

CONTINENTAL BREAKFAST

CONTINENTAL \$50 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

CAMELBACK CONTINENTAL \$52 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

CONTINENTAL BREAKFAST ENHANCEMENTS

To be added to selected Continental Buffet

Hard-Boiled Eggs \$46 per dozen

Breakfast Burrito with Scrambled Eggs, Chorizo, Mixed Peppers and Pepper Jack Cheese with Salsa \$16 per guest

Breakfast Burrito with Scrambled Eggs, Crumbled Bacon, and Cheddar Cheese with Salsa \$16 per guest

Breakfast Burrito with Scrambled Eggs, Potatoes, and Cheddar Cheese with Salsa \$16 per guest

English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese \$16 per guest

California Wrap with Eggs, Caramelized Onions, Oven Dried Tomatoes, Fontina Cheese, and Avocado Wrapped in a Spinach Tortilla \$16 per guest

Croissant Sandwich with Scrambled Eggs, Honey-Glazed Ham and Swiss Cheese \$16 per guest

Steel Cut Oatmeal with Brown Sugar, Raisins and Dried Fruit \$16 per guest

Fresh Fruit Smoothies \$70 per pitcher

BREAKFAST CASSEROLES \$250, serves 15 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

Enhancements to be added to selected Buffet

Based on a minimum of 20 guests, \$200 charge applies if under minimum

Per person menus will be charged upon receiving full guest count

*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.
26% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2026.

BREAKFAST

BREAKFAST BUFFET \$62 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
House-Made 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

SOUTHWEST BREAKFAST \$62 per guest

Sliced Seasonal Fruit and Berry Platter
Green Chile Cheddar Scone
Selection of Greek Yogurt: Vanilla and Fruit Flavors
Hash with Sweet Potatoes, Pepper Jack,
Black Beans, and Bell Peppers
Chorizo and Scrambled Egg Breakfast Tacos
Avocado, Salsa, and Aleppo Crema
Southwest Turkey Sausage Links
Selection of Fresh Juices
Freshly Brewed Illy Coffee and Decaffeinated Coffee
Assorted Tea Forté Gourmet Teas and Herbal Teas

BREAKFAST BUFFET ENHANCEMENTS

To be added to selected Buffet

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

\$26 per guest

Cinnamon French Toast with Pecans and Fruit Compote Maple
Syrup and Powdered Sugar

\$16 per guest

Buttermilk Pancakes with Berry Compote and Warm Maple
Syrup

\$16 per guest

Banana Ricotta Pancakes with Warm Maple Syrup and
Powdered Sugar

\$16 per guest

BREAKFAST SERVICE & DIETARY REQUESTS

Based on a minimum of 20 guests, \$200 charge applies if under minimum

Per person menus will be charged upon receiving full guest count

Gluten-free options available upon request

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BREAKFAST STATIONS

MADE TO ORDER OMELET STATION

Mushrooms, Sweet Peppers, Cheddar Cheese,
Bacon, Sausage, Spinach, Tomatoes, Jalapeno, and Salsa
\$30 per guest*

MADE TO ORDER WAFFLE STATION

Toppings to include: Bananas, Strawberries, Chocolate
Chips, Berry Compote, and Whipped Cream
\$24 per guest*

AVOCADO TOAST STATION

Noble Pumpernickel Bread or Sesame Bread
Smashed Avocado
Guest's Choice Protein or Toppings To Include:
Sliced Hard Boiled Eggs, Smoked Salmon, Queso Fresco,
Cheddar Cheese, Pickled Onion, Radish, Roasted Tomato,
and Arugula
\$34 per guest

EGGS BENEDICT STATION

House-Made English Muffins, Canadian Bacon, Poached
Eggs with Hollandaise Sauce
\$28 per guest*

ACAI BOWL STATION

Acai Sorbet
Mango, Blueberries, Strawberries, Raspberries,
Blackberries, Coconut, House-Made Granola
\$24 per guest*

BUILD YOUR OWN BREAKFAST BOWL

Scrambled Eggs, Shredded Pepper Jack Cheese, Bacon,
Avocado, Caramelized Onion, Chopped Tomato, Salsa
\$32 per guest

BREAKFAST STATIONS

Breakfast Stations are priced to be paired with selected Continental or Breakfast Buffet

Based on a minimum of 20 guests, \$200 charge applies if under minimum

**\$200 Chef Fee Applies*

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TO-GO BREAKFAST

MUMMY MOUNTAIN TO-GO \$46 per guest

Served Deconstructed

Whole Fresh Fruit

Chefs Choice Baked Goods

Granola and Greek Yogurt Parfait with Fruit and Berries

Selection of Chilled Bottled Juices

Mountain Shadows Bottled Water

COFFEE STATION

\$125 per gallon, \$78 per half gallon

Freshly Brewed Illy Coffee and Decaffeinated Coffee

COLD BREW COFFEE STATION

\$125 per gallon, \$78 per half gallon Cold Brew

Coffee

HOT MENU ITEM ENHANCEMENTS

Breakfast Burrito with Scrambled Eggs, Chorizo, Mixed Peppers and Pepper Jack Cheese with Salsa
\$16 per guest

Breakfast Burrito with Scrambled Eggs, Crumbled Bacon, and Cheddar Cheese with Salsa
\$16 per guest

Breakfast Burrito with Scrambled Eggs, Potatoes, and Cheddar Cheese with Salsa
\$16 per guest

English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese
\$16 per guest

California Wrap with Eggs, Caramelized Onions, Oven Dried Tomatoes, Fontina Cheese, and Avocado Wrapped in a Spinach Tortilla
\$16 per guest

Croissant Sandwich with Scrambled Eggs, Honey-Glazed Ham and Swiss Cheese
\$16 per guest

TO-GO MENU

Menu is intended to be served to-go

All items are individually wrapped

Minimum of 10 guests

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PLATED BREAKFAST \$50 per guest

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

SELECT ONE

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

Turkey Sausage Links

Applewood Smoked Bacon

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Accompanied with Chef's Choice of Breakfast Potatoes

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 Dairy and

Non Dairy Milks

PLATED BREAKFAST SERVICE

Best suited for indoor functions with a set program

Based on a minimum of 10 guests

All guests select same entree

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