

Breakfast

DEL REY CONTINENTAL

Variety of Breakfast Breads, Danish and Muffins
Butter, Assorted Jams and Honey
Sliced Fresh Fruits and Berries
\$26 per person

STAY FIT CONTINENTAL

Create Your Own Parfait
Assorted Fresh Berries, Honey Oat Granola, and Greek Yogurt
HOT ENTRÉE (SELECT ONE)
Scrambled Eggs
Scrambled Egg Whites
Steel Cut Oatmeal
9 Grain Pancakes
Assorted Toasting Breads, Butter, and Assorted Jams
\$28 per person

FULL AMERICAN

Scrambled Eggs or Scrambled Egg Whites
Breakfast Potatoes
Seasonal Fruits and Berries
Variety of Breakfast Breads, Danish & Muffins
MEAT (SELECT TWO)
Chicken Apple Sausage Links
Black Forest Ham
Pork Chops
Applewood Smoked Bacon
\$30 per person

SMOKED SALMON BREAKFAST

Mixed Baby Green Salad with Cucumbers & Heirloom Cherry Tomatoes
White Balsamic and Ranch Dressing
Assorted Fruits, Melon, and Berries Platter
Toasted Bagels - (*Sesame & Plain*)
Scrambled Eggs or Egg Whites
Sliced Norwegian Style Smoked Salmon
Capers, Whipped Cream Cheese, Tomatoes, and Diced Red Onion
\$32 per person

Breakfasts Buffets Are Served with Freshly Brewed Premium Coffee, Decaffeinated Coffee & Assorted Selection of Premium Teas, Orange Juice and Cranberry Juice.

Minimum of 16ppl.

Brunch

SPECIAL BRUNCH MENU

Variety of Breakfast Breads, Danish and Muffins

Butter and Assorted Jams, Honey

Create Your Own Parfait

Assorted Fresh Berries, Honey Oat Granola, and Greek Yogurt

French Toast & Fried Chicken

Scrambled Eggs or Egg Whites

Mixed Baby Greens Salad (Choice of White Balsamic or Ranch Dressing)

\$42 per person

Breakfasts Buffets Are Served with Freshly Brewed Premium Coffee, Decaffeinated Coffee & Assorted Selection of Premium Teas, Orange Juice and Cranberry Juice.

à la carte

BREAKFAST

French Toast **\$5 per person**

Buttermilk Pancakes or 9 grain pancakes **\$3 per person**

Scrambled Eggs **\$5 per person**

Individual Eggs Benedict on Toasted English Muffin with House Lemon Hollandaise

Choose 1 Style:

Black Forest Ham **\$8 per person**

Fresh Roasted Turkey & Avocado **\$9 per person**

Smoked Salmon **\$10 per person**

Sausage **\$5 per person**

Ham **\$5 per person**

Bacon **\$5 per person**

Chicken Chorizo & Egg Enchiladas (*Pico De Gallo, Sour Cream and Guacamole*) **\$7 per person**

Bagels with Cream Cheese **\$40 per dozen**

Assorted Breakfast Breads and Pastries (*Danish, Croissants, and Muffins*) **\$37 per dozen**

SNACKS

Assorted Whole Fruits; Apples, Bananas, Oranges **\$3 per person**

Fresh Fruit and Berry Platter **\$6 per person**

Individual Fruit Yogurt **\$4 per person**

Trail Mix **\$4 per person**

Granola Bars **\$4 each**

Assorted Individual Bags of Chips **\$4 each**

Variety of Candy Bars **\$4 each**

Assorted Cupcakes **\$36 per dozen**

Assorted Cookies, Brownies and Lemon Bars **\$36 per dozen**

Chips, Pico de Gallo, and Guacamole **\$7 per person**

Hummus, Pita and Cucumber **\$8 per person**

Fresh Seasonal Vegetables with Herb Ranch Dipping Sauce **\$6 per person**

DRINKS

Freshly Brewed Regular or Decaffeinated Coffee **\$65 per gallon**

Assorted Hot Herbal Teas **\$65 per gallon**

16 oz. Still or Sparkling Water **\$5 each**

Orange, Apple or Cranberry Juice Carafe (*serves 3*) **\$18 each**

Iced Black Tea **\$50 per gallon**

Iced Sweet Green Tea **\$50 per gallon**

Lemonade **\$50 per gallon**

Red Bull (Regular or Sugar Free) **\$6 each**

Assorted Soft Drinks; Coke, Diet Coke and Sprite **\$5 each**