bread Per Person, Avocado, Smoked Salmon, Bacon, Hard Boiled Eggs, Grilled Asparagus, Sliced Radish, Pickled Red Onion, Roasted Tomatoes, Dill Crème Fraiche, Sea Salt, Lemon EVO, Shredded Parmesan, Lime Wedges, Toaster \$ 25.00

*Other Toppings, Truffle Oil, Cheeses and/or Caviar Available for an Additional Cost

* Vegan or Gluten Free Bread Available for \$1 upcharge per person (minimum 5 servings)

Breakfast Sandwiches (minimum 5 sandwiches per type) Vegan/Gluten Free is not offered

Choice of:

Farm Fresh Eggs, Chorizo, Cherry Peppers and Onions, Monterey Jack on English Muffin \$ 16.50
Farm Fresh Eggs, Sweet Apple Ham, Gouda, Caramelized Onions on English Muffin \$ 16.50
Farm Fresh Eggs, Savory Herb Sausage Pattie and Cheddar on English Muffin \$ 16.00
Farm Fresh Eggs, Roasted Red Pepper, Spinach, Provolone, on Whole Wheat English Muffin (Vegetarian) \$ 16.00

Breakfast Wraps (minimum 5 wraps per type) Gluten Free is not offered

Wrapped in a Flour Tortilla

Choice of:

Mediterranean – Farm Fresh Scrambled Eggs, Spinach, Feta, Roasted Tomatoes, Sautéed Yellow Bell Pepper and Red Onion \$ 16.00
Southwest – Farm Fresh Scrambled Eggs, Diced Seasoned Chicken, Black Beans, Cheddar, Sautéed Peppers and Onion, Chipotle Sauce \$ 17.00
Italian – Farm Fresh Scrambled Eggs, Ground Italian Sausage, Sautéed Mushroom and Onion, Mozzarella, Wilted Arugula, Roasted Tomato, and Basil Pesto \$ 17.00
Americana – Farm Fresh Scrambled Eggs, Pulled Pork with light BBQ Sauce, Hash Brown Potatoes, Cheddar, Sautéed Onion \$ 18.00
Vegan – Tofu Scramble with Sautéed Vegetables and Vegan Cheese \$ 20.00

Cheese Blintz Breakfast

With Balsamic Strawberries and Powdered Sugar on the Side; Farm Fresh Scrambled Eggs; Applewood Smoked Bacon (2pp) \$ 22.00

161 Beacon Street South San Francisco, CA 94080

Phone 650-869-4181 ~ Fax 650-869-7185 ~ www.ablacktieaffairinc.com

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Chicken and Waffles

Sweet Corn and Green Onion Waffles; Crispy Fried Chicken Tenders; Butter and Maple Syrup; Arugula Breakfast Salad Platter with Hard Boiled Eggs, Crisp Bacon, Blanched Baby Potato, Radish, Avocado, Shaved Parmesan, and Maple Balsamic Vinaigrette \$ 25.00

Lemon Poppyseed Pancakes

Served with Blueberries, Honey Butter and Syrup; Farm Fresh Scrambled Eggs; Chicken Apple Sausage (2pp) \$ 22.00

Maple Cinnamon Steel Cut Oatmeal (a la carte)

Served with Brown Sugar, Golden Raisins, Diced Apples, Pecans \$ 7.50

Spring Continental

Honey Lavender Blueberry Scones Served with Clotted Cream and Jam; Assorted Breakfast Breads; Seasonal Fruit and Berries \$ 17.00

Spring Country Breakfast

Farm Fresh Scrambled Eggs with Spinach and Green Onion, topped with Parmesan; Rosemary Roasted Breakfast Potatoes; Turkey Bacon (2pp); English Muffins with Butter and Jam; Toaster Rental \$ 24.00

Spring Vegetable Frittata

With Asparagus, Leek, Peas, Fresh Herbs and Goat Cheese; Hash Browns; Mini Croissants \$ 21.00
*Vegan with Asparagus, Leek, Peas, Fresh Herbs, and Vegan Cheese (minimum 8) *upcharge* \$ 5.00

A la carte items

Fresh Seasonal Fruit Salad \$ 5.00

Spring Fresh Fruit Parfait: Mixed Berry Yogurt topped with Strawberries and Granola \$ 6.00

Spring Vegan Parfait: Mixed Berry Coconut Vegan Yogurt topped with Strawberries and Granola \$ 7.50

Tropical Fresh Fruit Parfait: Vanilla Yogurt topped with Diced Kiwi and Toasted Coconut Granola \$ 6.00

Tropical Vegan Parfait: Vegan Vanilla Coconut Yogurt topped with Diced Kiwi and Coconut Granola \$ 7.50

Vegan Vanilla Agave Chia Seed Breakfast Pudding topped with Diced Kiwi and Blueberries \$ 7.50