



Brunch \$68 per guest

CHEF'S SELECTION OF ASSORTED BAKED GOODS

Chocolate and Butter Croissants, Bear Claws, Mini Muffins, Breakfast Breads, Cherry Scones with Crème Fraîche and Fresh Berries, Fruit Preserves and Butter

SLICED FRUIT & BERRY PLATTER

Sliced Melon, Pineapple and Fresh Berries

BAGEL BAR

Selection of Whipped Cream Cheese, Smoked Salmon with Capers, Chopped Hard-Boiled Eggs, Red Onions, Cucumbers and Lemon Wedges

EGG SELECTION* select one

OMELETS & EGGS MADE TO ORDER

Smoked Salmon, Mushrooms, Sweet Peppers, Scallions, Cheddar Cheese, Bacon, Ham, Sausage and Salsa

EGGS BENEDICT

House-Made English Muffins, Canadian Bacon, Poached Eggs with Hollandaise Sauce

CLASSIC HUEVOS RANCHEROS

Lightly Fried Tortilla topped with Refried Beans, Fried Egg and Pepper Jack Cheese with Salsa and Guacamole

BREAKFAST CASSEROLE

Egg, Sliced Potatoes, Gruyère Cheese and Canadian Bacon Garnished with Parsley

Egg Selection is Accompanied by Turkey Sausage Links, Honey-Glazed Ham or Applewood Smoked Bacon and Skillet Potatoes

SALAD STATION select one

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Roasted Marinated Vegetable Salad

Leafy Greens with Crisp Vegetables and Herb Vinaigrette

Salad Station is Accompanied by Mountain Shadows Rolls and Butter

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2017.

MAIN COURSE select one

Pan-Seared Salmon, Mustard Dill Butter, Broccolini and Farro

Grilled Chicken Breast with Roasted Tomato Cream and Herbed Parmesan Orzo

SELECTION OF HOUSE-MADE DESSERTS

Fresh Fruit Tarts, Mimosa Cheesecake and Chocolate Malt Pudding

BEVERAGE SERVICE

Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Teas and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half & Half[†]

BRUNCH ENHANCEMENTS

Carved Roasted Beef Tenderloin with Horseradish Sauce and Natural Jus | **\$20 per guest***

Carved Leg of Lamb, Herb & Garlic Marinade Served with Rosemary Pan Jus | **\$17 per guest***

Chocolate Dipped Strawberries (minimum three dozen) | **\$4.5 each**

Make-Your-Own Bloody Mary Bar | **\$11 each****

Assorted Spices, Hot Sauces, Celery, Olives, Pickled Veggie and Bacon

Mimosa and Peach Bellini | **\$9 each**

Stellina de Notte Prosecco | **\$39 per bottle**

Additional Champagne and Sparkling Wines Available

Enhancements Based on Final Guest Count

BRUNCH SERVICE

Two hours of service, full table set in an outdoor or indoor location

Based on a minimum of 20 guests

Per person menus will be charged upon full guest count

Gluten-free options available upon request

**Chef fee is \$175 per 50 guests on made-to-order and carving stations*

***Attendant Fee of \$50 per hour applies*

[†]Soy, coconut and almond milk available upon request for an additional charge.