BALANCED BREAKFAST



CONTINENTAL

The Continental

\$36 per guest

Seasonal Fresh Fruit

Assorted Pastries and Sliced Breads with Toaster Selection of Fruit Preserves, Nutella, and Butter Selection of Individually Bottled Juices Freshly Brewed Coffee and Decaffeinated Coffee Assorted Forté Gourmet Teas, and Herbal Teas Includes a Selection of 2% Milk and Half & Half (Oat or Almond Milk Available Upon Request)

The Deluxe Continental

\$43 per guest

Seasonal Fresh Fruit

Assorted Pastries and Sliced Breads with Toaster Selection of Fruit Preserves, Nutella, and Butter Selection of Cold Cereals with 2% Milk and Almond Milk Non-Fat Yogurt, House-Made Granola, and Fruit Compote

Selection of Individually Bottled Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Forté Gourmet Teas, and Herbal Teas
Includes a Selection of 2% Milk and Half & Half
(Oat or Almond Milk Available Upon Request)

BUFFET

Valley Ho Breakfast Buffet

\$50 per guest

Seasonal Fresh Fruit

Assorted Pastries and Sliced Breads with Toaster Selection of Fruit Preserves, Nutella, and Butter Selection of Cold Cereals with 2% Milk and Almond Milk

Non-Fat Yogurt, House-Made Granola, and Fruit Compote

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

Apple Wood Bacon and Pork Sausage

Chef's Selection of Potatoes

Selection of Individually Bottled Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas, and Herbal Teas

Includes a Selection of 2% Milk and Half & Half (Oat or Almond Milk Available Upon Request)

Continental Breakfast Service

Includes one hour of service. Per-person menus will be charged on full guest count. Gluten-free options available upon request.

Buffet Breakfast Service

Includes one hour of service. Full table set serviced in an outdoor or indoor location. Per-person menus will be charged on full guest count. Gluten-free options available upon request.

BALANCED BREAKFAST



TO GO

Grab + Go Box

individually packaged \$30 per quest

Whole Fresh Fruit

Wrapped Large Muffin

Protein Bar

Yogurt and Granola

Chilled VH Bottled Water

To-Go Coffee Station

\$92 per gallon, \$55 per half-gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Includes a Selection of 2% Milk and Half & Half (Oat or Almond Milk Available Upon Request)

Specialty Pastry

\$52 per dozen, per item

Chocolate and Butter Croissants, Assorted Danishes, Bear Claws, or Scones

Muffins

\$53 per dozen, per item

Blueberry, Granola Nut, or Chocolate Chip

Breakfast Breads

\$53 per dozen, per item

Marble, Lemon Poppy Seed, Banana, or Pumpkin

Bagels

\$56 per dozen per item

Plain and Everything

Whipped Cream Cheese, Fruit Preserves, Nutella, and Butter

Breakfast Menu Enhancements

ordered in conjunction with a breakfast menu

Hard Boiled Eggs

\$42 per dozen

Chilaquiles with Ranchero Sauce, Black Beans, Jack Cheddar, Scrambled Eggs, Sour Cream, Cotija Cheese and House-Made Chorizo

\$18 per quest

French Toast Bread Pudding with Cinnamon, Vanilla and Brioche with Sweet Custard Topped with White Chocolate Crumb

\$16 per guest

Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers, Cheddar Jack Cheese, and Salsa \$10 per quest

Toasted English Muffin Sandwich with Scrambled Eggs, Bacon, and Cheddar Cheese

\$10 per quest

Breakfast Veggie Wrap with Egg Whites, Grilled Vegetables, and Spinach with a Roasted Garlic Spread \$10 per quest

Croissant Sandwich with Scrambled Eggs, and Cheddar Cheese

Choice of Turkey, Bacon, or Ham

\$10 per guest

Oatmeal with Brown Sugar, and Dried Tropical Fruit \$10 per guest | vegan + gluten free

Made-to-Order Eggs and Omelet Station with Chef's Selection of Toppings \$22 per guest* | minimum 20 guests

Avocado Toast with Toasted Almonds, Lemon Zest, and Sea Salt

\$12 per guest | add Smoked Salmon \$5 per guest