FundRAISER BREAKFASTS

FRIDAY AND SATURDAY Hot Breakfast by Homestead Heritage – \$14.00

Friday, November 7th 7:30 am - 10:00 am

3rd Floor Grand Ballroom

Saturday, November 8th 7:00 am - 9:00 am

3rd Floor Grand Ballroom

Your Choice of:

Quiche Lorraine with Sprouted Flour Crust and Side of Baked Oatmeal with Hot Herbal Tea (WAPF)

Ouiche:

pastured eggs, sprouted flour, pastured pork sausage, raw milk cheese and milk from pastured cows, organic spinach and onion, mustard, lard, baking powder, *Redmond* Real Salt

Baked oatmeal:

soaked organic oats, pastured eggs, milk and butter from pastured cows, organic sucanat, organic raisins, cinnamon and *Redmond* Real Salt

OR

Poached Pastured Eggs with Tomato Sauce with Pastured Maple Pork Sausage on the Side with Hot Herbal Tea (WAPF/GF/CF/GAPS/Paleo)

Poached egg dish:

pastured eggs, pastured pork lard, organic onions, bell peppers and tomato sauce, *Redmond* Real Salt, cumin, coriander, bay leaves, parsley, chili powder

Sausage:

pastured pork, Redmond Real Salt, maple syrup

A La Carte Items Include:

Pastured Chicken Bone Broth\$5	Hard Boiled Pastured Eggs	.\$2
Whole Milk Yogurt and Greek Yogurt\$4	ee	
Berry Fruit Cup\$4	E	
Soaked Oatmeal Muffin\$4		

Fixin's Bar:

maple syrup, low temp pasteurized organic grass-fed milk, coconut milk, grass-fed butter, honey, *Redmond* Real Salt

SUNDAY Hot Breakfast by Caveman Truck – \$12.00

Sunday, November 9th 7:00 am - 9:00 am

Event Center Drive, First Floor (outside the Event Center Entrance)

Pastured Egg and Pastured Pork Sausage atop Organic Sweet Potato Shreds Cooked in *Green Pasture Products* Blue Breeze Organic Virgin Coconut Oil with Hot Chicory Chai Beverage on the side (WAPF/GF/CF/GAPS/Paleo)

Ingredients:

organic sweet potato, organic virgin coconut oil, *Smoking Goose Meatery* pastured pork and eggs, pepper, sage, *Celtic Sea Salt*

Hot Chicory Chai: Rooibos, Tulsi, Chicory, Turmeric, Cinnamon, Maca