

TRIBUTE PORTFOLIO

BREAKFAST

BASIC CONTINENTAL PACKAGE

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

BUILD YOUR OWN BREAKFAST BUFFET

Enhance our basic continental package by adding any of the following items. All pricing is per person unless otherwise stated.

- ♦ Sliced Seasonal Fruit Display
- ♦ Mixed Fruit Bowl
- ♦ Whole Fresh Fruit
- ♦ Farm Fresh Scrambled Eggs
- Pecan Wood Smoked Bacon
- Pork Sausage Links
- Turkey Sausage Patties
- Crisp Breakfast Potatoes with Fresh Herbs [GF]
- Buttermilk Biscuits with Peppered Southern Gravy
- ♦ Steel Cut Oatmeal [GF] with Almonds, Walnuts, Dried Fruits, Honey, Brown Sugar and Fresh Cream
- ♦ Bacon, Egg and Cheddar Biscuit Sandwich
- Chorizo, Potato, and Egg Breakfast Tacos with House Made Salsa [GF]
- Roasted Yukon Potato and Mexican Chorizo Breakfast Burrito with Fluffy Scrambled Eggs and Queso Fresco
- Pecan Wood Smoked Bacon and Whole Egg Breakfast Sandwich with Cheddar Cheese on a Pretzel Bun
- Belgian Style Waffle with Whipped Butter and Warm Maple Syrup
- Cinnamon Swirl French Toast with Whipped Butter and Warm Maple Syrup
- Fluffy Sweet Cream Pancakes with Whipped Butter and Warm Maple Syrup

Add Vanilla Bean Whipped Cream and House Made Fruit Compote to your French Toast, Waffles, or Pancakes

Please inquire with your Sales Manager on options that are available for dietary needs.

A \$50 service charge will be added to all parties with fewer than 15 guests.

Tax and service charge not included.



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BUILD YOUR OWN BREAKFAST BUFFET CONT.

- ♦ Hard-Boiled Eggs
- Vanilla Greek Style Yogurt with House Granola and Mixed Berries
- ♦ Fresh Sliced Hass Avocado
- ♦ Chef's Selection of Fresh Fruit Smoothies
- Roasted Vegetable Frittata with Cheddar, Bacon, Chopped Onion, Sausage, Mushroom and Asparagus
- Cold Smoked Norwegian Salmon Display with Toasted Bagels and Traditional Garnishes

ENHANCEMENTS

**Chef Action Station Fee of \$80 will apply

- ♦ Interactive Chef-Crafted Omelet Station [25 person minimum]
- ◆ Eggs Benedict Made to Order [25 person minimum]
- Breakfast Brie Display [serves 25-30 guests]
 Wheel of Double Cream Brie Cheese Adorned with Spiced Apricot Compote and Raspberry Jam Served with Toasted Crustini & Bagels