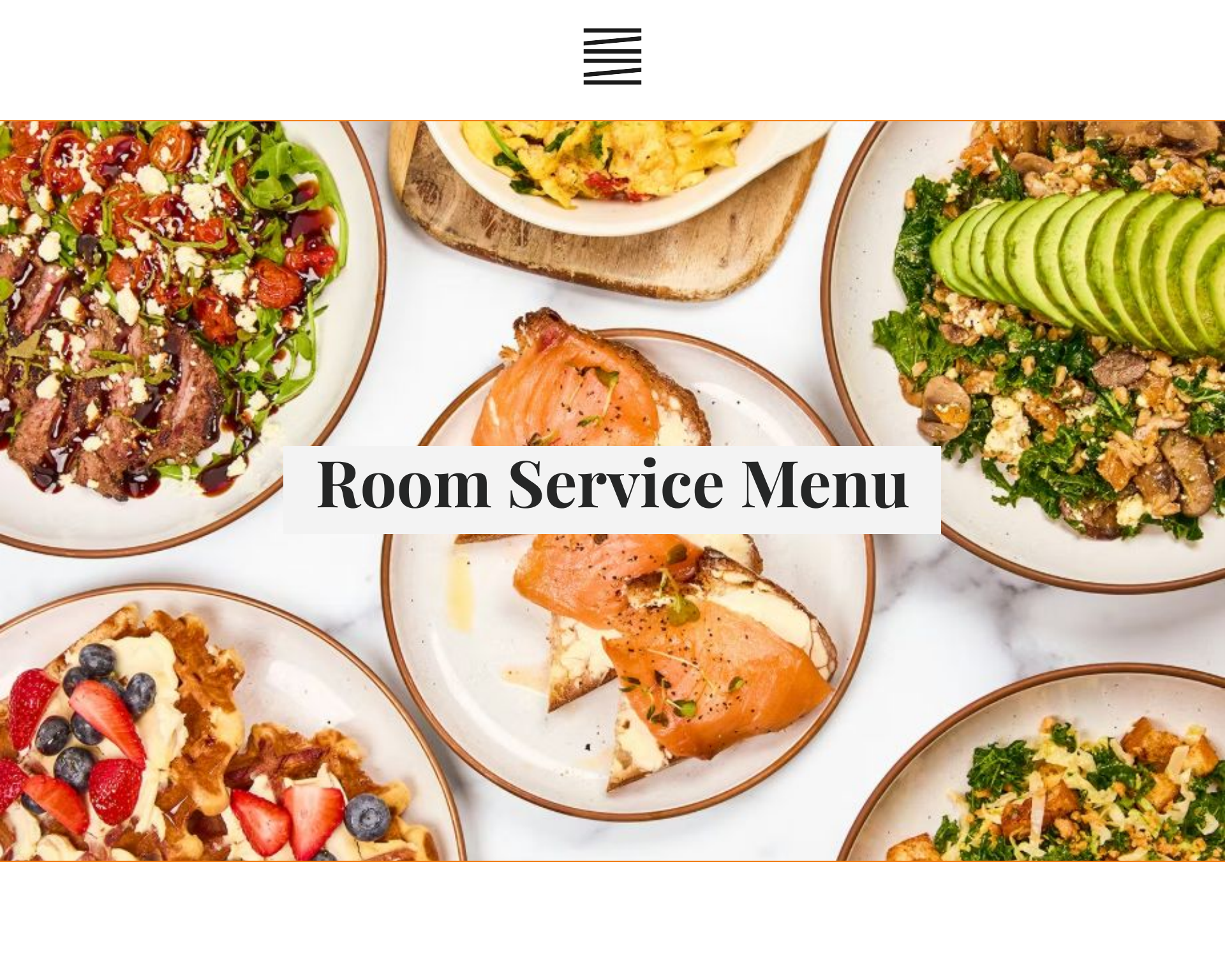




# Room Service Menu

## Breakfast All Day *gluten free bread available (not vegan) +\$3*

### New York City Bagel Bar

Assorted bagels served with cream cheese, lettuce, beefsteak tomato and Bermuda red onion.

**Small** \$90 (serves 6-8)

**Large** \$135 (serves 10-12)

#### Add Ons

Smoked Salmon +\$45.00

### Breakfast Sides

Bacon - \$5.95

Chicken sausage - \$7.95

Sourdough toast with herbed butter - \$6.75

Freshly squeezed juice (Lemonade or Orange)- \$5

### Egg Sandwich Platter

An assortment of three egg sandwiches:

- ❖ Bacon, scrambled eggs, cheddar, spicy mayo in a wrap
- ❖ Scrambled egg whites, spinach, tomato, feta on seven grain
- ❖ Truffled goat cheese, scrambled eggs, arugula on ciabatta

**Small** \$98 (serves 6-8)

**Large** \$150 (serves 10-12)

### Avocado Toast Platter

Mashed avocado, chili flakes, smoked salt on sourdough bread.

**Small** \$105 (serves 6-8)

**Large** \$150 (serves 10-12)

**Individual** \$18.50



## Breakfast Ala Carte *gluten free bread available (not vegan) +\$3*

### **Bacon Scramble - \$21**

Eggs scrambled with bacon, aged cheddar cheese, caramelized onions with a side of toasted sourdough bread.

### **Mushroom Scramble - \$21**

Eggs scrambled with wild mushrooms, herbed feta cheese, spinach with a side of toasted sourdough bread.

### **Bacon Egg + Cheese - \$15**

Bacon, runny egg, aged cheddar cheese, spicy aioli, butter lettuce, and tomatoes on brioche.

### **Salmon Egg + Cheese - \$24**

Smoked salmon, runny egg, gruyere cheese, roasted tomatoes, arugula, and herbed aioli on focaccia.

### **Avo + Whites Sandwich - \$21**

Avocado, egg whites, spinach, and tomatoes on seven grain ciabatta.

### **Smoked Salmon Bagel - \$25**

Smoked salmon, cream cheese, caper relish, tomatoes, and red onions on your choice of bagel.

### **Breakfast Bowl- \$24**

Warm farro with kale, wild mushrooms, squash, feta cheese, avocado, sunny side up egg, and cilantro-pepita drizzle.

### **Breakfast Pizza - \$19**

Sunny side up egg, parmesan cheese, wild mushrooms, red onion, arugula, and truffled pesto on flatbread.

### **Maple Walnut Granola - \$15**

Greek yogurt, maple walnut granola, and roasted seasonal berries.(GF)

### **Matcha Coconut Yogurt Bowl - \$21**

Matcha coconut yogurt with almond chia pudding, granola, seasonal berries, and fresh mint (GF, V)

### **Rose Berry Waffles - \$26**

Belgian waffles with rosewater berries and sweet cream.

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# Lunch Sandwiches *Sub gluten-free bread for \$3 each*

## Signature Sandwich Platter

Choose up to four items:

- Roasted Turkey
- Green Goddess Chicken Salad
- Pesto BLT
- Chicken Brussels Caesar
- Cauliflower Burrito (Vegetarian)
- Avocado Caprese Salad (Vegetarian)
- Dijon Chickpea Salad (V)

**Small** \$105 (serves 6-8)

**Large** \$150 (serves 10-12)

## Roasted Turkey - \$21

provolone, thyme-roasted apples, arugula, dijonnaise

## Green Goddess Chicken Salad \$21

With butter lettuce, tomatoes, cucumber and pickled onions in a wrap.

## Pesto BLT - \$24

With bacon, tomatoes, fresh mozzarella, mixed greens, and house-made pesto on sourdough bread.

## Avocado Burrata - \$24

burrata, sliced avocado, roasted cherry tomatoes, fresh basil, and balsamic glaze on rosemary focaccia (Vegetarian)

## Grilled Cheese - \$21

With aged cheddar & gruyere cheeses and herbed aioli on toasted focaccia.

## Rustic Chicken - \$23

goat cheese, sun dried tomatoes, avocado, greens, balsamic glaze

## Flank Steak - \$24

melted gruyere, caramelized onions, tomato, greens, spicy mayo

## Dijon Chickpea Salad - \$20.00

With butter lettuce, tomatoes, and cucumbers on sourdough. \*\*Please note that our gluten free bread is NOT vegan, should you select that substitution.\*\* (V)

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Room Service Menu

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# Lunch Salads & Grain Bowls

## Chopped Salad - \$21

kale, arugula, pecorino, artichoke hearts, spicy peppers, shaved fennel, toasted pine nuts, cider vinaigrette (GF)

## Brussels Sprout Caesar - \$21

shaved brussels sprouts, shredded kale, parmesan, homemade croutons, lime caesar dressing

## Avocado Caprese - \$23

mixed greens, fresh mozzarella, tomatoes, avocado, red onion, homemade croutons, fresh basil, balsamic vinaigrette

## Quinoa Bowl - \$23

quinoa, avocado, shredded kale, roasted squash, cherry tomatoes, cucumbers, carrots, cilantro pepita dressing (GF,V)

## Pesto Chicken Bowl - \$24

farro, parmesan, avocado, roasted cherry tomatoes, arugula, red onion with housemade pesto

## Spicy Tuna Bowl - \$27

rare tuna, cilantro quinoa, avocado, cucumber, wasabi nori, arugula, radish, tamari ginger vinaigrette, spicy aioli (GF)

# Snacks & Drinks

**Skinny Popcorn - \$3**

**Mixed Nuts- \$3**

**Assorted chips- \$3**

Sea Salt, BBQ, Salt & Vinegar, Jalapeno

**Assorted Protein Bars - \$5**

(David, Kind Bars, Barebells)

**Sea Salt Brownie bites -\$5**

**All the things cookies-\$5**

**Fresh Fruit - \$3**

apples, bananas, or berries

## **Beverage Package**

Drip coffee, hot tea, infused still water,  
assorted soda and la croix sparkling water.

**Half Day** - \$25 per person

**Full Day** - \$35 per person

**La Croix Soda - \$3**

Lime, Pamplemousse, Orange, Passionfruit

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