BELOVED BRUNCH



HOTEL Valley Ho
Scottsdale, AZ

WEEKEND BRUNCH

$65 per guest

Pastry Chef's Selection of Assorted Baked Goods:
Chocolate + Butter Croissants, Bear Claws, Mini Muffins, Breakfast Breads, Fruit Preserves + Butter

Sliced Fruit and Berry Platter
Sliced Melon, Pineapple + Fresh Berries

Bagel Bar
Selection of Whipped Cream Cheese, Smoked Salmon with Capers, Chopped Hard-Boiled Eggs, Red Onions, Cucumbers + Lemon Wedges

Egg Selection
Egg Selection is Accompanied by Turkey Sausage, Virginia Ham or Pecanwood Bacon + Skillet Potatoes

Omelets and Eggs Made To Order
Fresh Sliced Mushrooms, Scallions, Shredded Cheese, Diced Ham, Pecanwood Bacon, Peppers, Jalapeños, Smoked Salmon + Salsa

Breakfast Casseroles
Select One
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

Salad Station
**Accompanied by Hawaiian Rolls + Butter*
Select One
Fresh Buffalo Mozzarella + Vine-Ripened Tomatoes with Basil Breadcrumbs + Balsamic Glaze

Vegetable Grain Salad

Leafy Greens with Crisp Vegetables + Champagne Vinaigrette

Main Course
Select One
Sage + Mustard-Crusted Salmon with Braised Kale

Grilled Chicken Breast with Roasted Tomato Cream + Herbed Parmesan Orzo

House-Made Desserts
Choice of House-Made Sticky Buns, Monkey Bread, or Donut Bombs

Beverage Service
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)

BRUNCH ENHANCEMENTS

Carved Roasted Prime Rib with Horseradish Sauce + Natural Jus | $22 per guest*

Waffle Station with Accompaniments to Include Chocolate Chips, Powdered Sugar, Fresh Berries, Whipped Cream + Vermont Maple Syrup | $12 per guest

Shrimp Cocktail Served on Ice with Lemon Wedge + Cocktail Sauce | $10 per guest

Chocolate-Dipped Strawberries | $60 per dozen, minimum of 3 dozen

Bloody Mary Bar with Assorted Condiments | $13 per guest◊

Mimosa + Peach Bellini | $10 per guest◊

Kenwood Sparkling Wine | $35 per bottle

Stellina De Notte Prosecco | $40 per bottle

Additional Champagne + Sparkling Wines Available

Brunch Service:
2 Hours of Service, Full Table Set + 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 + 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.