

THE MERRILL HOTEL

Breakfast On The Go | per person charge

[Individually packaged breakfasts, designed for quick mornings]

[A service charge will be added to all parties with fewer than 15 guests]

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

Mixed Fruit Bowl

Farm Fresh Scrambled Eggs

Pork Sausage and Roasted Vegetable Frittata

Pecan Wood Smoked bacon

Pork Sausage Links

THE MERRILL HOTEL

Turkey Sausage Patties

Crisp Breakfast Potatoes with Fresh Herbs
[GF]

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 \$1 more per person]

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] per person charge**

Eggs Benedict Made To Order [25 person minimum] per person charge**

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*

[GF] = Gluten Free