

# BREAKFAST

## THE CONTINENTAL

Sliced Fruit and Berries Platter  
Pastry Chef's Selection of Baked Goods, Sliced Breads and Bagels with Toaster  
Whipped Cream Cheese, Fruit Preserves, Nutella and Butter  
Selection of Bottled Juices  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Tea Forte and Herbal Teas  
Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy Milk on Request)  
**\$21 per guest**

## THE DELUXE CONTINENTAL

Sliced Fruit and Berries Platter  
Pastry Chef's Selection of Baked Goods, Sliced Breads and Bagels with Toaster  
Whipped Cream Cheese, Fruit Preserves, Nutella and Butter  
Selection of Cold Cereals with 2% Milk and Skim Milk  
Selection of Plain and Fruit Yogurts  
House Made Granola with a Bowl of Fresh Berries  
Cottage Cheese with a Side of Fresh Pineapple Relish  
Selection of Bottled Juices  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Tea Forte and Herbal Teas  
Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy Milk on Request)  
**\$26 per guest**

## CONTINENTAL BREAKFAST ENHANCEMENTS

Cage Free, Hard Boiled Eggs | **\$36 per dozen**  
Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers and Queso Fresco | **\$6 per guest**  
Breakfast Pita with Scrambled Eggs, Applewood Smoked Bacon, Spinach and Jack Cheese | **\$6 per guest**  
Toasted English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese | **\$6 per guest**  
Quiche Lorraine Muffins with Applewood Smoked Bacon and Swiss Cheese | **\$6 per guest**  
Southwestern Quiche Muffins with Chorizo, Mixed Peppers and Pepper Jack Cheese | **\$6 per guest**  
Florentine Quiche Muffins with Spinach, Mushrooms, Cheddar and Gruyere Cheeses | **\$6 per guest**  
Croissant Sandwich with Scrambled Eggs, Sliced Turkey and Swiss Cheese | **\$6 per guest**  
Hot Oatmeal with Brown Sugar, Raisins and Dried Fruit | **\$6 per guest**  
Fresh Fruit & Protein Smoothies (serves 7, 8 oz glasses) | **\$42 per pitcher** ◊

## Continental Breakfast Service:

*1 hour of service with small plates in meeting room or with reception style seating. Based on a minimum of 15 guests, \$125 charge applies if under minimum. ◊Attendant Fee of \$35 per hour, required for larger groups.*

## VALLEY HO BREAKFAST BUFFET

Sliced Fruit and Berries Platter  
Pastry Chef's Selection of Baked Goods, Sliced Breads and Bagels with Toaster  
Selection of Whipped Cream Cheese, Fruit Preserves, Nutella and Butter  
Selection of Cold Cereals with 2% Milk and Skim Milk  
Selection of Plain and Fruit Yogurts  
House Made Granola with a Bowl of Fresh Berries  
Cottage Cheese with a Side of Fresh Pineapple Relish  
Scrambled Eggs with Chives and Cheddar Cheese on the Side  
Applewood Smoked Bacon and Chicken Sausage Links  
Platter of Fresh Sliced Tomatoes  
Chef's Selection of Potatoes and Home Style Cheesy Grits

### Service of:

Selection of Fresh Juices  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Tea Forte and Herbal Teas  
Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy Milk upon request)  
**\$36 per guest**

## BUFFET BREAKFAST ENHANCEMENTS

Made to Order Eggs and Omelet Station: Smoked Salmon, Mushrooms, Scallions, Cheddar Cheese, Bacon, Ham, Turkey and Fresh Salsa | **\$11 per guest\***  
Smoked Salmon Tray with Condiments (accompanies bagels from breakfast menu) | **\$9 per guest**  
French Toast with Berry Compote & Warm Maple Syrup | **\$6 per guest**  
Buttermilk Pancakes with Berry Compote and Warm Maple Syrup | **\$6 per guest**  
Warm Jumbo Cinnamon Rolls with Icing | **\$54 per dozen**

## Breakfast Buffet Service:

*1 hour of service, full table set and serviced in an outdoor or indoor location. Based on a minimum of 25 guests, \$125 charge applies for 16-24 guests. \*Chef Fee of \$125 per 40 guests on chef stations.*

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.



# BREAKFAST

## VALLEY HO BREAKFAST TO GO

Whole Fresh Fruit  
Bagel with Cream Cheese  
Fruit Cereal Bar  
Selection of Chilled Bottled Juices  
Chilled VH Bottled Water

**\$14 per guest**

## TO-GO COFFEE STATION ENHANCEMENTS

Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Tea Forte and Herbal Teas  
Coffee Service Includes a Selection of 2% Milk and Half/Half  
(Soy Milk on Request)

**\$72 per gallon, \$40 per ½ gallon**

## TO-GO HOT MENU ITEM ENHANCEMENTS

Breakfast Burrito with Scrambled Eggs, Spicy Sausage,  
Mixed Peppers and Queso Fresco | **\$6 per guest**  
Breakfast Pita with Scrambled Eggs, Applewood Smoked  
Bacon, Spinach, Jack Cheese | **\$6 per guest**  
Toasted English Muffin Sandwich with Scrambled Eggs,  
Bacon and Cheddar Cheese | **\$6 per guest**  
Croissant Sandwich with Scrambled Eggs, Sliced  
Turkey and Swiss Cheese | **\$6 per guest**

## PLATED BREAKFAST

### Pre-Set

Assorted Baker's Basket with Fruit Preserves and Butter  
Tart Yogurt Parfait with House Made Granola and Fresh Berries

### Menu Options

*Select One*  
Southwestern Scrambled Eggs with Ham, Bell Peppers and Onions  
Egg Over Easy with Roasted Vegetable Hash  
(vegetarian option upon request)

*Select One*  
Chicken Sausage Links  
Applewood Smoked Bacon  
Virginia Ham Steak

*Served with Country-Style Breakfast Potatoes and Fruit Garnish*

*Served Tableside*  
Freshly Squeezed Orange and Grapefruit Juices  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Tea Forte and Herbal Teas  
Coffee Service Includes a Selection of 2% Milk and Half/Half  
(Soy Milk upon request)  
**\$30 per guest**

### Plated Breakfast Service:

*Best suited for indoor functions with a set program.  
Based on a minimum of 8 guests.*

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.

