

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, Cream Scones with Crème Fraîche and Fresh Berries, Fruit Preserves and Butter

Sliced Fruit and Berry Platter

Sliced Melon, Pineapple and Fresh Berries

Bagel Bar

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

Egg Selection

Select One

Egg selection is accompanied by Local SW Turkey Sausage Links, Virginia Ham or Smoked Applewood Bacon and Skillet Potatoes

Omelets and Eggs Made to Order

Fresh Sliced Mushrooms, Scallions, Shredded Cheddar Cheese, Diced Ham, Applewood Smoked Bacon, Peppers, Rock Shrimp, Avocado and Ho Salsa

Eggs Benedict

House-Made English Muffins, Virginia Ham and Poached Egg with Hollandaise Sauce

Classic Huevos Rancheros

Lightly Fried Tortilla Topped with Refried Beans, Fried Egg and Pepper Jack Cheese with Ho Salsa and Guacamole

Breakfast Bake

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

Salad Station

**Accompanied by House-Made Rolls and Butter*

Select One

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Roasted Marinated Vegetable Salad

Leafy Greens with Crisp Vegetables and Herb Vinaigrette

Main Course

Select One

Sage and Mustard-Crusted Salmon with Broccolini and Wild Rice

Grilled Chicken Breast with Roasted Tomato Cream and Herbed Parmesan Orzo

Selection of House-Made Desserts

Fresh Fruit Tarts, Mimosa Cheesecake and Chocolate Malt Pudding

Beverages

Fresh 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)

BRUNCH ENHANCEMENTS

Carved Roasted Beef Tenderloin with Horseradish Sauce and Natural Jus | \$22 per guest*

Carved Leg of Lamb, Marinated with Fresh Herbs and Garlic served with Rosemary Pan Jus | \$22 per guest*

Chocolate Dipped Strawberries | \$60 per dozen

Bloody Mary Bar with Assorted Condiments | \$13 per guest◇

Mimosa and Peach Bellini | \$10 per guest◇

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.*

◇Attendant Fee of \$45 per hour.

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