

# MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

## TRADITIONAL CONTINENTAL BREAKFAST

Orange and grapefruit juices	Coffee and an assortment of hot teas
A selection of seasonal fruits and berries	Assorted breakfast pastries

Enhance the breakfast experience for your guests by selecting one of the following to add to your Continental

Scrambled eggs, bacon and Cheddar sandwich on a buttery croissant  
Hickory-smoked ham, Swiss cheese and scrambled eggs on a pretzel roll  
Breakfast burrito filled with scrambled eggs, pico de gallo and Chihuahua cheese

Selection of individual fruit flavored low-fat and Greek yogurts  
Oatmeal Bar  
hot rolled oats, fresh fruit, slivered almonds, brown sugar and whole and non fat milk

## BRUNCH TABLES

Assorted Breakfast Pastries  
includes danish, cinnamon rolls and warm flaky croissants with sweet cream butter and raspberry jam

Banana Walnut French Toast  
stuffed with bananas and mascarpone and coated with cinnamon sugar served with warm maple syrup on the side

Egg Frittata  
with spinach, roasted red pepper and Feta cheese

Slow Smoked Brisket Hash  
with roasted potatoes

Seasonal Vegetable Hash

Griddled Breakfast Meats  
Schreiner's breakfast sausage, ham and thick cut bacon

Fresh Seasonal Fruit

Local Bakery Breakfast Breads  
cranberry orange, apple cinnamon, blueberry streusel

Fresh Squeezed Grapefruit Juice

Fresh Squeezed Orange Juice

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

# MADE-TO-ORDER MORNINGS



## AMERICAN CLASSIC BREAKFAST

---

Assorted Breakfast Pastries

Fresh Seasonal Fruit

*Choose 1 of the following:*

- Scrambled Eggs  
(Cheddar cheese optional)
- Hard Boiled Eggs  
with sea salt and cracked black pepper
- Hot Oatmeal  
with fresh and dried fruit, almonds and brown sugar

Bacon and Breakfast Sausage

Breakfast Potatoes

with peppers and onions

## BRIGHT-EYED BREAKFAST

---

Assorted Breakfast Pastries

Fresh Seasonal Fruit

*Choose 1 of the following:*

- Scrambled Eggs  
(Cheddar cheese optional)
- Brioche French Toast  
with maple syrup
- Hot Oatmeal  
with fresh and dried fruit, almonds and brown sugar
- Chef-Attended Omelet Station  
with a wide variety of fresh vegetables including red peppers, onions mushrooms and spinach, assorted meats and cheeses including bacon ham, Cheddar and Jack cheeses. Served with pico de gallo and salsa.

Bacon and Breakfast Sausage

Breakfast Potatoes

with peppers and onions

Smoked Salmon

thinly sliced with cream cheese, capers, tomatoes, red onion and bagels

Selection of Low Fat Regular and Greek Yogurts

with fruit

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

# MADE-TO-ORDER MORNINGS



## SOUTHWESTERN BREAKFAST

Assorted Breakfast Pastries

Fresh Seasonal Fruit

*Choose one of the following:*

- Huevos con Chorizo with warm flour tortillas, pico de gallo
- Carnitas and Huevos Enchiladas with green chili sauce
- Chilaquiles with queso fresco

Southwestern Chicken Sausage

Marchaca Beef and Potato Hash or SW Vegetable and Potato Hash

## GLUTEN-FREE BREAKFAST

Fresh Sliced Fruits, Berries and Melons

Smoked Turkey and Broccolini Scramble  
with Boursin cheese and grape tomatoes

Twin Potato Hash

with caramelized onions, sweet and russet potatoes, peppered  
bacon and oven-dried tomatoes

Served with Fresh Squeezed Juice, Coffee and Tea

## BREAKFAST ACTION STATIONS

The following offerings may be added to any of our breakfast menus. Served for a minimum of 30 people.

### OMELET STATION

Chef-Attended Omelet Station with a wide variety of fresh vegetables including red peppers, onions, mushrooms and spinach, assorted meats and cheeses including bacon, ham, Cheddar and Jack cheeses. Served with pico de gallo and salsa.

### BREAKFAST BURRITO STATION

Chef-Attended Burrito Station with grilled flour tortillas hand rolled with scrambled eggs and choice of chorizo, bacon, potatoes, peppers and onions, Cheddar and Jack cheese. Accompanied by our house salsas and assorted hot sauces.

### HOT IRON WAFFLES

Made to order by our Chefs and served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and dusted with powdered sugar

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.



# MADE-TO-ORDER MORNINGS



## MORNING BEVERAGE SELECTIONS

Beverage service is based on one hour unless otherwise noted.

### SOFT DRINKS, BOTTLED WATER AND JUICES

Assorted soft drinks, bottled water and bottled juices

### SIGNATURE COFFEE TABLE

Gourmet coffee, herbal teas with flavored syrups, wildflower honey orange and lemon zest whipped cream, chocolate curls, sugar swirl sticks and selected sweeteners

### FRESH LEMONADE AND LIMEADE BAR

Fresh lemonade and limeade blended with your favorite flavors of cherry strawberry, watermelon, ginger, basil and rosemary

### FRESH BREWED ICED TEA BAR

Assorted green and fruit-flavored herbal teas served with fresh cut lemons and simple syrup

### SIGNATURE COFFEE & TEA BAR

Coffee and Tea the way you want it. Fresh Brewed specialty coffee and organic teas served with rock-candy stirrers, orange and lemon peels multiple sugars and sweet heavy cream.

### HOT CHOCOLATE

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixin's!

## CONTINUOUS BEVERAGE SERVICE

Coffee, Selection of Hot Teas, Soft Drinks and Bottled Water

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.