

BALANCED BREAKFAST



HOTEL
Valley Ho
Scottsdale, AZ

THE CONTINENTAL

\$30 per guest

Sliced Fruit + Berries Platter

Pastry Chef's Selection of Baked Goods, Sliced Breads
+ Bagels With Toaster

Selection of Whipped Cream Cheese, Fruit Preserves, Nutella + Butter

Selection of Bottled Juices

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

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

THE DELUXE CONTINENTAL

\$35 per guest

Sliced Fruit + Berries Platter

Pastry Chef's Selection of Baked Goods, Sliced Breads
+ Bagels With Toaster

Selection of Whipped Cream Cheese, Fruit Preserves, Nutella + Butter

Selection of Cold Cereals With 2% Milk + Skim Milk

Selection of Greek Yogurt: Plain + Fruit Flavors

House-Made Granola

Selection of Bottled Juices

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

*Coffee Service Includes A Selection Of 2% Milk + Half/Half
(Soy, Coconut + Almond Milk Upon Request)*

CONTINENTAL BREAKFAST ENHANCEMENTS

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

Breakfast Burrito with Scrambled Eggs, Spicy Sausage,
Mixed Peppers + Cheddar Jack Cheese with Salsa | **\$7.50 per guest**

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

Breakfast Veggie Wrap with Egg Whites, Grilled Vegetables, + Spinach
with a Red Pepper Spread | **\$7.50 per guest**

Croissant Sandwich with Scrambled Eggs, Choice of Turkey, Bacon or
Ham with Cheddar Cheese | **\$7.50 per guest**

Vegan Hot Oatmeal with Brown Sugar, Raisins
+ 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

Chorizo Potato Gratin with Pepper Jack Cheese

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

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

All Served Warm in Chaffer

Breakfast Burrito Station

\$12 per guest, minimum of 25 guests

Scrambled Eggs, Shredded Jack Cheese, Ground Spicy Sausage,
Potatoes, Salsa, Guacamole, Sour Cream + 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 + Berries Platter

Pastry Chef's Selection of Baked Goods, Sliced Breads
+ Bagels with Toaster

Selection of Whipped Cream Cheese, Fruit Preserves, Nutella + Butter

Selection of Cold Cereals with 2% Milk + Skim Milk

Selection of Greek Yogurt: Plain + Fruit Flavors

House-Made Granola

Scrambled Eggs With Chives + Cheddar Cheese on the Side

Pecanwood Bacon + Turkey Sausage

Chef's Selection of Potatoes

Selection of Fresh Juices

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

*Coffee Service Includes a Selection of 2% Milk + Half/Half
(Soy, Coconut + 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 + Omelet Station: Smoked Salmon, Mushrooms, Scallions, Cheddar Cheese, Bacon, Ham, Turkey + Salsa | **\$14 per guest***

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

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

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

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

Donut Bombs (Minimum 2 Dozen Ordered) | **\$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 + 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 + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

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

TO-GO HOT MENU ITEM ENHANCEMENTS

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

Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers + Cheddar Jack Cheese with Salsa | **\$7.50 per guest**

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

Breakfast Veggie Wrap with Egg Whites, Grilled Vegetables, + Spinach with a Red Pepper Spread | **\$7.50 per guest**

Croissant Sandwich with Scrambled Eggs, Choice of Turkey, Bacon or Ham with Cheddar Cheese | **\$7.50 per guest**

PLATED BREAKFAST

\$37 per guest

Pre-Set

Assorted Baker's Basket with Fruit Preserves + Butter

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

Menu Options

Select One

Buttermilk Pancakes or Brioche French Toast

Southwest Frittata with Roasted Green Chilies, Oven-Roasted Tomatoes, Pepper Jack Cheese + Chorizo

Short Rib Hash with Potatoes, Fried Egg, Natural Jus, Grilled Noble Bread + Smoked Paprika Hollandaise

Vegetarian Quiche with Seasonal Vegetables, Egg Whites, Spinach + Parmesan

Select One

Turkey Sausage

Pecanwood Bacon

Virginia Ham Steak

Served with Country-Style Breakfast Potatoes + Fruit Garnish

Served Tableside

Fresh Orange + Grapefruit Juices

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

Coffee Service Includes a Selection of 2% Milk + Half/Half (Soy, Coconut + 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.