

Builds

Create your own BREAKFAST BAR with our BUILD options.
Our popular menu items spread out for you to build your perfect bite or plate.

Biscuits and Gravy (Build) \$11pp

Naked biscuits, pork gravy and bacon bits.
Served with butter. Add additional meats \$6pp
Add scrambled egg \$3pp

The Hung Over (Build) \$20pp

Served with tater-tots or fries, pork gravy,
pork sausage, mixed peppers, onions Pico De
Gallo and spiced sour cream.

Beverages

Delivered with plastic or paper beverages cups. ONE GALLON serving portions.
8oz. will serve approx. 12 servings

Drip Coffee \$35

Served with cups, cream, and sugar.

Fresh Fruit Lemonades \$24

Choice of cucumber, berry, watermelon.

Premium Orange Juice \$17

Bottled Water \$20 per case of 24.

Extras on Sides

Kettle Potato Chips \$2.50pp

Lightly salted original potato chips.

Just Grits Half \$72

Jack cheese and pasilla pepper grits.

Tater Tots or French Fries

\$60/ \$120

Fried to perfection.

Grilled Veggies \$72 / \$144

A mix of zucchini, mushroom, onion, and
bell pepper

Add-Ons

Disposable Chafing Dish Kit \$65

Includes three chafing dish frames
with Sternos, plastic serving ware and
stabilizer tray.

Disposable Utensils Packs: \$1.5pp

Includes napkin, fork, knife, spoon, salt,
and pepper.

All Inclusive Party Package: \$250

- Catering Set up
- Includes three chafing dish frames with warmers,
plastic serving ware and stabilizer tray.
- Napkin, fork, knife, spoon, salt, and pepper
- Disposable plate
- Set -up and take-down
- Buffet tables and linen available if needed.

Downtown Long Beach

70 Atlantic Ave.,
Long Beach, CA 90802
562-726-1700

Belmont Heights

3404 E. 4th Street
Long Beach, CA 90814
562-395-3400



Visit us at:



CATERING MENU

** For Pick-Up, Delivery or Drop-Set **



Catering@thebreakfastbarLBC.com | Ph: 562-476-6599

Breakfast

Most dishes are served in half or full-size trays.

Serving portions from 10-12 or 22-24 guests. Sides are served in 16 oz or 32 oz portions.

Traditional Fluffy Pancakes

** Ask about our Lemon Cakes, or Gluten Free Buck-Naked Cakes **

\$80 / \$160

French Toast **\$93 / \$186**

Thick Crust Sourdough.

Uncle Marcee's Omelette

\$126 / \$252

(Casserole Style): Baked with bread, jack cheese, milk, egg, and prepared 24 hours in advance for best flavor, served with spiced sour cream and Pico De Gallo.

Veggie Add \$12 / \$24 or Meats Add \$18 / \$36

Breakie Sammie **\$96 / \$192**

(Generously served cut in half)

Grilled sourdough bread, roasted garlic and herb aioli, jack cheese, rocket arugula, heirloom tomato, egg and choice of protein.

Fluffy Scrambled Eggs **\$62 / \$124**

Egg Whites only Add \$6 / \$12

with cheese Add \$6 / \$12

Choice of Breakfast Meats

\$87 / \$174

Crispy bacon, juicy sausage, sliced ham, turkey sausage, or soyrizo.

Add \$6 vegan apple sage sausage.

Locally Famous Potato Pancakes

\$52 / \$104

Mashed potato with mushroom gravy & jack cheese, all patted together and deep fried to perfection.

Fresh Cut Fruit Salad

Med Bowl (10-12) \$87

Large Bowl (12-24) \$137

A mix of strawberries, blue berries, cantaloupe, and honeydew.

Assorted Breakfast Breads

\$42 / \$84

Pam's banana chocolate bread, lemon cake drops, and rosemary bread. Served with house-made Tripple Berry Jam

Locally Famous Breakfast Burrito **\$98 / \$196**

Two eggs scrambled with black beans, Pico de Gallo, cheddar cheese, avocado and a drizzle of spiced sour cream wrapped in a tortilla. Your choice of bacon, ham, sausage, turkey sausage, soy chorizo or avocado

Daily Fuel Cups **\$12.00 pp**

(16 oz) Greek Yogurt, granola, fresh fruit, and drizzled with honey.

Ask about our Event Space!

• Linen • Tables • Chairs • AV Equipment • Specialty Décor • Floral • Balloon Designs • Centerpieces

Appetizers

Most dishes are served in half or full-size trays.

Serving portions from 10-12 or 22-24 guests. Sides are served in 16 oz or 32 oz portions.

Cheese, Veggie, Fruit, and Cracker Platter **\$78 / \$156**

An assortment of cheese, veggies fruit and crackers.

Pinwheel **\$75 / \$150**

Spinach tortilla, cream cheese spread, tomato cucumber, and spinach leaf.

Add Turkey \$12 / \$24

Deviled Eggs **\$60 / \$120**

Served cold. Creamy house recipe, egg yolks, mayonnaise, mustard, Gindo's original hot sauce, homemade dill pickle relish.

Bacon bits Add \$12 / \$24

Chicken Wings **\$94 / \$188**

Tossed in choice of sauce. Served with homemade buttermilk ranch dressing.

Sauce Choice: Sriracha Honey Garlic, Buffalo

Lunch

Most dishes are served in half or full-size trays.

Serving portions from 10-12 or 22-24 guests. Sides are served in 16 oz or 32 oz portions.

Turkey Club **\$107 / \$214**

Oven roasted and sliced premium turkey breast, house roasted garlic herb aioli, heirloom tomato, baby arugula, and hickory smoked thick cut bacon. Served on toasted sourdough bread.

BLT-A Sandwich **\$105 / \$210**

Hickory smoked bacon, garlic herb aioli, heirloom tomato, romaine lettuce and avocado. Served on toasted sourdough bread.

That's a Wrap **\$96 / \$192**

A mixture of spinach, napa cabbage and romaine lettuce, cilantro, red onion, cherry tomatoes, jack cheese and avocado tossed in ranch dressing and wrapped in a spinach tortilla.

Vegan Burrito **\$96 / \$192**

Choice of vegan apple sausage or soyrizo, cilantro, onion corn, roasted red pepper, raw spinach, black beans, mushroom, avocado spread wrapped in a tortilla.

Garden Salad **\$84 / \$168**

Mixture of napa cabbage, romaine lettuce, baby arugula, red bell pepper, red onion, corn, cherry tomatoes, slivered carrots, cucumber, and cilantro. Tossed in house dressing.

Make it a Wrap Add \$12 / \$24

Add Chicken or Shrimp \$18 / \$36

Classic Caesar Salad **\$72 / \$144**

Chopped romaine lettuce, parmesan cheese and homemade croutons, tossed in our homemade creamy Caesar dressing.

Make it a Wrap Add \$12 / \$24

Add Chicken or Shrimp \$18 / \$36