

A high-quality photograph of a breakfast spread on a rustic wooden table. In the foreground, a white ceramic cup filled with a frothy coffee drink sits on a matching saucer. To the right, a tall glass is filled with vibrant orange juice, with a slice of orange perched on the rim. In the background, a golden-brown croissant rests on a white plate. Beside it, two small white spoons hold portions of orange and red jam. Several slices of fresh orange are scattered around the glass of juice. The entire scene is captured in a bright, natural light, creating a warm and inviting atmosphere.

BREAKFAST

CONTINENTAL BREAKFAST

BREAKFAST BUFFETS

BREAKFAST ENHANCEMENTS

CONTINENTAL BREAKFAST

Minimum 25 People

EARLY RISER

Fresh Orange and Grapefruit Juice

Chef's Selection of Freshly Baked Breakfast Pastries,
Muffins and Gluten-Free Muffins

Selection of Spreadable Fruits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Served with Half & Half, Whole Milk, Skim Milk

\$32.00 per person

JUMP START

Assorted Chilled Juices

 Sliced Fresh Seasonal Fruits and Berries

Assorted Bagels, Cream Cheese and Whipped Butter

Chef's Selection of Freshly Baked Breakfast Pastries,
Muffins and Gluten-Free Muffins

Selection of Spreadable Fruits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Served with Half & Half, Whole Milk, Skim Milk

\$34.00 per person

RISE AND SHINE

Fresh Orange and Grapefruit Juice

 Fresh Fruit Cocktail

Breakfast Sandwiches:

Breakfast Croissant: Eggs | Ham | Cheese

Breakfast Burrito: Scrambled Eggs | Jalapeño
Monterey Jack Cheese | Ranchero Sauce

Chef's Selection of Freshly Baked Breakfast Pastries
Muffins and Gluten-Free Muffins

Selection of Spreadable Fruits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Served with Half & Half, Whole Milk, Skim Milk

\$44.00 per person

Soy and Almond Milk available at
\$1.00 per person based on full guarantee

Continental Breakfast packages are set up for self-service,
do not include seating for entire group
and are not transferable to refreshment breaks.


Continental Breakfast Packages are based on one and
one half hour of service.

Add \$8.00 per person for each additional hour.

Freshly Baked Pastry Selections will vary each day.

Chef's Selection of Assorted Danish Pastries, Bear Claws, Muffins,
Fruit Turnovers, Fruit Breads and Coffee Cakes.



 Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

CONTINENTAL BREAKFAST

EXECUTIVE SERIES CONTINENTAL BREAKFAST

This menu is Chef driven by sustainability and designed to customize your own selections for Board, Executive Committee and VIP Breakfasts for 25 to 200 people.

FRESH JUICES

Orange | Grapefruit | Pomegranate

FRUIT APPETIZERS

Select One:

 Tropical Fruit Cocktail

Pineapple | Melon | Berries | Mint Syrup

 Fresh Fruit Cocktail

Melon Balls | Grapes | Strawberries | Housemade Cherry Syrup

 Melon Kebabs

Cantaloupe | Honeydew | Watermelon Balls

 Fresh Fruit Panache | Mint Syrup

Fresh | Grilled | Traditional | Seasonal Berries

HOUSEMADE YOGURT PARFAITS

Select One:

Farm Fresh Strawberry Yogurt Parfait

Granola | Strawberries | Agave Syrup

Vanilla and Granola Parfait | Blueberries | Honey

Vanilla Yogurt | Seasonal Berry | Granola Parfait



BREAKFAST SANDWICHES

Select Two:

Eggs | Cured Tomatoes | Peppers | Fresh Basil on Focaccia

Fried Eggs | Turkey Sausage Patty

Sun-Dried Tomato Pesto on Potato Roll

Eggs | Canadian Bacon | White Cheddar on Brioche Roll

Turkey Monte Cristo

Classic Grilled Roasted Turkey and Cheese Sandwich

Dusted with Powdered Sugar

SELECTIONS OF FRESHLY BAKED BREAKFAST PASTRIES

Morning Glory Carrot Muffins | Gluten-Free Chocolate Walnut Muffins

Maple Bacon Cupcakes

Almond Croissants | Blueberry Lemon Cheese Coffee Cake

Selection of Housemade

Seasonal Spreadable Fruits and Whipped Butter

Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Tea

Served with Half & Half, Whole Milk, Skim Milk

\$50.00 per person


Soy and Almond Milk available at

\$1.00 per person based on full guarantee.

Continental Breakfast Packages are based on one and one half hour of service.

Add \$8.00 per person for each additional hour.



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BREAKFAST BUFFET

The Dreamer Buffet: Minimum 25 People

Eyes Open Buffet: Minimum 50 People

THE DREAMER BUFFET

Assorted Chilled Juices

STARTERS

Sliced Fresh Seasonal Fruits and Berries
with Honey Yogurt Dip and Granola

A Variety of Cold Cereals with Whole Milk,
Skim Milk and Whole Bananas

(GF) Individual Low-Fat Fruit Yogurts

ENTRÉES

(GF) Scrambled Eggs

(GF) Denver Scramble: Scrambled Eggs, Ham, Cheddar Cheese,
Peppers and Onions

Cinnamon Vanilla French Toast, Maple Syrup
and Apple Cinnamon Compote

Blueberry Pancakes, Maple Syrup and Whipped Butter

SIDES

Select Three:

(GF) Applewood-Smoked Bacon, Maple Link Pork Sausage,
Turkey Sausage, Breakfast Potato of the Day

Breakfast Pastries

Chef's Selection of Freshly Baked Breakfast Pastries,
Muffins and Gluten-Free Muffins

Selection of Spreadable Fruits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

Served with Half & Half, Whole Milk, Skim Milk

Three Starters, One Entrée, Three Sides \$48.00 per person

Three Starters, Two Entrées, Three Sides \$51.00 per person



EYES OPEN BUFFET

Assorted Chilled Juices

(GF) Sliced Fresh Seasonal Fruits and Berries
Honey Yogurt Dip

Assorted Dry Cereals with Whole Milk,
Skim Milk and Whole Bananas

Housemade Yogurt and Granola Parfaits,
Fresh Blueberries and Honey

Hot Oatmeal | Brown Sugar | Caramelized Pecans | Raisins
Whole and Skim Milk

Margherita Quiche, Roasted Tomatoes,
Fresh Mozzarella and Basil

(GF) Hash Bar Action Station
Select Two Hashes:

(GF) Corned Beef | (GF) Jalapeño Chorizo Sausage

(GF) Smoked Salmon

(GF) Breakfast Potato of the Day

Chef's Selection of Freshly Baked Breakfast Pastries,
Muffins and Gluten-Free Muffins

Selection of Spreadable Fruits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

Served with Half & Half, Whole Milk, Skim Milk

\$51.00 per person

Soy and Almond Milk available at
\$1.00 per person based on full guarantee

Breakfast Menus are designed for a maximum of one and
one half hour and do not include "TO GO" service.

All Items on buffet are not transferable to refreshment breaks.

Freshly Baked Pastry Selection will vary each day.

Chef's Selection of Assorted Danish Pastries, Bear Claws, Muffins, Fruit
Turnovers, Fruit Breads and Coffee Cakes

\$250.00 Labor Charge per uniformed Chef for Action Stations; number
of Chefs required is based on the number of people.

Breakfast Packages are based on one and one half hour of service.

Add \$8.00 per person for each additional hour.



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BREAKFAST BUFFET

EXECUTIVE SERIES

This menu is Chef driven by sustainability and designed to customize your own selections for Board, Executive Committee and VIP Breakfasts for 25 to 200 People.

VITALITY BREAKFAST

FRESH JUICES

Select Two:

Fresh Orange | Grapefruit | Pomegranate

FRUIT APPETIZERS

Select One:

 Tropical Fruit Cocktail

Pineapple | Melon | Berries | Mint Syrup

 Fresh Fruit Cocktail

Melon Balls | Grapes | Strawberries | Homemade Cherry Syrup

 Melon Kebabs

Cantaloupe | Honeydew | Watermelon Balls

 Fresh Fruit Panache | Mint Syrup

Fresh | Grilled | Traditional | Seasonal Berries

 Pineapple Cannelloni | Housemade Ricotta | Honey

HOUSEMADE YOGURT PARFAITS

Select One:

Farm Fresh Strawberry Yogurt Parfait | Granola | Strawberries | Agave Syrup

Farm Fresh Vanilla Yogurt and Granola Parfait | Blueberries | Honey

BREAKFAST MEATS

Select One:


 Applewood-Smoked Bacon

 Turkey Bacon

 Apple Sage Pork Sausage Patties

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BREAKFAST BUFFET

EXECUTIVE SERIES VITALITY BREAKFAST CONTINUED

SAVORY ENTRÉES

Select One:

(GF) Egg White Frittata Skillet

Egg Whites | Spinach | Asparagus | Artichoke | Tomato Cilantro Relish

(GF) Cowboy Hash Brown Skillet

Hash Browns | Bacon | Green Onions | Cheddar Cheese | Whole Eggs

(GF) Huevos Rancheros Skillet

Pinto Beans | Caramelized Onion | Tomato | Jalapeño | Cilantro | Scrambled Eggs

(GF) Turkey and Egg White Frittata Skillet

Turkey Bacon | Egg Whites | Spinach | Green Pepper | Roasted Tomato | Feta Cheese

Chorizo and Egg Strata

SWEET ENTRÉES

Select One:

Lemon Ricotta Pancakes | Warm Housemade Blueberry Syrup

100% Grade Maple Syrup | Whipped Butter

Brioche French Toast Custard

Apricots | Raisins | Almonds | Housemade Berry Compote

HOT SIDES

Select One:

(GF) Crushed Weiser Family Farms Fingerling Potatoes | Variety of Hot Sauces

(GF) Roasted Potato "Browns"

Redskins | Fingerling | Yukon Gold | Sea Salt | Cracked Pepper | Olive Oil

(GF) Herb-Roasted Tri-Color Potatoes

Purple | Sweet Potato | Fingerling | Roasted Garlic | Sea Salt | Cracked Pepper | Olive Oil

SELECTION OF FRESHLY BAKED BREAKFAST PASTRIES

Select Three: 25 - 50 people, Select Four: 51 - 99 people

Blueberry Muffins | Gluten-Free Chocolate Walnut Muffin

Mixed Berry Cream Cheese Brioche | Cinnamon Streusel Coffee Cake

Selection of Housemade Spreadable Fruits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Served with Half & Half, Whole Milk, Skim Milk

Executive Series Power Breakfast \$62.00 per person

Breakfast Packages are based on one and one half hour of service.

Add \$8.00 per person for each additional hour.



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BREAKFAST ENHANCEMENTS

Minimum One Dozen of Each Item

Housemade Yogurt Parfaits

\$10.00 each

Farm Fresh Strawberry Yogurt Parfait | Granola | Strawberries | Agave Syrup

Yogurt and Granola Parfait | Vanilla-Marinated Citrus

Yogurt and Granola Parfait | Blueberries and Honey

Hot Oatmeal with Brown Sugar | Caramelized Pecans | Golden Raisins | Whole and Skim Milk

\$9.00 per person

 Smoked Salmon | Assorted Bagels | Cream Cheese | Tomatoes | Capers | Onions

\$19.00 per person

 Hard-Boiled Eggs (served in shell)

\$50.00 per dozen

Minimum 50 People

Breakfast Skillets

\$16.00 per person

Select One:

 Cowboy Hash Brown Skillet:

Hash Browns | Bacon | Green Onions | Cheddar Cheese | Whole Eggs

 Turkey and Egg White Frittata Skillet:

Turkey Bacon | Egg Whites | Spinach | Green Pepper | Roasted Tomato | Feta Cheese

Omelet Bar Action Station

\$18.00 per person

Roasted Red and Yellow Peppers | Chopped Scallions | Diced Tomatoes

Wild Mushrooms | Asparagus | Broccoli Florets | Spinach | Fried Tofu

Smoked Salmon | Ham | Cheddar Cheese | Swiss Cheese | American Cheese

Pantry Pancake Action Station

\$13.00 per person

Pure Maple Syrup | Maple Bourbon Syrup | Berry Syrup

Select Two:

Pop's Buttermilk | Blueberry | Caramel Apple


Red Velvet | Valrhona "Grand Cru" Milk Chocolate

Chef for Action Station

\$250.00 Labor Charge each

Number of Chefs required is based on the number of people



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