



Continental \$34 per guest

Sliced Seasonal Fruit and Berry Platter
Chef's Selection of Baked Goods, Sliced Breads and Bagels
Selection of Whipped Cream Cheese, Fruit Preserves,
Nutella and Butter
Selection of Bottled Juices
Assorted *Tea Forté* Gourmet Teas and Herbal Teas
Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
Coffee Service Includes a Selection of 2% Milk and Half & Half†

Camelback Continental \$40 per guest

Sliced Seasonal Fruit and Berry Platter
Chef's Selection of Baked Goods, Sliced Breads and Bagels
Selection of Whipped Cream Cheese, Fruit Preserves, Nutella
and Butter
Selection of Cold Cereals with 2% Milk and Skim Milk
Selection of Greek Yogurt: Vanilla and Fruit Flavors
House-Made Granola with a Bowl of Fresh Berries
Selection of Bottled Juices
Assorted *Tea Forté* Gourmet Teas and Herbal Teas
Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
Coffee Service Includes a Selection of 2% Milk and Half & Half†

CONTINENTAL BREAKFAST ENHANCEMENTS

Cage-Free Hard-Boiled Eggs | \$42 per dozen
Breakfast Burrito with Scrambled Eggs, Chorizo, Mixed Peppers and
Pepper Jack Cheese with Salsa | \$12 per guest
Breakfast Burrito with Scrambled Eggs, Crumbled Bacon, Cheddar
Cheese and Salsa in a Warm Flour Tortilla | \$12 per guest
English Muffin Sandwich with Scrambled Eggs, Bacon and
Cheddar Cheese | \$12 per guest
California Wrap with Eggs, Caramelized Onions, Oven Dried
Tomatoes, Roasted Asparagus Tips, Fontina and Avocado Wrapped
in a Spinach Tortilla | \$12 per guest
Croissant Sandwich with Scrambled Eggs, Honey-Glazed Ham and
Swiss Cheese | \$12 per guest

Steel Cut Oatmeal with Brown Sugar, Raisins and
Dried Fruit | \$10 per guest

Chef-Made Fresh Fruit Smoothies | \$52 per pitcher
serves 7 guests, 8 oz glasses

BREAKFAST CASSEROLE \$150, serves 12 guests

Breakfast Bake with Egg and Roasted Hatch Green Chiles with
Tillamook Cheddar, Caramelized Onions and Schreiner's Southwest
Turkey Sausage

French Toast Bake Topped with Blueberries, Cinnamon and Oat
Sugar Streusel

Breakfast Bake with Egg, Potatoes, Gruyère Cheese and Canadian
Bacon, Garnished with Parsley

Served warm, in a chafar

BUILD YOUR OWN BREAKFAST BURRITO STATION

\$16 per guest, minimum of 20 guests

Scrambled Eggs, Shredded Jack Cheese, Bacon, Schreiner's
Southwest Turkey Sausage, Avocado, Chopped Tomato, Salsa and
Warm Flour Tortilla

CONTINENTAL BREAKFAST SERVICE & DIETARY REQUESTS

One hour of service with small plates in a meeting room or with reception style seating

Based on a minimum of 20 guests, \$150 charge applies if under minimum

Enhancements require a minimum of 10 guests

Per person menus will be charged upon receiving full guest count

Gluten-free options available upon request

†Non-Dairy milk available upon request

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 2019.



Breakfast Buffet \$48 per guest

Sliced Seasonal Fruit and Berry Platter
 Chef's Selection of Baked Goods, Sliced Breads and Bagels
 Selection of Whipped Cream Cheese, Fruit Preserves, Nutella and Butter
 –
 Steel Cut Oatmeal with Honey, Brown Sugar and Dried Fruit
 Selection of Greek Yogurt: Vanilla and Fruit Flavors
 Homemade Granola with a Bowl of Fresh Berries
 –
 Fresh Scrambled Eggs with Cheddar Cheese
 Applewood Smoked Bacon and Turkey Sausage Links
 –
 Chef's Selection of Potatoes
 –
 Selection of Fresh 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 †

BREAKFAST BUFFET ENHANCEMENTS

Made-to-Order Eggs and Omelet Station:
 Mushrooms, Sweet Peppers, Scallions, Cheddar Cheese,
 Bacon, Ham, Sausage and Salsa
\$14 per guest*

Smoked Salmon Tray with Red Onion, Capers, Tomatoes,
 Chopped Egg, and Whipped Cream Cheese
\$20 per guest

Cinnamon French Toast with Pecans and Fruit Compote,
 Maple Syrup and Powdered Sugar
\$14 per guest

Buttermilk Pancakes with Berry Compote and
 Warm Maple Syrup
\$12 per guest

Green Chile Pork and Warm Flour Tortillas
\$16 per guest

BREAKFAST BUFFET SERVICE

*One hour of service, full table set in an outdoor or indoor location
 Based on a minimum of 20 guests, \$150 charge applies if under minimum per person menus will be
 charged upon full guest count * Chef Fee of \$175 per 50 guests on chef station
 Enhancements require a minimum of 10 guests*

DIETARY REQUESTS

*Gluten-free options available upon request
 Please notify your catering manager of special dietary requests, vegan or vegetarian meals needed
 Custom chef menus can be created upon request*

†Non-Dairy milk available upon request

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Mummy Mountain Breakfast To-Go \$28 per guest

- Whole Fresh Fruit
- Bagel with Cream Cheese
- Granola and Greek Yogurt Parfait with Fruit and Berries
- Selection of Chilled Bottled Juices
- Chilled Bottled Water

COFFEE STATION ENHANCEMENTS

- \$92 per gallon, \$56 per half gallon
- 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†

COLD PRESS COFFEE STATION ENHANCEMENTS

- \$92 per gallon, \$56 per half gallon
- Freshly Brewed **PRESS** Cold Pressed Coffee
- Cold Press Coffee Service Includes a Selection of Flavored Syrups, 2% Milk and Half & Half †

HOT MENU ITEM ENHANCEMENTS | minimum of 10 guests

- Breakfast Burrito with Scrambled Eggs, Chorizo, Mixed Peppers and Pepper Jack Cheese with Salsa
\$12 per guest
- Breakfast Burrito with Scrambled Eggs, Crumbled Bacon, Cheddar Cheese and Salsa in a Warm Flour Tortilla
\$12 per guest
- English Muffin Sandwich with Smoked Bacon, Scrambled Eggs and Cheddar Cheese
\$10 per guest
- California Wrap with Eggs, Caramelized Onions, Oven Dried Tomatoes, Roasted Asparagus Tips, Fontina and Avocado Wrapped in a Spinach Tortilla
\$12 per guest
- Croissant Sandwich with Scrambled Eggs, Honey-Glazed Ham and Swiss Cheese
\$12 per guest

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Plated Breakfast \$40 per guest

PRE-SET | SELECT ONE

Chef's Selection of Fresh Pastries and Muffins with Fruit Preserves and Butter

Greek Yogurt Parfait with House-Made Granola, Apricot Preserves and Fresh Berries

MENU OPTIONS

SELECT ONE - Served with Chef's Choice of Breakfast Potato

Stuffed Brioche French Toast, Fresh Berries and Maple Syrup

Scrambled Eggs with Tillamook Cheddar Cheese

Scrambled Egg Whites with Asparagus, Peppers and Tomatoes

Southwest Frittata with Roasted Hatch Green Chiles, Oven-Roasted Tomatoes and Cheddar Cheese

Classic Quiche with Spinach, Asparagus, Mushrooms and Gruyère

SELECT ONE

Schreiner's Southwest Turkey Sausage Links

Applewood Smoked Bacon

Sliced Honey Smoked Ham

Breakfast Sausage

SERVED TABLESIDE

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†

PLATED BREAKFAST SERVICE

Best suited for indoor functions with a set program

Based on a minimum of 10 guests

DIETARY REQUESTS

Gluten-free options available upon request

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