



BREAKFAST BUFFETS

Minimum 25 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

Sausalito Breakfast Buffet

Seasonal fresh fruit and berries, caramelized cinnamon French toast, served with warm Vermont maple syrup and sweet butter, mini omelettes with feta cheese & sun-dried tomatoes or sharp Cheddar & avocado (selection of one), 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 50 guests required for the following buffets

Selections below are served with freshly squeezed orange & grapefruit juice, Starbucks regular & decaffeinated 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 with Canadian bacon, poached egg on an English muffin, 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 25 guests required for the following buffets enhancements
A chief fee of \$100 applies to the selections below.

Omelette Station

- ◆ Select two: Sharp/mild Cheddar, mozzarella, Gruyere, Swiss, Brie, feta, Monterey or pepper 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, walnuts
- ◆ Select two: Strawberries, raspberries, bananas, Grand Marnier mandarin zest

Breakfast Crepe Station

- ◆ Select one: Cheddar, Gruyere, mozzarella, Swiss, Parmesan cheese, crème fraiche
- ◆ Select two: Ham, grilled chicken, turkey, shrimp add \$1, Dungeness crab add \$2
- ◆ Select four: Tomatoes, onion, broccoli, mushroom, corn, avocado, strawberries, Grand Marnier infused mandarin oranges with zest, bananas, Nutella Hazelnut Spread, homemade whipped cream

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PLATED BREAKFAST

Minimum 10 guests required for the following. Choice of one selection per group.
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

Wharf Eggs Benedict

Poached eggs on toasted English muffins with Dungeness crab cakes, topped with hollandaise sauce, banana berry parfait, 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, smoked salmon flavors

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

Fresh & Fruity

Minimum 10 items required for the selections below.

Banana berry parfait

Sliced fresh fruit & berries

Caramelized pear parfait with organic yogurt, toasted oats, crystallized ginger and crème Fraiche

Assorted Stonyfield Farm Organic Yogurts

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