

# BREAKFAST

## - Continental -

*Our standard set-ups include delivery & pick-up, chafers, stern heaters, ceramic platters & bowls.*

**OPTION 1: \$12/person\***  
coffee service: regular & decaf  
petit assorted breakfast pastry tray  
Seasonal fruit platter

**OPTION 2: \$15/person\***  
coffee service: regular & decaf  
tea service  
smoked salmon baguette with cream cheese & preserves  
seasonal fruit platter

\*minimum order 12

## - Breakfast Buffet -

*Breakfast Buffets & Bar setups include delivery and pick-up, chafers, sterno heaters, ceramic platters & bowls.*

**BREAKFAST BUFFET: \$15/person**  
*your choice of:* farmers' market scramble, scramble with cheese, or plain scrambled eggs.  
a selection of local breads  
hobbs bacon or fra'mani sausage  
fresh seasonal fruit platter

**OATMEAL BAR (GF/V): \$12/person**  
featuring Organic Anson Mills steel-cut oats  
build your own bowl of oatmeal with your choice of toppings that include: candied walnuts, currants, maple syrup, brown sugar, sprouted flax meal & seasonal fruit

**GRANOLA YOGURT & FRUIT BAR (GF): \$15/person**  
build your own parfaits. Self serve bar will include Belle's Gluten-Free granola, organic yogurt & seasonal fruits and local honey

**COCONUT CHIA PUDDING & FRUIT BAR (GF/V): \$15/person**  
build your own chia bowls with your choice of toppings that include: candied walnuts, currants, maple syrup, brown sugar, sprouted flax meal & seasonal fruit

GF= Gluten-Free | V=Vegan

## - Early Morning Beverages -

**MR. ESPRESSO COFFEE SERVICE:**  
\$40/airpot - serves 12 8 oz. cups  
all coffee set-ups include regular & decaf coffee, raw sugar, sugar substitute, house-made almond milk & organic cream

**MIGHTY LEAF TEA SERVICE:**  
\$40/airpot - serves 12 8 oz. cups  
hot tea set-ups include hot water, assorted teas, local honey, raw sugar, sugar substitute, house-made almond milk & organic cream

**FRESH PRESSED JUICES:**  
\$33/.5 gallon - serves 12 | \$64/gallon - serves 24

**Clean & Green:** kale, spinach, romaine, cucumber, apple, ginger & parsley

**California Punch:** apple, beet, carrot and orange

**Dr. Feelgood:** carrot, pineapple & tumeric  
**Apple Jack:** apple, pineapple, pear & mint

## - Belle Breakfast Essentials -

small serves 8-10 | large serves 10-20

*Our pastry chef enjoys marrying whimsical flavors while paying homage to comfort food classics. Fruit options are based upon seasonal availability.*

**ASSORTED BREAKFAST PASTRY TRAY:**

small \$48 | large \$96

will include an assortment of the below options. choices vary depending on availability. Customized trays available.

**HUMMINGBIRD MUFFIN: \$48/dozen**

Carmel Belle's very own vegan, gluten-free adaptation of the Southern classic banana-pineapple spiced cake

**SCONES: \$55/dozen**

buttermilk scone with apricots & candied ginger or huckleberries

**TEA CAKE: \$26/loaf (serves 6-8)**  
earl grey, elderflower lemon, or matcha poppyseed

**BANANA BREAD BUNDT:**

\$36/bundt (serves 6-8)

**MINI GALETTES: \$48/dozen**

seasonal fruit or savory medleys encased in a crispy, rustic puff pastry

**QUICHE: \$40/per (serves 8)**

nueske ham & cheese  
roasted mushrooms & spinach  
farmers' market special



## CATERING MENU

**Doud Craft Studios**  
on San Carlos between Ocean and 7th.

Call **831.624.1600** and press **3**  
to leave a message  
with our catering department

*Carmel Belle proudly sources its ingredients from farmers and purveyors that practice sustainability, and provide honest, high-quality products that taste really good. Our meats are hormone-free, grass-fed/free-range and humanely raised in California. Our produce is largely organic and purchased from local farmers' markets, farmers, and/or distributors that support small farms. So please join us, and eat good food knowing that we would never serve you anything we wouldn't serve to our own family.*

[www.carmelbelle.com](http://www.carmelbelle.com)

## - Specialty Platters -

small serves 8-10 | large serves 10-20

*All of our specialty platters are served on a disposable tray. Upgrade to ceramic for an additional charge.*

### ANTIPASTO:

small \$72 | large \$122

variety of cheeses with cured meats, marinated seasonal vegetables, mixed olives, pickled accompaniments & grilled bread

### CHEESE:

small \$72 | large \$122

variety of local cheeses served with fruit, nuts, preserves & grilled bread

### HOUSE-MADE MEDITERRANEAN DIPS:

small (3 dips) \$62 | large (4 dips) \$104

tzatziki, charred broccoli, roasted eggplant, roasted red pepper hummus, garlic hummus served with grilled bread

### FARM FRESH VEGETABLE CRUDITE:

small (1 dip) \$55 | large (2 dips) \$97

with your choice of house-made dip

### CHARCUTERIE:

small \$72 | large \$122

to include: prosciutto, italian salami, country pâté, pickled accompaniments, mixed olives, grilled bread

### SMOKED SALMON:

small \$72 | large \$122

red onion, capers, cucumber, tomatoes, with french baguettes & herbed cream cheese

### ROASTED SEASONAL VEGETABLES:

small \$62 | large \$102

marinated market vegetables grilled & served with your choice of house-made dip

### SEASONAL FRUIT:

small \$55 | large \$97

## - Specialty Bites -

small serves 8-10 | large serves 15-20

*All of our specialty bites are served on a disposable tray. Upgrade to ceramic for an additional charge.*

### MINI AVOCADO TOAST:

small \$56 | large \$112

with McEvoy Ranch olive oil & sea salt

### SMOKED SALMON CROSTINI:

small \$56 | large \$112

with crème fraîche, cucumber & fresh herbs

### TRUFFLED MUSHROOMS CROSTINI:

small \$46 | large \$72

with grafton cheddar & chives

### BELLE'S SPRING ROLLS:

small \$56 | large \$112

made with brown rice and seasonal farmers' market vegetables served with sriracha peanut dipping sauce

### GLAUM RANCH DEVEILED EGGS:

small \$26 | large \$52

with fresh herbs

### COUNTRY PÂTÉ CROSTINI:

small \$56 | large \$112

with grainy mustard pickled onions & cornichons

### FRESH BURRATA CROSTINI:

small \$46 | large \$72

with roasted seasonal vegetable, basil & McEvoy Ranch olive oil

### GRASS-FED STEAK LETTUCE WRAP:

small \$56 | large \$112

with roasted truffle mushrooms & fresh herbs

### CAPRESE BITES:

small \$35 | large \$70

with dry farm tomatoes, house-made mozzarella, fresh basil & balsamic

### PARTY PUFF: \$48/dozen

cheese-filled savory pâte à choux puff pastry

## - Specialty Sandwich Platters -

small (serves 8-10) \$120 | large (serves 15-20) \$240

*All of our specialty sandwiches are bite sized & served on a disposable tray. Upgrade to ceramic for an additional charge.*

### WARM SANDWICHES:

*pulled pork slider* with red onion-currant chutney on ciabatta *meatloaf slider & housemate ketchup*, shaved onion on ciabatta

*grilled grafton cheddar cheese* on country toast

*tri-tip slider* with chimichurri aioli on ciabatta

*ham fontina & pear* with honey mustard on country toast

### COLD SANDWICHES:

*veggie sandwich* with tomato, avocado & wild arugula on whole wheat

*oven-roasted turkey club* on ciabatta

*free-range chicken & brie* with braeburn apple on ciabatta

### BELLE BOX LUNCH:

\$17/person (minimum order of 10)

*each box includes a sandwich with your choice of chips or side salad, a cookie & a bottled water.*

*all sandwiches are served on your choice of wheat or white bread, lettuce & tomato.*

tuna salad | egg salad | chicken salad | blt | turkey cheddar | ham swiss

## - Deli Salads -

small serves 8-10 | large serves 15-20

*All of our deli salads are served in disposable bowls. Upgrade to ceramic for an additional charge.*

### QUINOA CRUNCH:

small \$65 | large \$130

quinoa, celery, apples, cranberries, herbs, hazelnuts with lemon vinaigrette

### RAW KALE SALAD:

small \$55 | large \$97

kale, cranberries, almonds, lemon juice, McEvoy Ranch olive oil

### QUINOA TABBOULEH:

small \$55 | large \$97

quinoa, cucumbers, tomatoes, parsley, mint, scallions, lemon juice, McEvoy Ranch olive oil

### GREEK SALAD:

small \$65 | large \$130

tomatoes, cucumber, red onion, kalamata olives, feta, herbs, red wine vinegar, McEvoy Ranch olive oil

## - Family-Style Salads -

small serves 8-10 | large serves 15-20

*All salads are served on a disposable tray. Upgrade to ceramic for an additional charge.*

### KALE CAESAR:

small \$65 | large \$130

free-range chicken, boquerones, shaved san joaquin, croutons with organic kale & caesar dressing

### GRASS-FED STEAK SALAD:

small \$75 | large \$150

marinated tri-tip, roasted seasonal vegetables, avocado & shaved san joaquin with organic wild arugula & lemon vinaigrette

### SALMON NICOISE:

small \$75 | large \$150

poached salmon, organic eggs, haricot verts, potatoes, olives with organic mixed greens, frisee & dijon mustard vinaigrette

### CHICKEN SALAD:

small \$75 | large \$150

free-range chicken, avocado, roasted tomato, hobbs bacon, blue cheese with organic mixed greens & lemon vinaigrette

### STONE FRUIT & GOAT CHEESE SALAD:

small \$65 | large \$130

stone fruit, pecans, goat cheese with organic mixed greens & lemon vinaigrette

### VEGAN FARMERS SALAD:

small \$55 | large \$97

shaved fennel, radish, cucumber, carrots, pears with organic mixed greens & lemon vinaigrette

## - Build Your Own Belle Bowl Bar -

\$18/person (minimum order of 10)

*Self-serve station will include delivery, set-up & pick-up and ceramic tableware.*

**Choice of base:** organic mixed greens or wild arugula

**Choice of dressing:** Belle bowl or lemon vinaigrette

**Choice of meat:** rotisserie chicken or pulled pork

**Choice of toppings:** red onion chutney, garbanzo beans, lentils, quinoa, black beans, sprouts, selection of fresh market vegetables

## - Dessert -

### PROFITEROLES: \$48/dozen

cream-filled pâte à choux pastry puff

### MINI PIE ASSORTMENT: \$72/dozen

an assortment of miniature seasonal pies

### FRUIT-FILLED ALMOND CAKE:

\$42/cake (serves 6-8)

gluten-free & dairy free almond cake filled with roasted seasonal fruit. Made with maple syrup or honey (no granulated sugar)

### FLOURLESS ALMOND CAKE:

\$42/cake (serves 8)

gluten-free almond ricotta cake flavor options: lemon poppyseed, matcha poppyseed, or cinnamon & bay

### GLUTEN-FREE BROWNIES: \$60/dozen

gluten-free oat brownies made with Valrhona dark chocolate

### MINI GALETTES: \$48/dozen

seasonal fruit or savory medleys encased in a crispy, rustic puff pastry

### DEEP DISH PIE: \$35/pie (serves 8)

flavors vary by the seasons

### RAW VEGAN GLUTEN-FREE CHOCOLATE CAKE: \$60/cake

topped with Maldon sea salt & cacao nibs

### CARROT CAKE:

\$60/cake (serves 6-8)

gluten-free carrot cake topped with homemade caramel & baked cream cheese

### BROWN BUTTER BARS: \$60/dozen

homemade caramel & vanilla bean batter swirled with Happy Girl jam or seasonal fruit

**COOKIES: \$25/dozen**