

BREAKFAST

Catering



INTERACTIVE OMELET BAR 19.99

Served with Hash Browns and Choice of Breakfast Meats
Choose 6 Veggies / 4 Meats / 3 Cheese Options
1 Chef Per 20 Guests / Minimum 40 Guests

3 EGG SCRAMBLE GFA 10.99

Colorado Proud Hickman's Brown Eggs / Fresh Cooked Hash Browns
Chicken, Green Apple & Fennel Sausage, Applewood Smoked Bacon or Polidori Sausage Patties

Personalize your scramble with the following additions:

- **Southwest Scramble:** Peppers / Onions / Cilantro / Cheese +1
- **Protein Scramble:** Tofu / Roasted Red Pepper / Portabello Mushroom +2
- **Spinach & Goat Cheese** +2

Make It a Breakfast Taco Bar +2

Take any of the Scramble Options and add fresh flour tortillas & pico de gallo.

GRANOLA & ROCKY MOUNTAIN YOGURT 8.79

Houseblend Granola / Rocky Mountain Yogurt
Drizzle of Colorado Honey / Seasonal Fresh Fruit

ORGANIC BREAKFAST QUINOA GFA 8.99

Cooked with Coconut Milk / Cinnamon / Fresh Strawberries
Fresh Blueberries / Walnuts / Colorado Honey

AWARD-WINNING HOUSEMADE

BUTTERMILK BISCUITS WITH SAGE SAUSAGE GRAVY 11.49

Scratch Made Biscuit / Signature Sage Sausage Gravy
Scrambled Colorado Proud Eggs / Fresh Cooked Hash Browns

ROCKY MOUNTAIN CORNED BEEF HASH & EGGS GFA 12.99

Scrambled Colorado Proud Eggs / Slow Roasted Corned Beef
Sauteed Peppers / Jalapeno Bacon Chutney / Fresh Cooked Hash Browns

BLUE CORN BREAKFAST STACK GFA 10.99

Scrambled Colorado Proud Eggs / Black Beans / Avocado Crema
Radish / Pickled Onion / Queso Fresco / Choice of Red (GF) or Green Chile

ALL NATURAL STEAK & EGGS GFA 16.99

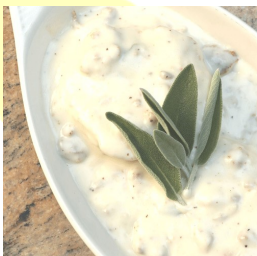
Coffee Rubbed Bistro Tender / Sauteed Mushrooms & Onions / Chili Maple Bacon Butter
Scrambled Colorado Proud Eggs / Loaded Hash Browns

LOADED HASH BROWNS Upgrade Any Entrée +2

Jalapenos / Green Onions / Bacon / Melted Cheese / Crème Fraiche

Pricing is per person. Tax and 10% delivery fee added to final bill. Includes plasticware, napkins, plates, cups and serving utensils. Pricing based on groups of 50 or less. Pricing for larger parties available at time of booking.

12.10.18



LUNCH

Catering

Served with Fresh Cooked Hash Browns

BUILD YOUR OWN BURGER BAR 12.99

Grilled Sweet Onion / Applewood Smoked Bacon
Aged Cheddar / Garlic Aioli / Lettuce
Sliced Red Onion / Pickle / Tomato

AVOCADO & CHEDDAR

CHICKEN MELT 12.99

All Natural Free Range Chicken Breast / Avocado
Basil Aioli / Melted Cheddar / Applewood Bacon
Sliced Tomato / Onion / Brioche Bun

CROISSANT SANDWICH 12.99

Chicken, Green Apple & Fennel Sausage
Scrambled Colorado Proud Eggs
Housemade Apple Butter / Brie

GREENS FOR A GROUP **GFA FEEDS 6** 30

Seasonal Greens / Seasonal Melon
Crispy Prosciutto / Peruvian Sweet Drop Peppers
Fresh Tomato / Goat Cheese / Balsamic Drizzle
White Balsamic Vinaigrette

FRESH FRUIT OR SEASONAL SALAD +2



EXTRAS

Seasonal Fresh Fruit 4

Award-Winning Buttermilk Biscuit
with Butter, Housemade Jam
& Colorado Honey 2

Housemade Soup Du Jour 5

BEVERAGES

Fresh Brewed Iced Tea 3

Fair Trade Coffee 3

Fresh Squeezed OJ 3.5

Pepsi / Diet Pepsi / Sierra Mist 2

Urban Egg a daytime eatery | UrbanEggEatery.com

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4861 Thompson Pkwy. | Johnstown - Opening March 2019

Voted Best Breakfast in Colorado Springs, Highlands Ranch & Fort Collins
Top Breakfast Spot in Colorado - Refinery 29 / MSNBC

