

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 Choice of 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.