

**BREAKFAST
BUFFET**

BREAKFAST BUFFET

freshly brewed Caffe D'Arte regular and decaffeinated coffee, variety of Art of Tea,
orange juice, grapefruit juice, cranberry juice, apple juice
prices listed per person | \$5 additional charge per person for less than 25 guests

EMERALD CITY CONTINENTAL | \$32

assortment of fresh baked muffins, scones,
and pastries
jams, jellies, and sweet cream butter
seasonal fruits

THE SOUND MORNING | \$36

seasonal fruit
scrambled eggs with aged cheddar
bacon and sausage
crispy herb potatoes
fresh baked muffins and pastries

HEALTHY START | \$35

house-made muesli with yogurt
scrambled eggs with chimichurri
grilled chicken apple sausage
roasted garlic sweet potatoes
seasonal fruit

MARINER BREAKFAST | \$39

cold smoked salmon
sliced cucumbers with dill
assortment of bagels with everything schmear
capers, pickles, and onions
hard boiled eggs
seasonal fruit

Enhancements:

OMELET BAR | \$25

Chef attended station includes:

- imported cheeses
- seasonal vegetables
- crispy ham
- oven roasted tomatoes
- salsa
- crumbled fennel sausage

*requires \$125 chef attendant fee, per attendant
1 attendant per 75 people

MIMOSA OR BLOODY MARY BAR | \$12

BOTH | \$18

house sparkling wine
well vodka
includes variety of add-ins on bar

**BREAKFAST
PLATED**

BREAKFAST PLATED

freshly brewed Caffe D'Arte regular and decaffeinated coffee, variety of Art of Tea, orange juice
prices listed per person

FARMER'S MARKET ♦ | \$36

seasonal market vegetable frittata with fresh ricotta, roasted potatoes

LOCAL BOUNTY ♦ | \$36

oven roasted vegetable hash with poached eggs, roasted potatoes

SLOW START ♦* | \$38

braised beef hash with poached eggs, roasted potatoes

AMERICANO ♦* | \$37

scrambled eggs with herbed breakfast potatoes and smoked bacon, roasted potatoes
substitute for egg whites | add \$2

BREAKFAST SANDWICH | \$28

fried egg, fennel sausage or Canadian bacon, aged cheddar, roasted potatoes

AVOCADO TOAST | \$27

local bread, avocado and pickled mustard seed, roasted potatoes
add fried local farm fresh egg | \$3 each

LEMON RICOTTA WAFFLES | \$36

with bourbon maple syrup, roasted potatoes

EGG BENEDICT | \$39

choice of salmon lox or Canadian bacon, hollandaise, English muffin, roasted potatoes
substitute Dungeness crab | \$5 each

CINNAMON FRENCH TOAST | \$36

with fruit compote, roasted potatoes

BRUNCH

BRUNCH

freshly brewed Caffe D'Arte regular and decaffeinated coffee, variety of Art of Tea,
orange juice, grapefruit juice, cranberry juice, apple juice
prices listed per person

CONTINENTAL BRUNCH | \$28

seasonal fruit and berries with mint
local baked goods with fruit preserves and butter

BUILD YOUR OWN BRUNCH ADD-ONS:

Choose Two: \$10 | Choose Four: \$16 | Choose Six: \$24

Fresh:

Seasonal Fruit and Berries with Mint♦
Mixed Greens with Honey Vinaigrette and Shaved Vegetables♦
Roasted Seasonal Vegetables with Herbs, Beans, Yams, and Herbed Mascarpone♦

Sweet:

House-made Muesli with Yogurt and Assorted Milks
Waffles with Market Fruit Compote
Baked French Toast
Dulce de Leche Pancakes

Savory:

Freshly Scrambled Eggs
Crisp Applewood Bacon
Fennel Sausage
Chorizo
Local Bagels with Whipped Cream Cheese
Chicken Sausage
Roasted Herb Potatoes
Salt Roasted Fingerling Potatoes with Parmesan
Creamy Parmesan Polenta
Oven Roasted Tomatoes with Parmesan