



<b>Artisan Breakfast Breads &amp; Muffins</b> *Seasonal Specialty (ex: Pumpkin, Gingerbread, Cranberry-Walnut, Coconut-Lime, etc) Chocolate Chip-Banana Zucchini-Apple Banana Nut Lemon Curd	\$10/Serves 8
<b>Fresh Bagels</b> Assortment of Plain, Everything, Cinnamon Raisin and Blueberry Served with cream cheese.	\$12/Per Dozen
<b>Scones</b> Rosemary Cheddar Turkey Bacon, Swiss, and Chive Blueberry Chocolate Chip Pumpkin Spice Served with seasonal preserves and butter.	\$15/Per Dozen
<b>Kolache</b> Sausage Kolache Sausage and Cheese Kolache Jalapeno Sausage and Cheese Kolache Cinnamon Apple Kolache Blackberry Cheesecake Kolache	\$22/ Per Dozen
<b>Breakfast Empanadas</b> Potato, Egg and Cheese Black Bean, Egg and Cheese Turkey Bacon, Egg and Cheese Potato, Egg and Sausage (all beef) Served with Fresh Salsa	\$24/Per Dozen
<b>Breakfast Tacos</b> Potato and Egg Bacon and Egg Sausage Migas Black Bean, Egg and cheese Served with Fresh Salsa	\$1.99 / per taco
<b>Quiche</b> Vanilla Orchid Vegetarian Turkey Bacon, Potato and Cheese Tamale quiche with All-Beef Chorizo	\$12 each/ serve 6 – 8
<b>Frittata Casserole</b> Italian baked omelet casserole with spinach-artichoke cream cheese, chicken apple sausage and sweet potato Southwestern baked omelet with corn, black beans, bell peppers, tortilla strips, pepper jack cheese and potato Austin style baked omelet with egg whites, fresh herbs, seasonal veggies, cottage cheese, flax seed and 12- grain bread Meat-lovers style baked omelet with all-beef sausage, turkey bacon, potato and cheddar cheese Served with Fresh Salsa	\$30 / Serves 12
<b>French Toast Casserole</b> Cinnamon-Maple French Toast Casserole Carrot Cake French Toast Casserole Pumpkin Spice-Whole Grain French Toast Blueberry Pecan French Toast Served with your choice of Blueberry or Maple Syrup	\$18/ Serves 22
<b>Fruit Platter</b> Chef's selection of the freshest seasonal fruits, accompanied by a side of sour cream-brown sugar fruit dip	\$55 / Serves 15 \$7.99 lb/ Serves 4
<b>Individual Yogurt, Granola &amp; Fresh Berry Parfait</b> Layers of non-fat vanilla yogurt, agave nectar and organic granola topped with fresh mixed berries	\$3.99 each (Bulk Pricing Available)
<b>Breakfast Potatoes</b> Roasted yukon potatoes, red potatoes, butternut squash and sweet potatoes	\$3.99lb/ Serves 4

*\*\*Call 512-659-1694 or email [molly@thevanillaorchid.com](mailto:molly@thevanillaorchid.com) to schedule your event. Catering available Wednesday thru Sunday. \$10 delivery charge and 15% service fee for warming/set up of food. Additional gratuity is appreciated for staffed events. Please let us know if you require disposables serve ware, rental serving equipment, or additional staff.*