

Eat Your Heart Out

Chefddz.com

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Breakfast Packages

\$19-\$28 per person

Basic Needs

Bacon and eggs: soft scrambled eggs topped with chives

Breakfast Potato: Herb roasted potato with sweet peppers and onions

Seasonal Fruit platter: sliced and assorted market fruit

Assortment of pastries: may include house made muffins, scones, croissants

Breakfast for all

Organic egg frittata: with roasted zucchini, peppers, mushroom and parmesan

Chicken sausage: organic with fresh herbs

House made Ricotta blueberry pancake: served with butter and syrup

Greek yogurt Parfaits: coconut granola, fresh market berries

Seasonal Fruit platter: sliced and assorted market fruit

Assortment of Pastries: may include house made muffins, scones, fresh fruit pop tarts

Breakfast Burrito!

Organic egg breakfast burrito: your choice of vegetarian or with chorizo, vegetables, beans, and cheese wrapped in flour tortilla

House made salsa: fire roasted tomato, serrano and cilantro

House made Guacamole: avocado, red onion, lime, serrano

Breakfast potato: herb roasted potato, peppers and onion

Seasonal fruit platter: sliced assorted market fruit

Beverage:

House brewed Coffee: cream, sugar additional for almond or soy milk

Mix Variety Teas: Black tea, Green tea, Fruit Blend

Fresh Orange Juice, Grapefruit or Pineapple

Al A CARTE adds ON: Feed 10 \$60 each **Feed 15** \$90 each **Feed 20** \$120 each

Smoked Salmon Platter with bagels, tomato, cream cheese, capers, red onion

Shakshuka: baked eggs in tomato, peppers, onion served with pita

Guacamole toast: avocado, tomato, red onion, cotija, hard boiled egg

ADDITIONAL COSTS:

CHEF starting at \$50 (depending on party size)

DELIVERY starting at \$50 (depending on LOCATION)