

# BREAKFAST Catering



## INTERACTIVE OMELET BAR *Minimum 20 People 19.99*

Choose 3 Meats / 5 Veggies / 3 Cheeses  
1 Chef Per 20 Guests Charged at \$20 Per Hour of Service

**VEGGIES** Fresh Basil / Fresh Spinach / Jalapeno / Red Onion / Pico de Gallo  
Red Pepper / Portabello Mushroom / Roasted Garlic / Tomato / Avocado

**CHEESES** Havarti / Baby Swiss / Brie / Goat Cheese / Mild Cheddar / House Cheese Blend

**MEATS** Applewood Smoked Bacon / Turkey Bacon / Smoked Ham  
Chicken, Green Apple & Fennel Sausage / Spiced Chorizo / Polidori Sausage  
Prosciutto / Marinated Organic Tofu

## 3 EGG SCRAMBLE *GFA 11.49*

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.

## LOADED HASH BROWNS *Upgrade Any Entrée +2*

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

## GRANOLA & ROCKY MOUNTAIN YOGURT *8.99*

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

## ORGANIC BREAKFAST QUINOA *GFA 9.49*

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

## AWARD-WINNING HOUSEMADE

## BUTTERMILK BISCUITS WITH SAGE SAUSAGE GRAVY *12.49*

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

## CHICKEN AND THE EGG *15.99*

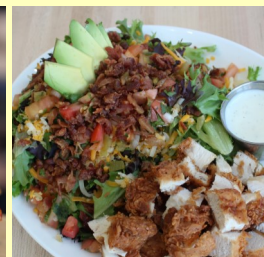
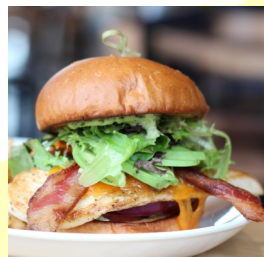
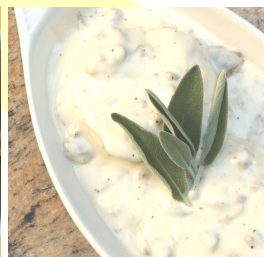
Breaded & Lightly Fried Free Range Chicken Breast / Award-Winning Sage Sausage Gravy  
Scrambled Colorado Proud Eggs / Hash Browns

## 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

Pricing is per person. Tax and 20% 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.

12.10.19



# LUNCH Catering



Served with Fresh Cooked Hash Browns

## **BUILD YOUR OWN BURGER BAR** 13.49

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

## **AVOCADO & CHEDDAR**

### **CHICKEN MELT** 13.99

Option of Grilled or Lightly Fried  
All Natural Free Range Chicken Breast / Avocado  
Basil Aioli / Melted Cheddar / Applewood Bacon  
Sliced Tomato / Onion / Brioche Bun

### **CLUB SALAD FEEDS 6** 48

Lightly Fried Free Range Chicken  
Mixed Field Greens / Fresh Avocado  
Applewood Smoked Bacon / Pico De Gallo  
Mixed Cheese / Choice of Dressing

## GRAB & GO

*Available for pick up only.  
Not available as catering or delivery option.*

### **BREAKFAST BURRITO** 7.99

Green Chile Tortilla / Hickman's Brown Eggs / Cheese Blend  
Choice of Red Chile & Applewood Bacon or  
Green Chile & Chorizo (Spicy)

### **BISCUIT SANDWICH** 5.99

Housemade Buttermilk Biscuit / Hickman's Brown Scrambled Eggs  
Cheddar Cheese / Choice of Polidori Sausage / Applewood Bacon  
Housemade Chicken Apple Sausage

*Minimum 24 hour notice on above items.*

## **EXTRAS**

Side of Award-Winning Buttermilk  
Biscuit & Sage Sausage Gravy 4.99

Seasonal Fresh Fruit 5

Buttermilk Biscuit with Butter  
& Housemade Jam 2.5

## **MEATS**

Applewood Smoked Bacon  
Turkey Bacon / Smoked Ham  
Chicken, Green Apple & Fennel Sausage  
Spiced Chorizo / Polidori Sausage  
3.79

## **BEVERAGES**

Fresh Brewed Iced Tea 3  
Fair Trade Coffee 3  
Fresh Squeezed OJ 3.5

## **DRINK YOUR VITAMINS**

### **NATURAL JUICE BLENDS**

The Cure 6  
Heavenly Dew 6  
Colorado Honey Lemonade 5

## **Urban Egg a daytime eatery** | [UrbanEggEatery.com](http://UrbanEggEatery.com)

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Cherry Creek | Opening Spring 2020

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