

# PLATED BREAKFASTS

## **American Breakfast**

Freshly Squeezed Orange Juice  
Bread Basket with Sliced Breads and Mini Croissants with Sweet Butter, Fruit Preserves and Marmalade  
Skillet Scrambled Eggs with Tomatoes, Green Onions and Jack Cheese  
Thick Sliced Smoked Bacon and Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Revolution® Teas  
17.00

## **Gourmet Breakfast**

Freshly Squeezed Orange Juice  
Parfait with Berries, Yogurt and Granola  
Bread Basket with Sliced Breads and Mini Croissants with Sweet Butter, Fruit Preserves and Marmalade  
Poached Eggs on Salmon Cakes and Steamed Spinach with Roasted Tomato-Hollandaise  
Grilled Asparagus  
Roasted Red Potatoes and Caramelized Onions  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Revolution® Teas  
21.00

## **Arizona Breakfast**

Freshly Squeezed Orange Juice  
Traditional Mexican Pastries  
Scrambled Eggs, Chorizo, Jack Cheese and Fresh Salsa wrapped in a Flour Tortilla  
Ranch Style Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Revolution® Teas  
19.00

## **Grand Canyon Breakfast**

Freshly Squeezed Orange Juice  
Seasonal Fruits and Berries Cocktail  
Thick Cut Cinnamon Chip Brioche, Egg Battered and topped with Pecans & Strawberries  
Pure Vermont Maple Syrup  
Thick Sliced Smoked Bacon  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Revolution® Teas  
18.00

A taxable 20% service charge and 8.1% sales tax will be applied to all food and beverage.  
All Prices are subject to change without notice  
Special Dietary Requirements and Personalized Menus Available Upon Request.

# BREAKFAST BUFFETS

## Phoenix Breakfast Buffet

Fresh Orange Juice & Assorted Chilled Juices  
Selection of Pastries including Breakfast Breads, Assorted Muffins, Danishes and Croissants  
Sweet Butter, Fruit Preserves and Marmalade  
Fresh Sliced Fruit Display with Berries  
Assorted Cold Cereals with Raisins, Bananas, 2% & Skim Milks  
Individual Plain and Fruit Yogurts  
Scrambled Eggs with Fresh Herbs  
Thick Sliced Smoked Bacon and Grilled Sausage Links  
Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assortment of Revolution® Teas  
23.00

## Arizona Breakfast Buffet

Fresh Orange Juice & Assorted Chilled Juices  
Selection of Pastries including Breakfast Breads, Assorted Muffins, Danishes, Plain and Chocolate Croissants  
Sweet Butter, Fruit Preserves and Marmalade  
Variety of Chompies® Bagels with Cream Cheese  
Fresh Sliced Fruit Display with Berries  
Assorted Cold Cereals with Raisins, Bananas, 2% & Skim Milks  
Individual Plain and Fruit Yogurts  
Scrambled Eggs with Fresh Herbs  
Vanilla Scented Belgian Waffles with Pure Vermont Maple Syrup, Strawberries, Blueberries and Fresh Whipped Cream  
Thick Sliced Smoked Bacon and Grilled Sage Sausage Links  
Roasted Red Potatoes with Caramelized Onions  
Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Revolution® Teas  
28.00

## Sonoran Breakfast Buffet

Fresh Orange Juice & Assorted Chilled Juices  
Breakfast Breads & Jalapeno Corn Muffins with Sweet Butter, Fruit Preserves and Marmalade  
Fresh Sliced Fruit Display with Berries  
Assorted Cold Cereals with Raisins, Bananas, 2% & Skim Milks  
Plain and Fruit Individual Yogurts  
Breakfast Strata Skillet- (layers of chorizo, tortilla strips, roasted Chiles and Cheese encased in farm fresh eggs)  
Huevos Rancheros Breakfast Bar  
    Scrambled Eggs with a selection of Mexican Sausage, Fire Roasted Corn, Pico de Gallo, Scallions,  
    Green Chilies, Black Beans, Sour Cream, Guacamole, Cotija Cheese, Jalapeño-Jack Cheese,  
    Cheddar Cheese and Warm Flour Tortillas  
Thick Cut Smoked Bacon  
Fiesta Rice  
Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Revolution® Teas  
27.00

All Breakfast Buffets and Enhancements are priced per person based on 90 minutes of service and require a 30-person minimum.

All Breakfast Buffets will be served with Assorted Soft Drinks & Bottled Water which will be charged based on consumption.

Stations require one Chef Attendant for every 50 people at \$125.00.

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# BREAKFAST BUFFETS

## BREAKFAST ENHANCEMENTS

	per person
Assorted Cold Cereals with Raisins, Bananas, 2% and Skim Milks	3.00
Regular and Low-Fat Fruit Yoplait Yogurt	3.25
Assorted Chompies® Bagels and Whipped Cream Cheeses	3.50
Sliced Breads or English Muffins (with toaster)	2.25
Jalapeño-Cheese Corn Muffins	2.50
Krispy Kreme Doughnuts©	3.00
Ham and Cheese Croissants	5.00
Mini Chorizo & Egg Breakfast Empañada	5.00
Ricotta Cheese Blintzes with Strawberry Compote	5.00
Individual Vegetable or Sausage Breakfast Strata	5.50
Buttermilk Pancakes with Pure Vermont Maple Syrup	4.50
Thick Sliced Smoked Bacon or Grilled Sausage Links	4.00
Scrambled Eggs with Chives	4.00
Steel Cut Oatmeal or Stone Ground Grits	4.00
Apple Crepes with Cinnamon Sugar	5.00
Sliced Seasonal Fruits and Berries	4.50

### Smoked Salmon Display

Thinly Sliced Cold Smoked Salmon with Chopped Eggs, Capers, Bermuda Onions, Tomatoes, Sliced Cucumbers and Savory Cream Cheese with Chompies® Mini-Bagels  
9.50

### European Morning Platter

Selection of European and Domestic Meat and Cheese, Country Mustards, Hard Boiled Eggs, Sliced Tomato, Onions, Hard Rolls and Rustic Sliced Breads with Sweet Butter, Preserves and Marmalade  
7.50

### Waffle Station

Vanilla Scented Belgian Waffles prepared to order with Fresh Berries, Bananas and Chocolate Chips, served with Warm Vermont Maple Syrup  
7.00

### Eggs & Omelet Station

Chef Created Eggs any style and Fresh Omelets prepared to order with a Wide Selection of Vegetables, Cheeses and Meats  
7.00

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