



# Banquet Menu Breakfast & Brunch

## CONTINENTAL BREAKFASTS

### **SODA CREEK - \$12.00**

Selection of Juices  
Assorted Breakfast Bakeries  
Preserves and Butter  
Freshly Brewed Coffees, Assorted Herbal Teas

### **THE GRAND - \$17.00**

Selection of Juices  
Fresh Seasonal Sliced Fruit  
Yogurt and Granola  
Assorted Breakfast Bakeries  
Preserves and Butter  
Freshly Brewed Coffees, Assorted Herbal Teas

### **FISH CREEK - \$20.00**

Selection of Juices  
Assorted Bagels with Cream Cheese  
Salmon Lox Display with Diced Red Onion, Egg, Capers, Lemon Dill Cream Cheese  
Assorted Breakfast Bakeries  
Preserves and Butter  
Freshly Brewed Coffees, Assorted Herbal Teas

## BREAKFAST BUFFETS

20 person minimum required

### **HOME-STYLE BUFFET - \$22.00**

Selection of Juices  
Fresh Seasonal Sliced Fruit  
Assorted Breakfast Bakeries with Sweet Preserves and Butter  
Scrambled Eggs with Cheese and Scallions  
Apple Wood Smoked Bacon and Maple Sausage Links  
Roasted Breakfast Potatoes O'Brien  
Freshly Brewed Coffees, Assorted Herbal Teas

### **THE ALPINE - \$26.00**

Selection of Juices  
Fresh Seasonal Sliced Fruit  
Assorted Breakfast Bakeries with Sweet Preserves and Butter  
Scrambled Eggs with Cheddar Cheese and Scallions  
Vanilla French Toast with Warm Maple Syrup  
Apple Wood Smoked Bacon and Maple Sausage Links  
Roasted Breakfast Potatoes O'Brien  
Freshly Brewed Coffees, Assorted Herbal Teas

### **THE SLEEPING GIANT - \$33.00**

Selection of Juices  
Fresh Seasonal Sliced Fruit  
Assorted Breakfast Bakeries with Sweet Preserves and Butter  
Yogurt and Granola  
Oatmeal with Brown Sugar and Raisins  
Eggs Benedict  
Fresh Belgian Waffles with Warm Maple Syrup  
Apple Wood Smoked Bacon and Maple Sausage Links



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Roasted Breakfast Potatoes O'Brien  
Fresh Brewed Coffees, Assorted Herbal Teas

## **BRUNCH IN THE BOAT - \$48.00**

Selection of Juices  
Assorted Breakfast Bakeries  
Preserves and Butter  
Fresh Seasonal Sliced Fruit  
Domestic and Imported Cheese Display with Crackers  
Apple Wood Smoked Bacon and Maple Sausage Links

### **Choice of One:**

Veggie Frittata with Tomato, Herbs and Feta  
Western Omelet  
Southwest Chicken and Chipotle with Cilantro

### **Choice of One:**

Roasted Breakfast Potatoes O'Brien  
Boursin Mashed Potatoes

### **Choice of Two:**

Waldorf Salad  
Caesar Salad  
Spinach Salad with Prosciutto  
Pasta Salad

### **Choice of Two:**

Grilled Natural Chicken Breast with Stewed Tomato, Artichoke, Fennel, Goat Cheese  
Sundried Tomato Pesto Crusted Salmon with Lemon Aioli  
Moroccan Spiced Veggie Kabobs with Garbanzo Beans, Saffron Jasmine Rice, Chermoula Sauce  
Linguine with Asparagus, Lemon, Peas and Spring Herbs with Olive Oil, Fresh Grated Parmesan

Chef's Selection of Assorted Desserts  
Freshly Brewed Coffees, Assorted Herbal Teas

## **PLATED BREAKFASTS**

\*All Selections include Orange Juice, Basket of Muffins, Fresh Brewed Coffees and Assorted Teas

French Toast with Maple Syrup, Breakfast Potatoes O'Brien, Smoked Bacon and Maple Sausage Links - **\$19.00**  
Scrambled Eggs, Breakfast Potatoes O'Brien, Smoked Bacon OR Maple Sausage Links - **\$17.00**  
Ham and Cheese Frittata Served with Salsa and Breakfast Potatoes O'Brien - **\$20.00**  
Croissant Sandwich with Eggs, Cheese, and Ham served with Fresh Fruit - **\$19.00**  
Southwest Pizzitas on Toasted English Muffin with Egg, Onions, Green Chiles, Chorizo, Cheese, served with Breakfast Potatoes O'Brien - **\$18.00**  
Eggs Benedict with Ham and Hollandaise Sauce served with Breakfast Potatoes and Fresh Fruit - **\$21.00**  
Fresh Fruit Plate with Sliced Cheeses, Granola and Yogurt - **\$19.00**

## **LIVE ACTION STATIONS**

\*Plus \$75.00 Chef fee (One Chef per 50 people)

Omelet Station and Eggs To Order - **\$9.00 per person**  
Waffle Station - **\$8.00 per person**  
Crepe Station - **\$9.00 per person**



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## A LA CARTE BREAKFAST ITEMS

- Salmon Lox Display with Diced Red Onion, Boiled Chopped Egg, Capers, Lemon Dill Cream Cheese and Bagels - **\$8.00 per person**
- Croissant Sandwich with Eggs, Cheese, And Ham - **\$4.00 per person**
- Vanilla French Toast with Warm Maple Syrup - **\$3.00 per person**
- Cheese Blintzes with Berry Coulis - **\$3.00 per person**
- Belgian Waffles with Warm Maple Syrup - **\$5.00 per person**
- Apple Wood Smoked Bacon - **\$3.00 per person**
- Sausage Links - **\$3.00 per person**
- Grilled Ham - **\$4.00 per person**
- Oatmeal with Brown Sugar, Raisins - **\$3.00 per person**
- Green Chile-Cheddar Grits - **\$3.00 per person**
- Sliced Fruit and Berries - **\$3.00 per person**