



# **CATERING MENU**

**SPRING  
2024**

# I EGG YOU

SINCE 2020



## BREAKFAST SANDWICHES

*(eight sandwiches per platter)*

### THE ORIGINAL EGG 58

herb scrambled egg, melted fontina, griddled milk bread

### YOU BACON ME CRAZY 80

applewood smoked bacon, herb scrambled egg, melted fontina, griddled milk bread

### LOGAN'S SAUSAGE 80

CHOICE OF CHICKEN SAUSAGE OR PORK SAUSAGE

logan's sausage, herb scrambled egg, melted fontina, griddled milk bread

### LOX OF LOVE 75

ivy city smokehouse smoked salmon, capers, whipped cream cheese

## SPUDS

### TRAY OF CRISPY FRIED 45

#### BREAKFAST POTATOES

old bay aioli, parsley

### +FONTINA CHEESE SAUCE 5

### +LOGAN'S PORK SAUSAGE 10

### +APPLEWOOD SMOKED BACON 10

### +SAUTÉED VEGETABLES 10

## SIDES & SWEETS

### I LIKE MY BREAKFAST SWEET (8 TOASTS) 45

griddled milk bread, nutella, banana

### BRÛLÉED GRAPEFRUIT PLATTER (6 HALVES) 50

brûléed grapefruit halves topped with grapefruit segments, granola, candied basil seeds, mint

### BLUEBERRY PARFAIT 6

greek yogurt, granola, honey, candied basil seeds

### THE PUFFIN 8

seasonal fruit muffin x bread pudding

### SEASONAL BREAD 8

served with house butter

## BUT FIRST COFFEE

### COFFEE SERVICE 5 pp

la colombe coffee, milk, oat milk, sugar

### THE COMPLETE COFFEE SERVICE 7 pp

coffee service with cups, sleeves, lids, stirrers, napkins

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## IT'S LUNCH TIME SOMEWHERE

**PANZANELLA SALAD** 60  
(SERVES 10)

avocado, tomato, herb milk  
bread croutons, watermelon  
radish, lemon vinaigrette

**SPINACH SALAD** 55  
(SERVES 10)

bacon vinaigrette, 6 minute egg

**THE TURKEY CLUB** 20

2fifty texas bbq turkey breast,  
crispy bacon, sauce gribiche

**HERBY CHICKEN** 15  
**SALAD SANDWICH**

crunchy walnuts, sour cherries

**THE DEVIL'S EGG SALAD** 15  
**SANDWICH**

house hot hot, pickle juice,  
soft cooked egg



**BREAKFAST SANDWICH  
PLATTERS CONTAIN EIGHT  
SANDWICHES**

**LUNCH SANDWICHES ARE  
PRICED INDIVIDUALLY AND  
COME WITH CHOICE OF  
CHIPS OR GREEN SALAD**

**ORDERS ARE AVAILABLE  
FOR PICKUP AND DELIVERY**  
(delivery fees and minimums may  
apply)

**UTENSILS AND BUFFET  
EQUIPMENT AVAILABLE  
FOR AN ADDITIONAL FEE**

**MENUS ARE SUBJECT TO  
CHANGE**

## LITTLE EXTRAS

**PINT OLD BAY AIOLI** 12

**PINT CANDIED  
JALAPEÑOS** 15

**PINT HOUSE HOT  
SAUCE** 15

**HOUSE PICKLES** 25

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## CATERING AND EVENT POLICIES

### CONFIRMATION & BOOKING

Contracts are valid for 4 days from the date created. Events are confirmed upon receipt of a signed contract and completed credit card authorization. Full service catering and onsite events will also require the processing of a 50% deposit. Payment will be applied to the previously authorized credit card unless otherwise arranged by the host. All events are subject to one master check.

### MENUS & LABELS

All Sandwich Boxes and a la carte platters will come labeled. Tent cards will be provided for buffets as will passed items for full service catering. Individual menus are provided for seated meals.

### ALLERGIES AND RESTRICTIONS

Please alert your coordinator and event captain if there are any dietary restrictions due to a food allergy or intolerance. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

### EVENT CHARGES

All charges and minimums are exclusive of 4% administrative fee and 10% DC tax. Delivery and/or service fees may apply dependent on the nature of the event. DC tax exempt organizations must provide a valid Washington, DC tax exemption certificate with your signed contract and deposit payment.

### EQUIPMENT FEES

Utensil packages (compostable fork, chopsticks, and napkin) are available for \$1.50 per person. Compostable plates can be added for a combined charge of \$3.50 per person.

For buffet style events, wire chafing racks with base pans and two sterno are available for \$10 a set. All other equipment and rentals will be priced individually.

