

BREAKFAST

beverage station including starbucks® coffee + tazo® tea
final guarantee of less than 50 guests is subject to \$150 administrative charge

Buffet

fitness • \$23 • person

cut fruits + mixed berries
yogurt + toasted granola
raisin bran muffins
carrot poppy seed muffins

beverage station

orange juice + cranberry juice

rise and shine • \$35 • person

organic farm berries + melons
vanilla yogurt + toasted granola
assorted muffins + pastries

chicken apple sausage frittata + tomato relish
roasted red pepper frittata + mushroom + spinach
sweet potato hash

beverage station

orange juice + cranberry juice

south of the border • \$26 • person

local fruit cup

carne asada + scrambled eggs + pepper jack cheese
wrapped in flour tortilla + tomato salsa

beverage station

orange juice + cranberry juice

wild west • \$35 • person

sliced fruits + berries
assorted muffins + pastries

thick-cut country bacon
scrambled eggs
breakfast potatoes + caramelized onions

beverage station

orange juice + cranberry juice

Package Breakfast

meals are individually packaged and cannot be deconstructed
beverage station including starbucks® coffee + tazo® tea + fruit juice

camelback trail • \$19 • person

local sliced fruits + berries
fresh baked danish

energy • \$23 • person

greek yogurt + berries + granola parfait
mini bagel + cream cheese
hard-boiled eggs

south mountain • \$28 • person

local sliced fruits (individual)
fresh baked muffin (individual)

spinach + mushroom quiche
sweet potato hash
chicken apple sausage

baja • \$27 • person

local sliced fruits (individual)

breakfast burrito
scrambled eggs + sausage + cheese
flour tortilla + tomato salsa
crispy breakfast potatoes

all american • \$29 • person

local sliced fruits + berries (individual)
fresh baked muffins (individual)

scrambled egg + onion + bell peppers
applewood smoked bacon
breakfast potatoes



BREAKFAST

plated breakfast includes breakfast pastries (family-style) + orange juice + starbucks® coffee + tazo® tea
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Plated Options

southwest steak and eggs • \$32 • person

southwestern grilled sirloin
scrambled eggs + scallions
fiesta home-style potatoes
pinto beans
house-made pico de gallo

sonoran vegan crustless tart • \$26 • person

sun-dried tomatoes + sautéed red onion
fresh cilantro
roasted red pepper coulis
sweet potato hash

country breakfast • \$29 • person

creamy scrambled eggs
applewood bacon
breakfast sausage
cheesy hash brown medallions
grilled multi-grain artisan bread

breakfast quesadilla • \$29 • person

chorizo + scrambled eggs
jack cheese + flour tortilla
red chili sauce + cotija cheese
shredded cheese
roasted corn + black bean relish
crispy potatoes

Enhancements

steel cut oatmeal • \$7 • person

brown sugar + golden raisins + honey + cinnamon

organic tossed fruit • \$8 • person

sliced seasonal fruits + berries

breakfast burritos • \$12 • person

choice of soy chorizo or carne asada
scrambled eggs + potatoes
cheddar cheese + tortilla wrap

omelet station • \$14 • person

roasted mushrooms + local peppers + thick-cut bacon
diced ham + wild tomatoes + shredded cheese
house spinach + scallions
**chef attendant required at \$200*

waffles • \$10 • person

made to order buttermilk waffles
fresh berries + maple syrup
powdered sugar + whipped cream
**chef attendant required at \$200*

croissant sandwich • \$11 • person

fried egg + peppered bacon + cheddar cheese

buttermilk fried chicken, homemade biscuits • \$12 • person

local honey butter + homemade cheddar biscuits

