



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 Bottled Juices
Assorted *Tea Forté* Gourmet Teas and Herbal Teas
Freshly Brewed Illy Coffee and Decaffeinated Coffee Coffee Service
Includes a Selection of 2% Milk and Half & Half†

Camelback Continental \$45 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 Illy Coffee and Decaffeinated Coffee Coffee Service
Includes a Selection of 2% Milk and Half & Half†

BUILD YOUR OWN BREAKFAST BURRITO STATION

To be added to selected Continental Buffet

\$20 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 ENHANCEMENTS

Cage-Free Hard-Boiled Eggs | **\$42 per dozen**
Breakfast Burrito with Scrambled Eggs, Chorizo, Mixed Peppers and Pepper Jack Cheese with Salsa | **\$14 per guest**

Breakfast Burrito with Scrambled Eggs, Crumbled Bacon, Cheddar Cheese and Salsa in a Warm Flour Tortilla | **\$14 per guest**

English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese | **\$14 per guest**

California Wrap with Eggs, Caramelized Onions, Oven Dried Tomatoes, Roasted Asparagus Tips, Fontina and Avocado Wrapped in a Spinach Tortilla | **\$14 per guest**

Croissant Sandwich with Scrambled Eggs, Honey-Glazed Ham and Swiss Cheese | **\$14 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 \$175, 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 chafer

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

25% service charge & 8.80% tax (current tax) apply

*May contain raw or undercooked ingredients. Food items are cooked to order. Consuming Raw or undercooked meals, poultry, seafood, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. †Non-dairy milk available upon request.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



Breakfast Buffet \$54 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 Illy Coffee and Decaffeinated Coffee
- Assorted *Tea Forté* Gourmet Teas and Herbal Teas
- Coffee Service Includes a Selection of 2% Milk and Half & Half †

Build Your Own Breakfast Burrito Buffet

min. 20 guests | \$38 per guest

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

\$20 per guest*

Smoked Salmon Tray with Red Onion, Capers, Tomatoes, Chopped Egg, and Whipped Cream Cheese

\$24 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

\$14 per guest

Green Chile Pork and Warm Flour Tortillas

\$18 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

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Mummy Mountain Breakfast To-Go \$34 per guest

served deconstructed

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

\$110 per gallon, \$64 per half gallon

Freshly Brewed Illy Coffee and Decaffeinated Coffee Assorted Tea

Forté Gourmet Teas and Herbal Teas

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

COLD BREW COFFEE STATION ENHANCEMENTS

\$110 per gallon, \$64 per half gallon

Cold Brew Coffee

Cold Press Coffee Service Includes a Selection of Flavored Syrups,

2% Milk and Half & Half †

HOT MENU ITEM ENHANCEMENTS | min. 10 guests

Breakfast Burrito with Scrambled Eggs, Chorizo, Mixed Peppers and Pepper Jack Cheese with Salsa

\$14 per guest

Breakfast Burrito with Scrambled Eggs, Crumbled Bacon, Cheddar Cheese and Salsa in a Warm Flour Tortilla

\$14 per guest

English Muffin Sandwich with Smoked Bacon, Scrambled Eggs and Cheddar Cheese

\$14 per guest

California Wrap with Eggs, Caramelized Onions, Oven Dried Tomatoes, Roasted Asparagus Tips, Fontina and Avocado Wrapped in a Spinach Tortilla

\$14 per guest

Croissant Sandwich with Scrambled Eggs, Honey-Glazed Ham and Swiss Cheese

\$14 per guest

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Plated Breakfast \$44 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 Illy 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

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