

**Brunch** \$75 per guest**CHEF'S SELECTION OF ASSORTED BAKED GOODS**

Chocolate and Butter Croissants, Muffins, Breakfast Breads, Chocolate Sun-Dried Cranberry Scones

Served with Fruit Preserves and Butter

**SLICED FRUIT & BERRY PLATTER**

Sliced Seasonal Fruit 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 | CHEF REQUIRED

Mushrooms, Sweet Peppers, Cheddar Cheese, Bacon, Sausage, Spinach, Tomatoes Jalapeno, and Salsa

CLASSIC HUEVOS RANCHEROS | CHEF OR SELF-SERVE

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

QUICHE | SELF-SERVE

Classic Quiche with Spinach, Asparagus, Mushrooms and Gruyère

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

**SALAD STATION** select one

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Strawberry and Orange Salad with Arugula, Pickled Onions, Marcona Almonds, Goat Cheese and Honey Vinaigrette

Leafy Greens with Crisp Vegetables and Herb Vinaigrette

*Salad Station is Accompanied by Mountain Shadows Rolls and Butter*

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 meats, 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.



MAIN COURSE select one

\*Pan-Seared Salmon, Mustard Dill Butter, Charred Asparagus and Farro

Pan-Seared Chicken Breast with Roasted Tomato Sauce and Herbed Parmesan Orzo

Banana Ricotta Pancakes with Caramel, Banana, Pistachio, Bacon, and Powdered Sugar

SELECTION OF HOUSE-MADE DESSERTS

Fresh Fruit Tarts, Citrus Tres Leches and Turtle Brownie

BEVERAGE SERVICE

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†

BRUNCH ENHANCEMENTS

\*Carved Roasted Beef Tenderloin with Horseradish Sauce and Natural Jus | \$34 per guest\*

Breakfast Casserole  
Egg, Sliced Potatoes, Gruyère Cheese and Canadian Bacon | \$175, serves 12 guests

\*Eggs Benedict | Chef Required\*  
House-Made English Muffins, Canadian Bacon, Poached Eggs with Hollandaise Sauce (2 per order | \$22 per guest

Chocolate Dipped Strawberries (minimum three dozen | \$72 per dozen

Chocolate Dipped Bacon (minimum three dozen | \$68 per dozen

Make-Your-Own Bloody Mary Bar | \$12 each\*\* (minimum of 25) Tito's Vodka, Assorted Spices, Hot Sauces, Celery, Olives, Pickled Vegetables and Bacon

Make-Your-Own Mimosa Bar | \$12 each\*\* (minimum of 25) House Sparkling Wine, Orange, Grapefruit, and Pineapple Juices, Garnished with Strawberries, Oranges, Pineapple

Prosecco | \$40 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*

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