

THE MERRILL

HOTEL & CONFERENCE CENTER

119 Mississippi Drive West, Muscatine, Iowa 52761

Breakfast On The Go

[Individually packaged breakfasts, designed for quick mornings]

CONTINENTAL STYLE

KIND Bar, Whole Fruit, Freshly Baked Muffin, Bottled Water, Toilette, Dinner Napkin, Silverware, Individual Yogurt with Granola Cup, Orange or Apple Juice

HOT BREAKFAST STYLE

Breakfast Entrée [see below], Whole or Cut Fruit, KIND Bar, Bottled Water, Toilette, Dinner Napkin, Silverware, Orange or Apple Juice

BREAKFAST ENTRÉE SELECTIONS

- Sweet Potato & Egg White Breakfast Burrito with Caramelized Onion, Roasted Pepper Medley, Sharp Cheddar Cheese
- Roasted Yukon Potato & Mexican Chorizo Breakfast Burrito with Fluffy Scrambled Eggs & Queso Fresco
- Pecan Wood Smoked Bacon & Whole Egg Breakfast Sandwich With Cheddar Cheese on a Pretzel Bun

Build Your Own Breakfast Buffet

BASIC CONTINENTAL PACKAGE

Selection of Fruit Juices, Freshly Baked Scones, Muffins, & Danish, Coffee, Decaf, Tazo Tea

ADD ONS

The following may be added to the above basic continental package for customization. All pricing is per person unless otherwise stated.

Sliced Seasonal Fruit Display

Pecan Wood Smoked bacon

Mixed Fruit Bowl

Pork Sausage Links

Farm Fresh Scrambled Eggs

Turkey Sausage Patties

Pork Sausage and Roasted Vegetable Frittata

Crisp Breakfast Potatoes with Fresh Herbs [GF]

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Buttermilk Biscuits with Peppered Southern Gravy

Fluffy Sweet Cream Pancakes with Whipped Butter & Warm Maple Syrup

Vanilla Bean French Toast with Whipped Butter & Warm Maple Syrup

Belgian Style Waffle with Whipped Butter & Warm Maple Syrup

[Add Vanilla Bean Whipped Cream and House made Fruit Compote to your French Toast, Waffles, or Pancakes for an additional per person charge]

Cold Smoked Norwegian Salmon Display with Toasted Bagels & Traditional Garnishes

Hard-Boiled Eggs

Freshly Baked Coffee Cake

Vanilla Greek Style Yogurt with Flax Oat Granola & Mixed Berries

Fresh Sliced Hass Avocado

Chef's Selection of Fresh Fruit Smoothies

Steel Cut Oatmeal [GF] with Almonds, Walnuts, Dried Fruits, Honey, Brown Sugar, & Fresh Cream

Chorizo, Potato, and Egg Breakfast Tacos with house made Salsa [GF]

Bacon, Egg, & Cheddar Biscuit Sandwich

Enhancements

Interactive Chef-Crafted Omelet Station [25 person minimum]

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Eggs Benedict Made To Order [25 person minimum]

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Breakfast Brie Display

Wheel of Double Cream Brie Cheese Adorned with Spiced Apricot Compote & Raspberry Jam, Served with Toasted Crustini & Bagels [serves 25-30 guests]

*** A Chef Action Station fee will apply*

An additional service charge will be added to all hot breakfast buffets with less than 15 guests

[GF] = Gluten Free