

CONTINENTAL BREAKFAST

COFFEE AND PASTRIES

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants
Sweet Cream Butter and Assorted Jams
Freshly Brewed Starbucks™ Coffee
Decaffeinated Coffee and Assorted Teas

\$11 per person

Add Assorted Juices for \$3.00 per person

CONTINENTAL BREAKFAST

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants
Assorted Breakfast Breads
Seasonal Fresh Fruit and Berries
Sweet Cream Butter and Assorted Jams and Cream Cheese
Chilled Orange and Cranberry Juice
Freshly Brewed Starbucks™ Coffee
Decaffeinated Coffee and Assorted Teas

\$18 per person

DELUXE CONTINENTAL

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants
Assorted Breakfast Breads and Cinnamon Buns
Seasonal Fresh Fruit and Berries
Steel Cut Oatmeal with Raisins, Brown Sugar, and Milk
Assorted Individual Yogurts
Sweet Cream Butter and Assorted Jams and Cream Cheese
Chilled Orange and Cranberry Juice
Freshly Brewed Starbucks™ Coffee
Decaffeinated Coffee and Assorted Teas

\$23 per person

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas
All food and beverage is subject to a 23% staffing charge, prices are subject to change.

PROTEIN BREAKFAST BUFFET

House Made Granola and Greek Yogurt Parfaits

Vegan Oatmeal “Bar”
with toppings:
Brown Sugar, Golden Raisins,
and Dried Fruits

An Assortment of Freshly Baked Muffins and Biscuits
(including Gluten-free Options)
with Ghee Butter, Almond Butter, Local Honey, and Nutella

Seasonal Hand Fruits
Cage Free Hard Boiled Eggs
Smoked Bacon & Apple Sausage Links
String Cheese and Cheddar Cheese Cubes

Including One Addition from Choices Below

Breakfast Burritos with Scrambled Eggs, Black Beans, Peppers and Onions

Avocado Toast with Smoked Salmon

Spinach, Mushroom, and Goat Cheese Quiche

Individual Crust-less Quiches – *GF*

Cage Free Scrambled Eggs

(Additional Items can be added at \$5 per person)

\$23 per person

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

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HOT BREAKFAST BUFFETS

THE RISE & SHINE BREAKFAST BUFFET

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants
Sweet Cream Butter and Assorted Jams
Fresh Seasonal Fruits & Berries
Assorted Individual Yogurts
Fresh Scrambled Eggs
French Toast served with Warm Syrup
Crisp Smoked Bacon or Country Sausage Links
(Turkey Sausage or Bacon is available upon request)
Roasted Potatoes O'Brien or Creamy Cheddar Grits
Chilled Orange Juice and Cranberry Juice
Freshly Brewed Starbucks™ Coffee
Decaffeinated Coffee and Assorted Teas

\$26 per person

THE CHASE CENTER BREAKFAST BUFFET

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants
Sweet Cream Butter and Assorted Jams
Fresh Seasonal Fruits & Berries
Smoked Salmon with Accompaniments
Bagels and Cream Cheese
Farm Fresh Scrambled Eggs with Chives
Crisp Smoked Bacon or Country Sausage Links
(Turkey Sausage or Bacon is available upon request)
Roasted Potatoes O'Brien or Creamy Cheddar Grits
French Toast with Warm Syrup or Buttermilk Pancakes
Freshly Brewed Coffee, Decaffeinated Coffee
Variety of Traditional and Herbal Teas
Freshly Brewed Starbucks™ Coffee
Decaffeinated Coffee and Assorted Teas

\$30 per person

Breakfast Buffets require a minimum of 20 guests.

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

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“EVERYONE LOVES BRUNCH” BUFFET

Seasonal Sliced Fresh Fruit and Berries
House Baked Pastry Assortment with Butter and Jams
Smoked Salmon Platter with Traditional Accompaniments
Fresh Bagels with Cream Cheese
Farm Fresh Scrambled Eggs with Chives
Breakfast Potatoes
Brioche French Toast with Syrup
Crisp Smoked Bacon and Country Sausage Links
(Turkey Sausage or Bacon is available upon request)

Choice of Two Entrees:

Apricot Glazed Chicken Breasts with Natural Jus
Grilled Chicken Breasts with Lemon, White Wine and Capers
Steamed Salmon Fillet with Fresh Dill and Lemon Sauce
Penne Pasta with Grilled Vegetables in a Roasted Tomato Basil Sauce
Braised Beef Brisket with Red Wine Gravy

Chef's Selection of Seasonal Vegetable
Assorted Miniature Pastries and Fresh Baked Cookies

\$40 PER PERSON

****Add an Omelet Station for \$6 per person****

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

Served with Raw Sugar, Equal, Sweet & Low, Half and Half and Milk

Our Brunch Buffet requires a minimum of 30 guests.

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BREAKFAST ADDITIONS

BREAKFAST SANDWICHES

Served on Small Kaiser Rolls

Choice of Two:

Farmers Egg & American Cheese

Local Ham, Farmers Egg & Swiss Cheese

Smoked Bacon, Farmers Egg & American Cheese

Sausage Patty, Farmers Egg & American Cheese

\$6 per person

ASSORTED QUICHE

Choice of Two:

Local Ham & Swiss Cheese

Roasted Vegetable & Brie Cheese

Spinach, Mushroom & Feta Cheese

Bacon, Potato & Cheddar Cheese

\$7 per person

A LA MINUTE OMELET STATION

Prepared to Order

with an assortment of traditional fillings and cheeses

\$8 per person

One Chef per 30 guests, Chef Fee Applies

INDIVIDUAL YOGURTS

Individual Fruit, Greek, Low-Fat Yogurts

\$4 per person

SEASONAL FRESH FRUIT

An assortment of Seasonal Fresh Fruits and Berries

\$7 per person

HOT STEEL CUT OATMEAL

Golden Brown Sugar, Cinnamon
Dried Cranberries, Raisins, and Apricots
Whipped Butter & Milk

\$6 per person

SMOKED FISH

Thinly Sliced Smoked Salmon and Whitefish Salad Served
with Capers, Sliced Cucumbers, Sliced Tomatoes, Sliced Red Onions
Bagels and Cream Cheese

\$14 per person

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SERVED BREAKFAST

(Please select one Served Breakfast)

ONE

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table)
Individual Roasted Vegetable Quiche with Gruyère Cheese
Grilled Ham Steak
Potatoes O'Brien
Fresh Baked Croissants and Muffins (on the table with whipped butter and jams)

TWO

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table)
Farm Fresh Scrambled Eggs
Smoked Bacon or Sausage Links
Fingerling Breakfast Potato Hash
Roasted Tomato Compote
Buttermilk Biscuits and Corn Muffins (on the table with whipped butter and jams)

THREE

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table)
Baja Ranchero:
Fluffy Scrambled Eggs, Cheddar Cheese, Black Beans, Diced Onions and Heirloom Tomatoes
Served over a Fresh Warm Sope, Finished with Ranchero Sauce
Breakfast Potatoes with Chorizo and Roasted Poblano Peppers
Buttermilk Biscuits and Corn Muffins (on the table with whipped butter and jams)
(Available for Parties under 50 guests)

FOUR

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table)
Grilled Vegetable and Smoked Gouda Strata
Smokey Romesco Sauce
Chorizo and Potato Hash
Fresh Baked Croissants and Muffins (on table with whipped butter and jams)

\$27 per person

(Turkey Sausage or Bacon is available upon request)

All Served Breakfasts Include
Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee
Fresh Orange Juice, a Variety of Traditional and Herbal Teas

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