

BUFFET BREAKFAST

Minimum of 25 people

Pricing Based on (2) Hour Serve Time

Includes Coffee, Hot Tea and Iced Tea Station

Continental | \$18

Assorted mini pastries, fresh organic fruit and berries, Greek yogurt, house made granola

French toast | \$18

Brioche bread, vanilla, cinnamon, raspberry mascarpone, maple syrup, fresh fruit and berries

Healthy | \$19

Yogurt panna cotta, house made granola, spiced honey, fresh berries, steel cut oatmeal

Frittata | \$21

Choice of egg whites or whole eggs, artichoke hearts, roasted tomatoes, basil, roasted red peppers & caramelized onions. Served with fresh fruit and berries

Add sausage or bacon \$5

Bagels | \$22

Assorted fresh bagels, regular and flavored cream cheese, smoked salmon, capers, onions, 6 min eggs, assorted mini pastries, creamy butter, berry preserves, fresh organic fruit and berries

Breakfast Burritos | \$22

Vegetarian: Kalamata olives, spinach, feta, egg

Meat: chorizo, rosemary roasted new potatoes, cotija, egg

Both options served with fresh fruit and berries

Chiliquiles | \$22

Guajillo salsa, scrambled eggs, cilantro, black beans, cotija, house tortilla chips fresh fruit and berries, assorted mini pastries

All American | \$24

Assorted mini pastries, fresh fruit and berries, scrambled eggs, crispy bacon or sausage, rosemary roasted new potatoes

All pricing is subject to 21% service charge & 7.75% state sales tax

BRUNCH BUFFET | \$40

Minimum of 25 guests

Pricing Based on (2) Hour Serve Time

Includes Coffee, Hot Tea and Iced Tea Station

To Start

(Select One)

Field Greens - Strawberries, Goat Cheese, Candied Walnuts, Basil Vinaigrette

Little gems Caesar - Shaved Parmesan, Brioche Croutons, Anchovy-Parmesan Vinaigrette

Tuscan Kale Salad - Toasted Garlic, EVOO, Parmesan, Lemon, Chili Flakes

Baby Caprese - Local Vine Ripened Tomato, Buffalo Mozzarella, Micro Basil

Baby Spinach - Red Onion, Sliced Almonds, Strawberries, Humboldt Fog, Herb Vinaigrette

Mains

(Select Two)

Red Wine Braised Short Ribs - Horseradish Polenta, Ginger Glazed Carrots, Red Wine Demi, Bacon Gremolata

Toasted Farro Risotto - Wild Mushrooms, English Peas, Shaved Parmesan

Crispy Skin Atlantic Salmon - Carrot and Pea Risotto, Sauce Vierge

Airline Chicken Breast - Yukon Potato Puree, Glazed Baby Carrots, Herb Pan Jus

Chef's Seasonal Risotto - Vegetables

Wild Mushroom Ravioli - Truffle Cream Sauce, Feta Cheese, Micro Greens

Breakfast Inclusions

French Toast - Brioche Bread, Vanilla, Cinnamon, Raspberry Mascarpone, Maple Syrup

Fresh Fruit and Berries

Assorted Mini Pastries

Scrambled Eggs

Applewood Bacon & Country Sausage

Rosemary Roasted New Potatoes

All pricing is subject to 21% service charge & 7.75% state sales tax

BREAKFAST & BRUNCH ENHANCEMENTS

Minimum 25 people

Pricing Based on (2) Hour Serve Time

(*\$150.00 chef attendant fee required/ 1 chef per 75 guests)

Salmon Station | \$20

Smoked salmon, assorted bagels, pickled red onions & fennel, sliced tomatoes, capers, whipped cream cheese, whole grain mustard

***Belgian Waffle Station** | \$12

Seasonal berries, banana chips, candy walnuts, whipped cream, chocolate hazelnut spread, peanut butter, chocolate sauce, maple syrup, wild berry syrup, warm apple compote

***Omelet Station** | \$22

(available Monday – Saturday)

Eggs, egg whites, Canadian pork loin, applewood smoked bacon, country sausage, bell peppers, onions, spinach, smoked salmon, cherry tomatoes, cheddar cheese, and goat cheese

Assorted Breakfast Breads | \$48 per dozen

Fresh baked muffins, breads, pastries, seasonal jams, butter

Mimosa Bar | \$12 per person

Champagne, Orange Juice, Cranberry Juice, Grapefruit Juice
Assorted Seasonal Fruit

All pricing is subject to 21% service charge & 7.75% state sales tax