

BALANCED BREAKFAST



HOTEL
Valley Ho
Scottsdale, AZ

THE CONTINENTAL

\$30 per guest

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 Bottled 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

\$35 per guest

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 Greek Yogurt: Vanilla and Fruit Flavors

House-Made Granola with a Bowl of Fresh Berries

Selection of Bottled 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 ENHANCEMENTS

Cage-Free Hard Boiled Eggs | **\$42 per dozen**

Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers and Queso Fresco with Ho Salsa | **\$7.50 per guest**

Toasted English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese | **\$7.50 per guest**

California Wrap with Egg, Chicken Sausage, Roasted Asparagus Tips, Broccolini, Fontina and Avocado Wrapped in a Spinach Tortilla | **\$7.50 per guest**

Croissant Sandwich with Scrambled Eggs, Sliced Turkey and Swiss Cheese | **\$7.50 per guest**

Vegan Hot Oatmeal with Brown Sugar, Raisins and Dried Fruit | **\$7.50 per guest**

Chef-Made Fresh Fruit Smoothies (serves 7, 8 oz glasses) | **\$48 per Pitcher** ◊

CONTINENTAL BREAKFAST ENHANCEMENTS, CONT.

Breakfast Casseroles

\$8 per guest, per selection

Egg and Chicken Sausage Strata with Parmigiano-Reggiano, Spinach and Sourdough Bread

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

Breakfast Bake with Egg, Sliced Potatoes, Gruyère Cheese and Canadian Bacon, Garnished with Parsley

All served warm in chaffer

Build-Your-Own Breakfast Burrito Station

\$12 per guest, minimum of 25 guests

Scrambled Eggs, Shredded Jack Cheese, Ground Spicy Sausage, Ground Turkey Sausage, Avocado Relish, Chopped Tomato, Ho Salsa and Warm Flour Tortilla

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, \$150 charge applies if under minimum.

Per person menus will be charged on full guest count.

Gluten-free options available upon request.

◊Attendant Fee of \$45 per hour required for larger groups.

VALLEY HO BREAKFAST BUFFET

\$45 per guest

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 Greek Yogurt: Vanilla and Fruit Flavors

House-Made Granola with a Bowl of Fresh Berries

Scrambled Eggs with Chives and Cheddar Cheese on the Side

Applewood Smoked Bacon and SW Turkey Sausage Links

Platter of Fresh Sliced Tomatoes

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)

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

BREAKFAST BUFFET ENHANCEMENTS

Made-to-Order Eggs and Omelet Station: Smoked Salmon, Mushrooms, Scallions, Cheddar Cheese, Bacon, Ham, Turkey and Ho Salsa | **\$14 per guest***

Smoked Salmon Tray with Condiments (Accompanies Bagels from Breakfast Menu) | **\$12 per guest**

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

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

Warm Jumbo Cinnamon Rolls with Icing | **\$68 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, \$150 charge applies for 16–24 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 chef station.*

VALLEY HO BREAKFAST TO GO

\$22 per guest

Whole Fresh Fruit

Wrapped Large Muffin

Fruit and Cereal Bar

Selection of Chilled Bottled Juices

Chilled VH Bottled Water

TO-GO COFFEE STATION ENHANCEMENTS

\$80 per gallon, \$46 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)

TO-GO HOT MENU ITEM ENHANCEMENTS

Cage-Free Hard Boiled Eggs | **\$42 per dozen**

Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers and Queso Fresco with Ho Salsa | **\$7.50 per guest**

Toasted English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese | **\$7.50 per guest**

California Wrap with Egg, Chicken Sausage, Roasted Asparagus Tips, Broccolini, Fontina and Avocado Wrapped in a Spinach Tortilla | **\$7.50 per guest**

Croissant Sandwich with Scrambled Eggs, Sliced Turkey and Swiss Cheese | **\$7.50 per guest**

PLATED BREAKFAST

\$37 per guest

Pre-Set

Assorted Baker's Basket with Fruit Preserves and Butter

Greek Yogurt Parfait with House-Made Granola, Apricot Preserves and Fresh Berries

Menu Options

Select One

Frittata Florentine with Spinach and Gruyère

Frittata Southwest with Roasted Green Chilies, Oven-Roasted Tomatoes and Cheddar Cheese

Frittata Californian with Asparagus, Squash, Mushrooms and Fontina

Select One

Local SW Turkey 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 Forté Gourmet Tea and Herbal Teas

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

Plated Breakfast Service:

Best suited for indoor functions with a set program.

Based on a minimum of 8 guests.

Gluten-free options available upon request.

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