



## BREAKFAST BUFFETS

Minimum of 20 guests required for the following buffets

Selections below are served with two fruit juices, Starbucks regular & decaf House Blend coffees and TAZO teas

### Traditional Continental Breakfast Buffet

Seasonal fresh fruit and berries, assorted pastries, served with sweet butter and a variety of fruit preserves

### Spa Continental Breakfast Buffet

Fresh fruit skewers, yogurt parfaits, served with seasonal berries, sliced bananas, granola, honey banana nut bread and marble bread, assorted boxes of cereal with milk

### Sonoma Breakfast Buffet

Fresh fruit skewers, assorted breakfast pastries, served with sweet butter and a variety of fruit preserves, scrambled eggs (choice of: plain, western, or parmesan & chive), applewood-smoked bacon, maple sausage, lyonnaise breakfast potatoes

### European Breakfast Buffet

An assortment of sliced cheeses, deli meats, hard-boiled eggs, fresh brioche breads served with sweet butter and a variety of fruit preserves

### Sausalito Breakfast Buffet

Seasonal fresh fruit and berries, caramelized cinnamon french toast, served with warm Vermont maple syrup and sweet butter, mini omelettes with a choice of: (feta cheese & sun-dried tomatoes or sharp Cheddar & avocado) applewood-smoked bacon, maple sausage, lyonnaise breakfast potatoes, wholegrain toast

### Choice of assorted breakfast pastries (up to 3):

Croissants, breakfast breads, muffins, danish, scones, or bagels

### Choice of assorted juices:

Orange, grapefruit, cranberry, pineapple, apple, tomato, pomegranate, or guava

### Coffee Station Upgrade

A selection of flavored syrups, spice shakers, and honey sticks

## BRUNCH BUFFETS

Minimum of 50 guests required for the following buffets

Selections below are served with freshly squeezed orange & grapefruit juice, Starbucks regular & decaf House Blend coffee & TAZO tea

### Wharf Buffet

Display of domestic and international cheeses with baguettes, banana berry & caramelized pear parfaits, mixed green salad with champagne vinaigrette, chicken salad with pears and walnuts, eggs benedict: poached egg on an English muffin with Canadian bacon, shrimp cocktail on ice served with cocktail sauce, steamed Salmon with cilantro, ginger and scallion sauce,

Applewood smoked bacon, maple sausage, smashed potato bar with cheddar cheese, crushed bacon, diced broccoli, scallions, sour cream and butter. Selection of miniature fruit tarts, pastries and cheesecakes

### Add a prime rib station

### Add a mimosa station

All prices are subject to applicable service charge and state sales tax.  
Prices listed are to be charged per person or per item unless noted otherwise.



## BUFFET ENHANCEMENTS

Minimum of 20 guests required for the following buffets enhancements  
A chef fee of \$100 applies to the stations below.

### Omelette Station

- ◆ Select two: Sharp/mild Cheddar, Mozzarella, Gruyere, Swiss, Brie, Feta, Monterey or Pepper-Jack cheeses
- ◆ Select two: Ham, applewood-smoked bacon, sausage, grilled chicken, chorizo, shrimp add \$1, Dungeness crab add \$2
- ◆ Select three: Tomatoes, onion, broccoli, mushroom, green/red bell peppers, avocado, scallions, spinach

### Belgian Waffle Station

- ◆ Select two: Homemade whipped cream, Nutella hazelnut spread, maple syrup, strawberry preserves, or walnuts
- ◆ Select two: Strawberries, raspberries, bananas, or Grand Marnier mandarin zest

### Breakfast Burrito

Egg, chorizo, bell peppers, mixed cheddar cheeses, salsa in a flour tortilla

### Breakfast Panini

Egg, ham, Gouda cheese on grilled sour-dough bread

All prices are subject to applicable service charge and state sales tax.  
Prices listed are to be charged per person or per item unless noted otherwise.



## PLATED BREAKFAST

Minimum of 10 guests required for the following.

Selections below are served with freshly squeezed orange juice, Starbucks regular & decaf House Blend coffees and TAZO teas

### All American Breakfast

Farm fresh scrambled eggs with parmesan cheese and chives, bakery basket of homemade buttermilk biscuits, served with sweet butter and a variety of fruit preserves, choice of applewood-smoked bacon or maple sausage and breakfast potatoes

### Breakfast Stack

Croissant filled with scrambled eggs, Swiss cheese, and choice of ham or applewood-smoked bacon, seasonal fresh fruit and berries, breakfast potatoes

## A LA CARTE BREAKFAST

### Carbs

**Cinnamon rolls or sticky buns**

**Croissants, muffins, scones or danish**

**Assorted bagels with selection of two schmears**

Select two schmears: plain, strawberry, honey walnut, chive, garden vegetable, or smoked salmon flavor

**Banana nut bread or zucchini bread slices**

**McCann's Original Steel Cut Irish Oatmeal (serves 10 – 12 guests)**

Served with walnuts, raisins, dried cranberries, brown sugar, Vermont maple syrup, and wheat germ

**Hard Boiled Eggs**

### Fresh & Fruity

Minimum 10 items required for the selections below

**Granola, berry yogurt parfait**

**Sliced fresh fruit & berries**

**Assorted Stonyfield Farm Organic Yogurts**

All prices are subject to applicable service charge and state sales tax.  
Prices listed are to be charged per person or per item unless noted otherwise.