

Breakfast Menu

Honey Baked Granola

hazelnuts, dried cherries & seasonal yogurt
\$7-

Rancher Style Eggs Tostada

black beans, corn tortilla, chorizo, aged cheddar & salsa verde
\$8-

Historic House Breakfast

two farm fresh eggs, honey cured ham, hardwood smoked
bacon or breakfast sausage, country potatoes and artisan
bread
\$8-

Fire Roasted Skillet

scrambled eggs, smoked ham, sweet peppers,
onion, potatoes, provolone cheese and artisan bread
\$8-

Tuscan Sunrise Skillet

basil scrambled eggs, smoked provolone
crispy polenta and puttanesca sauce
\$8-

Eggs Benedict

poached eggs, english muffins, country ham,
dill hollandaise and roasted potatoes
\$9-

Fried Egg Sandwich

challah bread, bacon, swiss cheese,
country potatoes and roasted pepper ketchup
\$7-

Southwestern Scrambled Eggs

chorizo sausage, onion, red pepper,
potatoes, cotija cheese and hot sauce
\$9-

Northwest Omelette

spinach, organic mushrooms, oregon blue cheese
country potatoes and artisan bread
\$8-

Cheddar Bacon Omelette

country potatoes and artisan bread
\$8-

Mediterranean Omelette

oregano, tiger shrimp, red onion,
sun dried tomatoes, feta cheese and artisan bread
\$10-

Bob's Red Mill Organic Oatmeal

brown sugar, cream and golden raisins
\$6

~ FLAT IRON GRIDDLE STATION ~

\$8/per item

Buttermilk Pancakes - bananas, walnuts & pure maple syrup

Vanilla French Toast - huckleberry jam & pure maple syrup

Orange Ricotta Blintzes - apricot puree & wild oak honey

Pigs in a Blanket - farm eggs, sausage & buttermilk pancakes

BLOSSOMS CATERING

106 Oak Street, Hood River Oregon

Tel. 541-308-0012 ~ Toll Free 866-307-0040 ~ Fax 541-386-6090

website: www.BlossomsCatering.com