

BREAKFAST - BUFFET

assorted bottled juices + freshly brewed starbucks® coffee + assorted bigelow® tea
final guarantee of less than 50 guests is subject to \$150 administrative charge

fitness • \$25 • person

fresh fruits + mixed berries
vanilla yogurt + toasted granola parfaits
raisin bran muffins
blueberry muffins

rise and shine • \$36 • person

fresh berries + melons
vanilla yogurt + toasted granola parfaits
assorted muffins + pastries

spinach + bacon + cheddar frittata
tomato + mushroom + zucchini + onions
peppers + gruyère frittata
sweet potato hash + onions + peppers

breakfast burrito • \$28 • person

fruit cup

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

all american • \$36 • person

sliced fruits + berries
assorted muffins + pastries

applewood smoked bacon
creamy scrambled eggs
yukon gold potatoes + caramelized onions + peppers

BUILD YOUR OWN BREAKFAST BUFFET

all breakfast buffets include breakfast pastries + fresh fruit
assorted bottled juices + freshly brewed starbucks® coffee + assorted bigelow® tea
final guarantee of less than 50 guests is subject to \$150 administrative charge

\$41 • person

personalize your breakfast buffet with the following:

EGGS

choose one

creamy scrambled eggs
spinach + cheese frittata
asparagus + cremini mushroom frittata
swiss cheese + pasilla pepper quiche

PROTEINS

choose two

applewood smoked bacon
sonoran bacon
chicken apple sausage
pork sausage
turkey sausage
breakfast ham

FROM THE GRIDDLE

choose one

blueberry pancakes + maple syrup
blintz + ricotta cheese + cherry-peach compote
french toast sticks + prickly pear syrup

SIDES

choose one

roasted quartered red potatoes
yukon gold potatoes + caramelized onions + peppers
shredded hash brown potatoes
individual greek yogurt
oatmeal + cinnamon sugar + brown sugar + dried fruits
individual cold cereals + 2% milk
biscuits + pork sausage gravy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
24% administrative fee and Arizona State Sales tax of 8.6% added to all food and beverage.

BREAKFAST BUFFET ENHANCEMENTS

steel cut oatmeal • \$8 • person

cinnamon + brown sugar
honey + dried fruit

smoked salmon display • \$14 • person

cucumber + tomatoes + pickled onions
capers + hard-boiled eggs
cream cheese + mini bagels

croissant sandwich • \$11 • person

fried egg + peppered bacon
cheddar cheese

english muffin sandwich • \$9 • person

fried eggs + spinach
sun-dried tomato + swiss cheese

breakfast burritos • \$12 • person

choice of soy chorizo or carne asada
scrambled eggs + potatoes
pepper jack cheese + tortilla wrap + salsa

buttermilk fried chicken + biscuits • \$9 • person

sonoran honey butter
homemade cheddar biscuits

gluten free option • add \$2 • person

CHEF STATIONS BUFFET ENHANCEMENTS

chef station attendant required at \$250. one attendant required per 50 guests

avocado toast station • \$14 • person

smashed avocado
plain cream cheese + salmon cream cheese
mozzarella cheese + feta cheese
cucumbers + red onions
hard-boiled eggs + bacon crumbles
roma tomato + arugula
multigrain bread

waffle station • \$12 • person

made to order buttermilk waffles
fresh berry compôte + maple syrup + butter
powdered sugar + whipped cream

breakfast meat carving station • \$18 • person

schreiner's smoked polish sausage
schreiner's southwest turkey sausage
smoked ham
crispy pork belly
honey mustard sauce

omelet station • \$14 • person

sautéed mushrooms + bell peppers
sonoran bacon + diced ham
diced tomatoes + cheddar cheese
baby spinach

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BREAKFAST - PLATED

plated breakfast includes breakfast pastries (family-style) + orange juice + starbucks® coffee + bigelow® tea
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southwest steak + eggs • \$38 • person

southwestern grilled sliced filet
scrambled eggs + scallions
fiesta home-style potatoes
house-made pico de gallo

quiche • \$26 • person

kale, sun-dried tomatoes + basil
ricotta cheese + goat cheese
pork sausage links
cheesy potato cakes

asparagus + cremini mushroom frittata • \$30 • person

chicken apple sausage
yukon gold potatoes + caramelized onions + peppers

breakfast enchilada • \$31 • person

corn tortilla stuffed with scrambled eggs
colby cheese + roasted green chilies
ranchero sauce
southwest fingerling potatoes
sonoran bacon

breakfast stack • \$33 • person

fried egg
spinach + bacon + avocado + sun-dried tomato
pepper jack cheese
english muffin
roasted fingerling potatoes

southwest crepe • \$32 • person

scrambled eggs
black beans + roasted corn
pepper jack cheese
pico de gallo
baja lime sauce
pork sausage

traditional • \$31 • person

scrambled eggs
applewood smoked bacon
hash brown coins
oven roasted tomatoes

vegan strata • \$31 • person

seasoned just egg® blended with
vegan cheddar + fresh tomatoes
onion + red peppers
beyond breakfast sausage®
pan fried red potatoes

PLATED ENHANCEMENTS

yogurt parfait • \$8 • person

vanilla yogurt + berries + toasted granola
strawberry yogurt + berries + toasted granola

fruit plate • \$8 • person

sliced seasonal fruits + berries

biscuit + gravy • \$6 • person

fluffy buttermilk biscuit
country sausage + black pepper gravy

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