



Catering Breakfast Menu

- 235-CALORIE WAFFLES ARE WHAT WE CREATE
- (LIKE A 6" SUB ROLL, ONLY TASTIER & HEALTHIER)
- SERVING PREMIUM ALL NATURAL MEATS-NO ADDITIVES
- NOW OFFERING GREAT TASTING GLUTEN-FREE WAFFLES. (\$1.25)

Ordering

Please allow 48 hours notice when placing orders. We will accommodate last minute orders whenever possible.

Minimums

The minimum guest count for each item ordered is 10. The minimum food and beverage order for delivery is \$150.00

Delivery

Mosaic Cuisine and Café Catering serves the entire Washington D.C. Metropolitan area. Please call us about delivery and pick up charges. Please allow 30 minutes delivery window from 15 minutes before to 15 minutes after your scheduled delivery time.

Hot Food

Hot items require chafing dishes, Mosaic Cuisine and Café offers disposable and stainless steel chafing dishes at an additional charge. Please allow at least 30 minutes for food to heat in the chafing dish.

Cancellation

Cancellation, including orders cancelled due to inclement weather, must be made no later than 12:00 pm on the business day prior to your event. Orders cancelled after that time will be charged in full to the client.

Payment

Mosaic Cuisine and Café Catering accepts MasterCard, Visa, American Express, Discover and checks with proper identification. Corporate accounts may be obtained, on approval, by completing a credit application. Accounts are billed Net 10. Interest will be charged on all invoices outstanding beyond 30 days.

Taxes

Local and state taxes will be added to all orders.

Full Service Events

Our account executives are ready to assist you in creating your event, from customized menus to service staff, linens, equipment and décor.



Breakfast Waffle Bar

Build Your Own Waffle Guest

\$10.95 Per

Minimum 15 – 1 Chef per 40 Guests at \$45 per Hour, 2 Hours Minimum.

A chef Will Prepare in Front of Your Guests Freshly Baked Brussels Style Waffles.

Minimum 15 – 1 Chef per 40 Guests at \$45/hr, 2 Hours

Minimum. If you have more than 40 guest, additional chefs will be required at a ratio of 1 chef per 40 guests maximum.

Strawberries, Bananas and Blueberries if in Season
Fresh Whipped Cream
Roasted Fuji Apples
Nutella
Chocolate and Caramel Sauce
Strawberry Coulis and Romanoff Sauce

Breakfast Omelette Bar

Build You Own Omelette

12.95 Per Guest

Minimum 15 – 1 Chef per 30 Guests at \$45/hr, 2 Hours. Minimum. If you have more than 30 guest, additional chefs will be required at a **ratio of 1 chef per 30 guests** maximum.

A chef Will Prepare in Front of Your Guests Freshly Made Omelettes.

Fresh Farm Whole Eggs or the Whites only.

Apple wood Bacon, Fresh Turkey Breast and Sausage
Basil Pesto, Guacamole, Sriracha Humus,
Grilled Onions, Charred Bell Peppers, Roasted Mushrooms, Baby Hydroponic Spinach, Tomatoes,
Sharp Cheddar Cheese, Muenster Cheese, Swiss Cheese, Hot Sauce, and Ketchup

Fresh Rolls and Ready Made Waffles, Maple Syrup, Chocolate Sauce, Nutella and Caramel Sauce

Chicken Apple Sausage is an additional \$1.00 person

Gluten free waffles can be added for an additional \$1.75 per person.



Breakfast Platters

Bowl of Freshly Cut Fruits **Sm \$46/Lrg \$88**
A Bountiful Assortment of Seasonal Fresh Fruits, Sliced and Garnished with Berries and Grapes

Waffle French Toast Platter **Sm \$84/Lrg \$132**
Served with Strawberry Purée and Maple Syrup

Breakfast Waffle Platter **Sm \$74/Lrg \$118**
Sweet Waffles, Nutella Waffles, Banana Waffles, Strawberry Waffles and Apple Cinnamon Waffles. Served with Caramel Cream and Chocolate Sauce.

Strawberry Romanoff **Sm \$80/Lrg \$145**
Sliced Strawberries with Caramel Brandy Sauce

Smoked Salmon Platter **Sm \$105/Lrg \$180**
Pacific Salmon Smoked to Perfection with Sliced Onions, Tomatoes, Cucumbers, Capers and Lemons. Served with Assorted Bagels, Savory Waffles and Whipped Cream Cheese.

Mosaic Bistro International **Sm \$74/Lrg \$118**
Mosaic Cuisine and Café International - Liège Waffles, Nutella and Strawberry Crêpes, Brussels Waffles and Fruits, Coffee Cakes and Assorted Scones

NYC Bagel Bar **Sm \$43/Lrg \$74**
Assorted Manhattan-Style Bagels with Smoked Salmon, Vegetable and Plain Cream Cheeses



Breakfast à la Carte

Mosaic French Connection **\$8.95 Per Guest**
Hot Waffle French Toasts, Thick Egg Bread French Toasts, Roasted Potato Hash and Link Sausages, Maple Syrup.

Café du Sud **\$11.95 Per Guest**
Scrambled Eggs, Chicken Apple Sausage and Smoked Country Bacon Strips, Roasted Potato Hash, Assorted Rolls, Waffles and Bread Slices, Butter and Preserves.

Frittatas and Tortillas **\$62 Per Pan**
Serves 12 to 14 Guests Potato, Spanish Onions and Virgin Olive Oil Honey Ham and Vermont Cheddar 3 Fromages (Chèvre, Muenster and Gruyère) Roasted Mushrooms, Grilled Peppers and Parmesan

Assorted Yogurts **\$1.95 Each**

Greek Style Assorted Yogurts **\$2.95 Each**

Hard Boiled Eggs and Sea Salt (Minimum 10) **\$1.65 Each**

Scrambled Eggs (Minimum 10) **\$4.65 Per**

Serving

Rasher of Bacon (Minimum 10) **\$3.95 per**

Serving

Chicken Sausage (Minimum 10) **\$4.75 per**

Serving

Three Country Link Sausages (Minimum 10) **\$3.95 per**

Serving

Baked Parmesan Potato Rösti Hash (Minimum 10) **\$4.75 per**

Serving

Organic Müesli and Kashi Bar **\$9.95 per Guest**
Minimum 15 - Greek Yogurt, Plain Organic Yogurt, Mangoes, Assorted Berries, Toasted Almonds and Walnuts, Dried Cranberries, Dried Unsulfured Apricots, Pineapple and Raisins, Organic Milk, Maple Syrup, Clover Honey

Gluten Free Waffles **\$1.75 Extra Per Waffle**



Substitute for our famous Gluten Free Waffles for an Additional. Please Read More about Gluten Free on our Website.

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Desserts

Bowl of Freshly Cut Fruits and Berrie

\$5.25

Serving

A Bountiful Assortment of Seasonal Fresh Fruits, Sliced and Garnished with Berries and Grapes.

Crêpes à la Française

\$1.99 Each

Rolled with Nutella, Strawberry Preserve, Chocolate, Caramel, Strawberry and Cream

Dessert Bars

\$2.49 Each

7 Layers, Caramel Pecan, Vegan cranberry, Snicker, Raspberry Crumb, Vegan Blueberry

Jumbo Cookies

\$2.49 Each

Cranberry Almond, Chocolate Chunk, Oatmeal Raisins

Triple Layered Chocolate Cake

\$20.99 Each

Decadent French Chocolate Cake with Rich Chocolate Ganache. Serves 6



Beverages

Assorted Soft Drinks	\$1.75
Bottled Water	\$1.75
Bottled Juices apple, grape, cranberry, grapefruit, orange	\$2.49
Organic Sweetened Bottled Iced Tea	\$2.49
Iced or Hot Swiss Chocolate Thermos with skim or whole milk	\$38.00 Per
Freshly Brewed Coffee or Decaf Thermos with creamers and sweeteners	\$34.00 Per
Tea Service Thermos Imported Black, Green and herbal teas	\$34.00 Per