

# CHEF DAVID VERDO

P E R S O N A L C H E F & C A T E R I N G

All Egg Dishes are served with Roasted Fingerling Potatoes and Choice of Breakfast Breads

Two Eggs Any Style

Three Egg Omelet, Whole, Egg Beaters or Egg White Only  
(Choice of any 3)

Vegetables: tomatoes, onions, green peppers, mushrooms, spinach,  
Proteins: Hickory Smoked Maple Bacon, Canadian bacon, Country Style Sausage links or Atlantic smoked  
salmon

Cheeses: American, Swiss, Cheddar, Brie

Lobster Benedict

Butter Poached Maine Lobster, griddled English muffin, and Poached Eggs  
Served with Traditional Hollandaise Sauce

Tree Hugger Hash

Spinach, Mushrooms, Tomatoes, Peppers, Potatoes, Poached egg, Crispy sourdough

10- Grain Pancakes,

Lemon Curd, Agave or Pure Vermont Maple Syrup

Nutella French Toast

Brown Sugar Caramelized Chai Rum Bananas

Belgian Waffles

dulce de leche, whipped cream, Berries

Traditional Atlantic Smoked Salmon Bagel

cream cheese, Spanish capers, tomato, red onion, shredded hard boiled eggs

BELTA Sandwich

Shredded Maple Bacon, Fried Egg to order, Lettuce, Tomato, Avocado, Aioli, Sourdough

Steak & Eggs

6oz Flat Iron Steak, Poached Egg, Truffle Hollandaise

Side

Hickory Smoked Maple Bacon, Canadian bacon, Country Style Sausage links or Atlantic smoked salmon,