



The Picnic Basket



MINIMUM 48HRS NOTICE - NON NEGOTIABLE!

BREAKFAST CATER STORE TO TABLE

TPB Signature Breakfast Sandwiches

Min 10 People \$8 Per Person

Med Egg

Omelet, hummus, Mediterranean chopped salad served in a handmade pita (add cheese or ham +\$2.00)

Ham Egg & Cheese Croissant

Omelet, Black Forest Ham, Swiss Cheese, Avocado, House Mayo on a Croissant

Egg on Brioche

Omelet, plum tomatoes, a touch of house mayo, served on a brioche (add cheese or ham +\$2.00)

Breakfast Burrito

Omelet, Black Forest Ham, Swiss Cheese, House Mayo in a Whole Wheat Wrap

Veggie Burrito

Omelet, Avocado, Tomatoes, House Mayo in a Whole Wheat Wrap (add cheese +\$2.00)

OPTIONAL: Bottle TPB Signature House Mayo (8 oz)

also available on gluten free Ciabatta Add \$3.25



Mini Bagel Assortment

Min 12 People \$7.5 Per Person including 3 spreads

Artisan bagels made from all natural ingredients. based on old passed down recipes, kettle boil bagels and baked on wooden planks in a rotational shelf oven

In the Middle - Cream Cheese Tofu Cream Cheese, Butter,
Add: Peanut Butter and Date Spread \$2 Per person

Yogurt Bar

Min 10 People \$7.5 Per Person including 4 Toppings

Bases: Vanilla Yogurt

Toppings: Choose 4

(Extra topping \$2 per person)

Crunch: Plain Vanilla Granola, Roasted Pumpkin Seeds, Sliced Almonds,
Toasted Coconut Flakes, Pistachios, Pecans, Chia seed

Seasonal Fruit: Bananas, Strawberries, Blueberries, Goji Berries

Drizzle: Date Honey, Maple Syrup

Viennoiserie TPB House French Bakery

Min 12 \$3.3 per person

Croissants - All butter, hand-laminated, lofty, classic and ready for jam, or filled and topped with almond frangipane, or with chocolate batons tucked inside

Scones - Fragrant, enriched laminated pastries with various toppings and fillings

Danishes - Hearty and buttery, with dried fruit, oats and currants or just slightly sweetened awaiting some jam

Seasonal fruit bowl

160 oz \$89 / 80oz \$59)

Seasonal fruits hand cut to the perfect bite size snack