

CATERING MENU

BREAKFAST BUFFET SELECTIONS

RED MOUNTAIN BUFFET

*Fresh Sliced Seasonal Fruit & Berries | Assorted Baked Goods to Include: Croissants | Danish | Muffins |
Yogurt | Granola | Fruit Preserves | Butter*

BAGEL BUFFET

*Assorted Fresh New York Style Bagels | Assorted Cream Cheese
Fresh Sliced Seasonal Fruit & Berries | Assorted Baked Goods to Include: Croissants | Danish | Muffins |
Yogurt | Granola | Fruit Preserves | Butter*

BREAKFAST SANDWICH BUFFET

*Ham, Egg, & Cheese Sandwich on Toasted English Muffin |
Fresh Sliced Seasonal Fruit & Berries | Assorted Baked Goods to Include: Croissants | Danish | Muffins |
Yogurt | Granola | Fruit Preserves | Butter*

SUPERSTITION BUFFET

*Fresh Sliced Seasonal Fruit | Assorted Plain & Fruit Yogurt | Granola
Selection of Cold Cereal Served With 2% & Skim Milk
Farm Fresh Scrambled Eggs, Chives, & Cheddar Cheese
Choice of Two: Sausage Links | Thick Cut Bacon | Turkey Bacon | Honey Baked Ham
Breakfast Potatoes
Bakery Basket of Chef's Choice Breakfast Breads*

ALL BREAKFAST SELECTIONS INCLUDE: SELECTION OF FRESHLY SQUEEZED JUICES | FRESH BREWED COFFEE | HOT HERBAL TEAS

BREAKFAST BUFFETS ARE BASED ON 1 HOUR SERVICE TIME | MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

BREAKFAST SELECTIONS CONTINUED

SOUTHWEST SCRAMBLE

*Scrambled Eggs with Peppers, Onions, Cilantro & Pepper Jack and Cheddar Blend
Choice of Sausage Links or Thick Cut Bacon
Fresh Sliced Seasonal Fruit & Berries | Chef's Selection of Breakfast Breads
Fruit Preserves | Butter*

FROM THE GRIDLE

*Traditional French Toast served with Warm Maple Syrup & Whipped Butter
Choice of Sausage Links or Thick Cut Bacon
Fresh Sliced Seasonal Fruit & Berries | Chef's Selection of Breakfast Breads
Fruit Preserves | Butter*

BOARDROOM BREAKFAST OPTIONS

Breakfast Burritos

*Scrambled Eggs with Pepper Jack and Cheddar Blend
Choice of Sausage or Bacon or Vegetarian*

The Continental

Assorted Breakfast Breads and Pastries

ALL BREAKFAST SELECTIONS INCLUDE: SELECTION OF FRESHLY SQUEEZED JUICES | FRESH BREWED COFFEE | HOT HERBAL TEAS

BREAKFAST BUFFETS ARE BASED ON 1 HOUR SERVICE TIME | MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

BREAKFAST ENHANCEMENTS

PER PERSON PRICING

MADE TO ORDER EGG & OMELET STATION*

Smoked Salmon | Mushrooms | Scallions | Bell Peppers | Assorted Cheeses | Tomatoes | Bacon | Ham | Salsas

SMOKED SALMON

Capers | Sliced Tomatoes | Red Onions | Cucumbers | Lemons | Assorted Bagels & Chive Cream Cheese

BREAKFAST SANDWICHES

Egg, Crispy Bacon, & Fontina Cheese on Toasted English Muffin | Egg, Black Forest Ham, & Tillamook Cheddar on Croissant | Breakfast Burrito with Scrambled Eggs, Sausage, Cheddar & Jack Cheese

SCRAMBLED EGG WHITES

Asparagus | Tomatoes | Sweet Peppers

CHEF'S SWEET ADDITIONS

Belgian Waffle | Brioche French Toast | Buttermilk Pancakes | Served with Fresh Berries, Whipped Butter, Vanilla Whipped Cream, Nuts, & Warm Maple Syrup

Granola and Yogurt

Honey Sweet Granola | Vanilla or Strawberry Yogurt

Fresh Sliced Fruit and Berries

Seasonal Fruit | Strawberries | Blueberries

FRITTATA

Seasonal Garden Vegetables

Steel Cut Oatmeal

Cinnamon | Diced Apples | Brown Sugar | Toasted Nuts

HARD BOILED EGGS

BREAKFAST POTATOES

Sweet Potato Hash | Breakfast Potatoes | Hash Browns

BREAKFAST PROTEINS

Thick Cut Bacon | Link Sausage | Chicken Apple Sausage | Ham Steak

ALL BREAKFAST SELECTIONS INCLUDE: SELECTION OF FRESHLY SQUEEZED JUICES | FRESH BREWED COFFEE | HOT HERBAL TEAS

BREAKFAST BUFFETS ARE BASED ON 1 HOUR SERVICE TIME

MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES