

BALANCED BREAKFAST



HOTEL
Valley Ho
Scottsdale, AZ

THE CONTINENTAL

\$34 per guest

Seasonal Fresh Fruit 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 Fresh Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

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

THE DELUXE CONTINENTAL

\$39 per guest

Seasonal Fresh Fruit 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

Build Your Own Parfait
Selection of Greek Yogurt, Plain and Fruit Flavors.
House Made Granola and Fresh Berries

Selection of Fresh Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

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

CONTINENTAL BREAKFAST SERVICE

1 hour of service with small plates in meeting room or with reception style seating.

*Per person menus will be charged on full guest count.
Gluten-free options available upon request.*

VALLEY HO BREAKFAST BUFFET

\$48 per guest

Seasonal Fresh Fruit 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

Build Your Own Parfait
Selection of Greek Yogurt: Plain and Fruit Flavors
House Made Granola and Fresh Berries

Scrambled Eggs with Chives, Cheddar Cheese and Salsa on the Side

Pecanwood Bacon and (choice of one) Sausage: Pork, Turkey or Chicken

Chef's Selection of Potatoes or Home Style Cheesy Grits

Selection of Fresh Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

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

BREAKFAST BUFFET SERVICE

1 hour of service, full table set serviced in an outdoor or indoor location. Based on a minimum of 25 guests, \$150 charge applies for 16-24 guests.

*Per person menus will be charged on full guest count.
Gluten-free options available upon request.*

23% service charge and 8.05% tax applies (current tax)

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

BALANCED BREAKFAST



HOTEL
Valley Ho
Scottsdale, AZ

VALLEY HO BREAKFAST TO GO

\$28 per guest

Whole Fresh Fruit

Wrapped Large Muffin

Fruit and Cereal Bar

Chilled VH Bottled Water

TO-GO COFFEE STATION ENHANCEMENTS

\$88 per gallon, \$50 per ½ gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

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

BREAKFAST CASSEROLES

\$10 per guest

(minimum 10 people)

Select one

Chorizo Potato Gratin with Pepper Jack Cheese

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

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

Served Warm in Chaffer

BREAKFAST ENHANCEMENTS

Hard-Boiled Eggs | \$42 per dozen

Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers and Cheddar Jack Cheese with Salsa | \$8 per guest

Toasted English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese | \$8 per guest

Breakfast Veggie Wrap with Egg Whites, Grilled Vegetables and Spinach with a Red Pepper Spread | \$8 per guest

Croissant Sandwich with Scrambled Eggs, Choice of Turkey, Bacon or Ham with Cheddar Cheese | \$8 per guest

Vegan Hot Oatmeal with Brown Sugar, Raisins and Dried Fruit | \$8 per guest

Chef Made Fresh Fruit Smoothies (serves 7, 8oz glasses) | \$84 per pitcher

Made to Order Eggs and Omelet Station: Chef's Selection of Toppings (Min 20 people) | \$16 per guest*

Smoked Salmon Tray with Condiments (accompanies bagels from breakfast menu) | \$12 per guest

French Toast with Berry Compote and Vermont Maple Syrup | \$10 per guest

Buttermilk Pancakes with Berry Compote and Vermont Maple Syrup | \$10 per guest

Warm Jumbo Cinnamon Rolls with Icing | \$68 per dozen

Locally Pressed Fresh Juices | \$8 per bottle

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