



Breakfast Menu



CONTINENTAL BREAKFASTS

(Includes one hour of Buffet Service)

Sunrise Continental

Chilled Fresh Squeezed Orange Juice
Cranberry Juice
Fresh Seasonal Fruit Display
Assorted Baked Goods and Bagels
Butter, Fruit Preserves and Cream Cheese
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$15 per Guest

Deluxe Continental

Chilled Fresh Squeezed Orange Juice
Cranberry Juice
Fresh Seasonal Fruit Display
Assorted Baked Goods and Bagels
Butter, Fruit Preserves, and Cream Cheese
Variety of Individual Yogurts
Assorted Dry Cereals
2% and Skim Milk
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$18.50 per Guest

Healthy Start Continental

Assorted Organic Juices and Smoothies
In House Organic Granola
2% and Skim Milk
Assorted Organic Energy Bars
Variety of Seasonal Sliced Fruit
Assorted Organic Yogurts
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$22 per Guest

All prices are subject to a service charge and taxes



BUFFET BREAKFASTS

(Includes one hour of Buffet Service)

Classic Breakfast Buffet

Chilled Fresh Squeezed Orange and Grapefruit Juices
Fresh Seasonal Fruit Display
Assorted Baked Goods
Variety of Individual Yogurts
Homemade Granola
Fluffy Scrambled Eggs
Apple wood Smoked Bacon and Herb Spiced Sausage Links
Home-style Breakfast Potatoes
2% and Skim milk
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$23 per Guest

Mountain Village Breakfast

Chilled Fresh Squeezed Orange and Grapefruit Juices
Fresh Seasonal Fruit Display
Assorted Baked Goods
Variety of Individual Yogurts
Homemade Granola
Waffles with Strawberries, Whipped Cream
Fluffy Scrambled Eggs
Apple wood Smoked Bacon and Herb Spiced Sausage Links
Home-style Breakfast Potatoes
2% and Skim milk
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$25 per Guest

All prices are subject to a service charge and taxes



CONTINENTAL AND BUFFET ENHANCEMENTS

CHEF ACCOMPANIED STATIONS

(Stations Require Chef Attendant Fee of \$75)

Made to Order Omelet Station

A Variety of Meats, Cheeses and Vegetables for an Egg or Egg White Omelet

\$12 per Guest

Made to Order Pancake or Belgium Waffle Station

Served with Warm Maple Syrup, Blueberries, Apple Compote, and Whipping Cream

\$10 per Guest

Made to Order Breakfast Burrito Station

Eggs, bacon, chorizo sausage, jalapeno, jack cheese, cheddar cheese, scallions, black beans and fire roasted In-house salsa & sour cream

\$10 per Guest

All prices are subject to a service charge and taxes



CONTINENTAL AND BUFFET ENHANCEMENTS

Breakfast Bagel Sandwiches

A Toasted Bagel with Egg and Cheese and either Ham, Bacon or Sausage
\$7 per Guest

Breakfast Burritos

Eggs, Cheese, Peppers and Potatoes Wrapped in a Tortilla, Served with Salsa and Sour Cream
\$7 per Guest

Assorted Boxed Cereals

Served with 2% and Skim Milk
\$4 per Guest

Hot Oatmeal

Served with Raisins and Brown Sugar
\$4 per Guest

French Toast or Pancakes

Served with Warm Maple Syrup
\$6 per Guest

Bacon or Sausage

\$5 per Guest

Bagel Toasting Station

Served With Butter, Fruit Preserves and Cream Cheese
\$3 per Guest

Organic Yogurt or Smoothies

\$4.50 per Guest

Freshly Brewed Starbucks Regular or Decaffeinated Coffee

\$44 per gallon

Fresh Squeezed Orange or Grapefruit Juice

\$44 per gallon

Hot Water and Assorted Tazo Tea Bags

\$3.50 each

All prices are subject to a service charge and taxes



PLATED BREAKFASTS

All plated breakfasts are served with home style potatoes and choice of whole wheat or white toast

South Western Eggs Benedict

Poached eggs, chorizo sausage, avocado, & chipotle hollandaise on a toasted English muffin

\$14 per Guest

House Made Pecan Waffles

Mixed berry compote, & Chantilly cream

\$12 per Guest

Steak & eggs

Eggs any way, with a 8oz strip steak

\$19 per Guest

Roasted vegetable frittata

With goat cheese, and Canadian bacon

\$12 per Guest

All prices are subject to a service charge and taxes



BEVERAGE & FOOD ADDITIONS

Beverages

Regular and Decaffeinated Starbucks Coffee	\$44 per gallon
Hot Water with Assorted Tazo Tea Bags	\$3.50 each
Fresh Brewed Iced Tea	\$40 per gallon
Bottled waters	\$3 each
Soft Drinks	\$3 each
Fresh Squeezed Orange or Grapefruit Juice	\$44 per gallon
Hot Water with Packaged Hot Chocolate	\$3.50 per serving
Hot Water with Packaged Hot Cider	\$3.50 per serving
Brewed Hot Chocolate or Cider	\$48 per gallon
Lemonade	\$35 per gallon
Cranberry, Grapefruit or Tomato Juice	\$35 per gallon
Fresh Squeezed Orange or Grapefruit Juice	\$44 per gallon
Gatorades	\$4.25 each
Bottled Tazo Organic Iced Teas	\$4 each
Fresh Fruit Smoothies	\$6 each
Mimosas or Bloody Mary's	\$6 each

Food

Whole Fresh Fruit	\$2.50 per piece
Sliced Fruit	\$4.50 per person
Assorted Jumbo Cookies	\$24 per dozen
Gourmet Brownies	\$30 per dozen
Individual Fruit Yogurts	\$3 each
Energy Bars	\$6 each
Turnovers or Cinnamon Rolls	\$36 per dozen
Assorted Granola Bars	\$3 each
Assorted Candy Bars	\$3 each
Assorted Bags of Chips	\$3 each
Tortilla Chips with Salsa	\$3 per person
Tortilla Chips with Salsa and Guacamole	\$7 per person
Potato Chips with French Onion Dip	\$3 per person
Soft Pretzels with Mustard	\$5 per person
Mixed Nuts	\$5 per person
Fresh Pop Corn	\$4 per person

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ADDITIONAL FEES

Bartenders

We will provide one bartender per 50 guests. If you desire to add additional bartenders, we will provide them at a charge of \$25 per hour, per bartender, with a three-hour minimum.

Any banquet bar that does not exceed \$500 in sales will be charged a \$350 fee.

Servers

Buffet functions will be staffed with 1 server per 20 guests.

Plated meals will be staffed with 1 server per 15 guests. If additional staff is requested, we will provide them at a charge of \$25 per hour, with a three-hour minimum.

Guests may be responsible for the rental fees or purchase prices for specialty linens or equipment.