

# BELOVED BRUNCH



HOTEL  
**Valley Ho**  
Scottsdale, AZ

## WEEKEND BRUNCH

\$65 per guest

### **Pastry Chef's Selection of Assorted Baked Goods:**

Chocolate and Butter Croissants, Bear Claws, Mini Muffins, Breakfast Breads, Fruit Preserves and Butter

### **Seasonal Fresh Fruit**

Sliced Seasonal Melons and Fruit Platter

### **Bagel Bar**

Selection of Whipped Cream Cheese, Smoked Salmon with Capers, Chopped Hard-Boiled Eggs, Red Onions, Cucumbers and Lemon Wedges

### **Omelet or Casserole Selection**

#### **\*Omelets and Eggs Made To Order:**

Chef's Selection of Toppings

### **Breakfast Casseroles**

Select One

Breakfast Bake with Chorizo Potato Gratin

French Toast Casserole Topped with Blueberries, Cinnamon and Brown Sugar Crumble

Breakfast Bake with Egg White, Grilled Vegetables, Turkey Sausage and Swiss Cheese

### **Meat**

Select One

Turkey Sausage

Virginia Ham

Pecanwood Bacon

### **Salad Station**

Accompanied by Hawaiian Rolls and Butter

Select One

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Breadcrumbs and Balsamic Glaze

Classic Caesar Salad

Leafy Greens with Crisp Vegetables and Champagne Vinaigrette

### **Main Course**

Select One

Sage and Mustard-Crusted Salmon with Braised Kale

Grilled Chicken Breast with Roasted Tomato Cream and Herbed Parmesan Orzo

### **House-Made Desserts**

Select one

House-Made Sticky Buns

Monkey Bread

or Assorted Donuts

### **Beverage Service**

Fresh Orange and Grapefruit Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Teas and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut and Almond Milk Upon Request)

## BRUNCH ENHANCEMENTS

Herb Crusted Prime Rib with Gourmet Mustard, Horseradish Cream and Port Wine Sauce and Soft Rolls

Serves 25 guests. **\$425 each\***

Waffle Station with Accompaniments to Include Chocolate Chips, Powdered Sugar, Fresh Berries, Whipped Cream and Vermont Maple Syrup | **\$12 per guest**

Shrimp Cocktail Served on Ice with Lemon Wedge and Cocktail Sauce | **\$7 per piece | minimum 25 pieces**

Chocolate-Dipped Strawberries | **\$60 per dozen, minimum of 3 dozen**

Bloody Mary Bar with Assorted Condiments | **\$13 each**

Mimosa and Peach Bellini | **\$10 each**

Kenwood Sparkling Wine | **\$35 per bottle**

Stellina De Notte Prosecco | **\$40 per bottle**

Additional Champagne and Sparkling Wines Available

### **Brunch Service**

*2 hours of service, full table set and serviced in an outdoor or indoor location.*

*Based on a minimum of 25 guests.*

*Per person menus will be charged on full guest count.*

*Gluten-free options available upon request.*

*\*Chef Fee of \$150 per 40 guests on made to order and carving stations. 23% service charge and 7.95% tax applies (current tax)*

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.