

BRUNCH

BRUNCH BUFFET \$89 per guest

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

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

CLASSIC HUEVOS RANCHEROS

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

QUICHE

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

MAIN COURSE select one

*Salmon, Lemon Orzo, Mediterranean Vegetables with Parmesan Cheese

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

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

Chicken and Waffles with Peach Compote

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 TeaForté Gourmet Teas and Herbal Teas

BRUNCH ENHANCEMENTS

Carved Roasted Beef Tenderloin with Horseradish and Natural Jus \$38 per guest

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

Chocolate Dipped Strawberries \$76 per dozen

Chocolate Dipped Bacon \$76 per dozen

BEVERAGE ENHANCEMENTS

Make-Your-Own Bloody Mary Bar \$18 each | minimum of 25 **
Tito's Vodka, Assorted Spices, Hot Sauces, Celery, Olives, Pickled Vegetables and Bacon

Make-Your-Own Mimosa Bar \$18 each | minimum of 25 **
House Sparkling Wine, Orange, Grapefruit and Pineapple Juices
Garnishes - Strawberries, Oranges and Pineapple

House Sparkling Wine \$50 per bottle

Additional Champagne and Sparkling Wines Available

BRUNCH SERVICE

Based on a minimum of 20 guests

**Chef fee is \$200 per 50 guest on made-to-order and carving stations*

***Bartender fee of \$200 applies*

**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.*

BRUNCH

FAMILY STYLE TEA PARTY \$82 per guest

Maximum of 30 Guests

ASSORTED MINI BAKED GOODS

Nutella Butter Croissants, Mini Muffins, and Herb Biscuits

Fruit Preserves and Butter

SLICED FRUIT & BERRY PLATTER

Sliced Melon, Pineapple and Fresh Berries

SMALL BITES

Smoked Salmon Bagel Bite, Berry and Yogurt Parfaits, and

Avocado Toast with Pickled Onions and Queso Fresco

ASSORTED FINGER SANDWICHES select three

Cucumber & Dill

Cream Cheese on Sourdough

Egg Salad

Smoked Paprika Aioli on Sourdough

Grilled Zucchini

Romesco Sauce on Nine Grain

Bacon & Spinach

Boursin Spread on Sourdough

SELECTION OF MINI DESSERTS

Macarons, Miniature Cakes, and Eclairs

TABLESIDE 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 Dairy & Non Dairy

Milk

BRUNCH SERVICE

Based on a maximum of 30 guests

Menu Served family style

Best for set programs

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