

egg expectation®

restaurant - bar

CATERING MENU

- BOLD BREAKFAST -

- SERVES 10 -

EGGSPECTIONATION BREAKFAST SANDWICH

Ten sandwiches, each with two free-range eggs and cheddar cheese, prepared omelet style, on our buttered artisanal brioche buns with arugula, tomatoes and chimichurri aioli. Topped with applewood-smoked bacon. **150**

BREAKFAST TACOS

Eighteen flour tortillas: six bacon tacos, six sausage tacos and six chorizo tacos, each filled with Lyonnaise-style potatoes, scrambled eggs with cheddar cheese, Pico de Gallo, avocado and cilantro-lime sour cream. **95**

BREAKFAST POUTINE

Lyonnaise-style potatoes, bacon, sausage, ham and chorizo sausage with cheese curds smothered in breakfast gravy. **75**

- MORNING FAVORITES -

- SERVES 10 -

BRIOCHE FRENCH TOAST WITH MAPLE SYRUP

Twenty slices of our artisanal brioche French toast with 24oz of 100% pure maple syrup and 20oz of whipped butter. **100**

PANCAKES WITH MAPLE SYRUP

Twenty of our house-made pancakes with 24oz of 100% pure maple syrup and 20oz of whipped butter. **85**

BELGIAN WAFFLES WITH MAPLE SYRUP

Ten whole Belgian waffles with 24oz of 100% pure maple syrup and 20oz of whipped butter. **85**

SCRAMBLED EGGS

Twenty free-range eggs, prepared scrambled. **45**
Add cheddar cheese \$10 per order.

- A LA CARTE -

BUTTER CROISSANTS

Toasted butter croissants served with 2oz whipped butter and 2oz strawberry preserves per order. **4/ea**

PRICED PER CROISSANT

- BREAKFAST MEATS -

- 20 PIECES -

APPLEWOOD SMOKED BACON

PORK SAUSAGE

APPLEWOOD SMOKED HAM

TURKEY SAUSAGE

TURKEY BACON

CHICKEN TENDERS

LAMB LOLLIPOPS

60

80

- NOSHABLES -

WINGS

Three pounds (approx. twenty-four) of marinated chicken wings, prepared grilled or fried, with your choice of Buffalo, Old Bay®, Mediterranean, or BBQ Sauce. Served with 8oz blue cheese and 8oz ranch dressing. **50**

CRAB CAKES

Twenty house-made 2oz panko-crust crab cakes. Served with 16oz of spicy slaw and 8oz of lemon aioli on the side. **250**

SICILIAN SIGNATURE MEATBALLS

Twenty house-made beef & pork meatballs (2oz each), finished in San Marzano tomato sauce, topped with parmesan cheese. Served with ten toasted garlic crostini on the side. **60**

TACOS

Eighteen flour tortillas filled with your choice of Cajun-grilled shrimp, blackened salmon, or shredded duck confit. Served with avocado, Argentinian chimichurri, spicy slaw, and mango salsa. **120**

Option to split proteins or a 1/3 of each.

FIRECRACKER SHRIMP

Twenty-five shrimp cut in half and fried. Tossed in our sriracha lime aioli, Argentinian chimichurri and diced avocado. Served with 1 pound spicy slaw on the side. **80**

GARLIC SHRIMP

Twenty-five jumbo shrimp slow cooked in a garlic butter sauce. Served with ten toasted garlic crostini on the side. **90**

- HANDHELDS -

REUBEN SANDWICH

Six sandwiches with sliced beef pastrami on marbled rye, sauerkraut, melted Swiss cheese, and house-made Thousand Island dressing. **110**

NASHVILLE HOT CHICKEN SANDWICH

Six deep-fried chicken breasts brushed with spices, topped with pickles on our buttered artisanal brioche buns. Served with spicy slaw on the side. **80**

ROAST BEEF AND SWISS SANDWICH

Six sandwiches with thinly sliced roast beef on French baguettes. Topped with caramelized onions, Swiss cheese, horseradish aioli, and arugula. **150**

THE ULTIMATE BLT

Six sandwiches, each with ¼ pound of applewood-smoked bacon, avocado, lettuce, and tomato with our house-made lemon aioli on toasted multigrain bread. **110**

CHEESEBURGER

Six burgers, served with cheddar cheese on buttered artisanal brioche buns. Lettuce, tomato, and red onions all served on the side. **120**

- DINNER IS SERVED -

- SERVES 6 AS AN ENTRÉE OR 12 AS A SIDE -

CHICKEN SCHNITZEL

Twelve 3oz portions of thin panko-breaded chicken breasts with a lemon and white wine sauce on the side. Served with mashed potatoes and baby carrots. **90**

GRILLED SALMON

Twelve 4oz grilled salmon filets served over a bed of pearled barley risotto with house-made mango salsa and grilled lemons. **175**

- SERVES 6 AS AN ENTRÉE OR 15 AS A SIDE -

CAJUN SHRIMP & GRITS

Thirty grilled shrimp with andouille sausage, applewood-smoked bacon, green peppers, garlic, and onions. Served in a spicy cream sauce on cheesy grits. **90**

- SERVES 5 AS AN ENTRÉE OR 10 AS A SIDE -

CAJUN PASTA

Penne pasta in a Cajun spiced rosé sauce with grilled chicken, andouille sausage, green onions, arugula, and roasted red peppers. Ten garlic crostini served on the side. **110**

MEATBALLS & FETTUCCINI

Twenty of our 2oz beef and pork meatballs, finished in our signature San Marzano tomato sauce served over fettuccini pasta. Topped with mascarpone cheese, grated parmesan cheese, and fresh basil. Ten garlic crostini served on the side. **90**

- SERVES 5 AS AN ENTRÉE OR 15 AS A SIDE -

BABY LAMB CHOP

Fifteen frenched double-cut baby lamb chops (thirty bones), grilled to order. Served with 8oz of house-made Argentinian chimichurri sauce, Lyonnaise-style potatoes, and a mix of roasted red beets, corn, and asparagus. **170**

Consuming raw or undercooked meats, poultry, seafood, pork, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

- SALADS FOR ALL OCCASIONS -

- FEEDS 8-10 AS A SIDE OR 3 ENTRÉE PORTIONS -

ROASTED BEET & CITRUS SALAD

Fresh baby greens, oven-roasted beets, fresh oranges, dried cranberries, and goat cheese. Served with our house-made lemon vinaigrette and ten garlic crostini on the side. **60**

GREEK SALAD

Tomatoes, cucumbers, Kalamata olives, red onion, feta cheese, capers, and red & green peppers. Served with our house-made lemon vinaigrette and ten garlic crostini on the side. **50**

CAESAR SALAD

Chopped romaine lettuce, parmesan cheese, and brioche croutons. Served with our house-made Caesar dressing and ten garlic crostini on the side. **50**

CALIFORNIA SALAD

Mixed greens with green apple, avocado, cherry tomatoes, red onion, walnuts, and goat cheese. Served with our house-made balsamic vinaigrette and ten garlic crostini on the side. **60**

- MIX & MATCH SIDES -

CHOOSE FROM

Lyonnaise-Style Potatoes, Cheesy Grits, Fresh Strawberries **13/lb**
(3 pounds sold in 1-pound containers)

SOLD BY THE POUND, 3-POUND MINIMUM PURCHASE
\$39 AND UP.

- SWEET SURRENDERS -

WHOLE CAKE OR CHEESECAKE

Twelve slices of one of our cakes or cheesecakes. **100**
Flavors vary by location.

CREPE SUZETTE

Twelve folded crepes smothered in Grand Marnier® maple butter sauce **75**

BEYOND THE EGG

Crack Into Something Delicious!

From sunny-side-up brunches to elegant evening entrées, eggspectation catering brings flavor to every moment. Whether it's breakfast meetings, lunch spreads, or full dinner affairs—we've got your cravings covered.



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CATERING INFORMATION**