



Brunch \$78 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

26% 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 | \$36 per guest

Breakfast Casserole
Egg, Sliced Potatoes, Gruyère Cheese and Canadian Bacon | \$190, serves 12 guests

Eggs Benedict | Chef Required
House-Made English Muffins, Canadian Bacon, Poached Eggs with Hollandaise Sauce (2 per order) | \$24 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 | \$45 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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