

BRUNCH DISPLAYS & STATIONS



Our displays and chef-run stations are a great way to get creative with presentation, variety and food styles. While our displays add richness to an accompanying buffet, our stations, hosted by our charming chefs will treat your guests to an interactive and dynamic food experience!

ON DISPLAY

THE BREAD BAR

vienoissarie -a variety of butter croissant, pain au chocolate and danish homemade sweet loaves including banana, chocolate gin and seasonal accompaniments -butter, strawberry jam, apricot jam, honey and nutella

SMOKED SALMON AND HANGING BAGELS

freshly baked "hanging" bagels with smoked salmon garnish with cracker black pepper and capers, whipped cream cheese, sliced tomato, cucumber, dill, red onion and lemon

THE BUTTER BOARD

individual pull-apart bread loaves on mini wood cutting boards served with a smear of housemade compound butter with toppings

STATIONS

TARTINES

a beautiful variety of open-faced sandwiches
 ~fig, prosciutto & humboldt fog on grilled ciabatta, organic honey, balsamic
 ~steak and eggs - charred filet mignon on grilled baguette topped with a bearnaise sauce, fresh herbs and caviar
 ~ricotta toast - thick slice of buttered toasted brioche, homemade ricotta and homemade jam finished with Maldon and a squeeze of fresh lemon

SEAFOOD & RAW BAR

extra large shrimp, snow crab claws and seasonal pacific oysters
 accompaniments include: lemons, bloody mary cocktail sauce, classic mignonette, mustard sauce, horseradish crème, Tabasco
 (ask about additions - from seafood salad to ceviche to smoked salmon)

BRUNCH TAPAS

guests choose from a selection of small plate brunch tastings
 ~whole parmesan wheel breakfast pasta carbonara
 ~sous vide steak and eggs - sous vide sirloin, fondant potato, soft egg
 ~ rock shrimp and charleston grits - applewood-smoked bacon, southern-style hot sauce butter
 ~ brisket tots, cheese curds, fresno, pickled onion, cilantro crema
 ~latke - smoked salmon, salmon roe, hollandaise, dill, soft poached eggs

THE EGG BAR

guests' choice of omelets, scrambles and eggs made-to-order with whole farm fresh eggs or just whites, with choice of farm fresh fillings including vegetables, salsa, proteins, cheeses and herbs

THE WAFFLE BAR

bite's signature overnight yeast-raised waffles prepared fresh - guests choose their perfect toppings!

BREAKFAST TACOS

guests choose from options like barbacoa, breakfast sausage, scrambled eggs, chorizo, seasoned potatoes & add their favorite toppings

LOUKAMADES

pillowy greek donuts made onsite and finished traditionally with honey, lemon and toasted walnuts