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## Served Breakfast

All breakfasts include chilled fruit juice, roasted breakfast potatoes, and freshly brewed Caffe Vita coffee, decaffeinated coffee and tea. With the exception of the Traditional French Toast all breakfasts include breakfast breads (priced per person)

### MEAT AND EGGS <sup>gf</sup>

*Fluffy Scrambled Eggs, Choice of Bacon, Sausage or Ham with Roasted Breakfast Potatoes*

### TRADITIONAL FRENCH TOAST

*Thick Cut Challah French Toast topped with Powdered Sugar, Choice of Bacon, Sausage or Ham  
Served with Sweet Whipped Butter, Maple Syrup and a Fresh Fruit Cup*

### THREE EGG OMELET <sup>gf</sup>

*Choice of Classic Denver, Ham and Cheese, Three Cheese, Mushroom and Swiss or Spinach and Mozzarella*

### EXECUTIVE INN QUICHE

*Choice of Quiche Lorraine (Bacon and Cheese), Ham and Cheese, or Spinach, Mushroom and Onion,  
served with Breakfast Potatoes*

### HASH AND EGGS <sup>gf</sup>

*Choice of Apple Wood Bacon Hash or Corned Beef Hash with Fluffy Scrambled Eggs and Breakfast Potatoes*

### GREEK VEGETABLE SCRAMBLE <sup>gf</sup>

*Onions, Tomato, Bell Peppers, Olives and Feta Cheese topped with Fresh Basil*

### EGGS BENEDICT

*Two Poached Eggs with Canadian Bacon on an English Muffin Topped with rich Hollandaise Sauce,  
served with a Fresh Fruit Cup*

### FRESH FRUIT PLATE <sup>gf v</sup>

*Assorted Fresh Sliced Fruit served with Fruit Yogurt*

**V\*** = VEGAN    **V** = VEGETARIAN

All food and beverage is subject to a 22% service charge and current applicable taxes. Menu prices and fees are subject to change.  
\*While we do offer preparations with gluten-free ingredients, our kitchen is not a gluten free facility. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.