



A LA CARTE BREAK ITEMS **BEVERAGES**

FC	Flavored Coffees
C	Coffee
HT	Hot Tea, Gourmet Selection
DC	Brewed Decaffeinated Coffee
SD	Soft Drinks
J	Orange and Grapefruit Juices, Freshly Squeezed
AJ	Assorted Fruit Juices
L	Lemonade
MW	Mineral Waters
SW	Natural Spring Waters
M	Cold Milk
P	Fruit Punch
BJ	Natural Bottled Fruit Juices
CM	Chocolate Milk
HC	Hot Chocolate
IT	Iced Tea
RS	RockStar
AZ	Arizona Iced Tea and Green Tea
GA	Gatorade

BAKERY ITEMS

A	Coffee Cake
B	Croissants
E	Assorted Freshly Baked Muffins
F	Assorted Danish Pastries
G	A Variety of Fresh Bagels with Whipped Cream Cheese
H	Iced Cinnamon Buns
I	Fresh Donuts
K	Assorted Fruit and Nut Breads
FT	Fruit Filled Turnovers

COMPLEMENTS

Q	Assorted Fruit Yogurts
R	Fresh Sliced Seasonal Melon, Citrus Fruit and Berries
T	Fresh Whole Fruit
U	Granola
V	Candy Bars
W	Ice Cream Novelties
X	Gourmet Ice Cream Bars
Y	Seasonal Fresh Berries with Assorted Sugars and Heavy Cream
Z	Assortment Fresh Baked Cookies
AA	Freshly Baked Brownies
BB	Krispy Rice Treats
DD	Danish Sandwiches (Ham, Turkey or Smoked Salmon)
EE	Smoothies Made to Order
FF	Jumbo Pretzels with Deli Mustard
GG	Individual Bags of Famous Amos Cookies
HH	Individual Bags of Trail Mix

All prices subject to change and do not include 21% service charge and applicable sales tax.



PLATED BREAKFASTS

*All Plated Breakfasts are Served with Freshly Squeezed Orange Juice,
Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Herbal Tea*

FIESTA EGGS

*Scrambled Eggs, Monterey Jack Cheese, Scallions
and Peppers in a Crisp Tortilla Cup
Oven Roasted Herbed Breakfast Potatoes
PBKFT-1*

FRENCH TOAST

*Thick Cinnamon Raisin Bread dipped in our Orange
Vanilla Batter served with Sage Link Sausage and
Vermont Maple Syrup
PBKFT-2*

PLAZA SCRAMBLED EGGS

*Fluffy Scrambled Eggs with your choice of Crisp
Bacon or Sausage Links and Plaza Breakfast
Potatoes
PBKFT-3*

STEAK AND EGGS

*Grilled Flat Iron Steak with Scrambled Eggs and
Crisp Ranch Potatoes
PBKFT-4*

EGGS BENEDICT

*Poached Eggs on a warm English Muffin, Fresh
Canadian Bacon topped with Hollandaise,
Served with Crisp Skillet Potatoes
PBKFT-5*

QUICHE LORAINNE

*Crisp Bacon, Caramelized Onions, Eggs, Fresh
Cream and Gruyere Cheese baked in a flaky crust
and served with Plaza Breakfast Potatoes
PBKFT-6*

GARDEN FRITTATA

*Eggs, Mushrooms, Tomatoes, Scallions, Broccoli and
Cheddar Jack Cheese Frittata with a Roasted Tomatillo
Salsa and Skillet Potatoes
PBKFT-7*



BREAKFAST BUFFETS

All Breakfast Buffets Include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Herbal Tea, a Selection of Chilled Juice and Freshly Squeezed Orange Juice

BREAKFAST BUFFET 1

Fresh Fruit Compote with Berries

Fluffy Scrambled Eggs

Country Sausage Links

Thick Sliced Bacon

Skillet Potatoes

Assortment of Freshly Baked Breakfast Pastries

Selection of Preserves, Honey & Butter

BBUF-1

BREAKFAST BUFFET 3

Sliced Fresh Fruit Display

Variety of Breakfast Cereals and Toasted Granola

Hot Oatmeal with Brown Sugar and

Assorted Dry Fruits

2% & Skim Milk

Fluffy Scrambled Eggs with Baby Chives

Country Sausage Links

Thick Sliced Bacon

Potato Hash

Buttermilk Pancakes and Warm Maple Syrup

Assortment of Freshly Baked Breakfast Pastries

Selection of Preserves, Honey & Butter

BBUF-3

BREAKFAST BUFFET 2

Sliced Fresh Fruit Display

Fluffy Scrambled Eggs

Country Sausage Links

Thick Sliced Bacon

Cinnamon Swirl French Toast with Maple Syrup

Breakfast Potatoes

Assortment of Freshly Baked Breakfast Pastries

Selection of Preserves, Honey & Butter

BBUF-2

BREAKFAST BUFFET 4

Sliced Fresh Fruit Display

Variety of Breakfast Cereals and Toasted Granola

2% and Skim Milk

Fluffy Scrambled Eggs with a Roasted Pepper Relish

Vegetable Quiche

Crisp Smoked Sliced Bacon

Thick Sliced Ham Steaks

Strawberry Crepes with a Chambord Crème Anglaise

Potato and Pepper Hash

Assortment of Freshly Baked Breakfast Pastries

Selection of Preserves, Honey & Butter

BBUF-4

SONORAN BURRITOS

Fresh Fruit Salad Scented with Honey Lime

“Sonoran Burrito Stand”

Fill a Fresh, Hand Stretched Flour Tortilla with Scrambled Eggs,

Chorizo, Queso Fresco, Jalapeños and Pico de Gallo

Papas de La Plaza

Assortment of Freshly Baked Breakfast Pastries

Selection of Preserves, Honey & Butter

BBUF-5

Chef's fee of \$100.00 per hour per chef applies (2 hour minimum)

Pricing of buffet's based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on breakfast buffet is less than 25 guests.



BRUNCH

Brunch Includes Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Herbal Tea, a Selection of Chilled Juice and Freshly Squeezed Orange Juice

*Fresh Fruit and Seasonal Berries with Heavy Cream and Brown Sugar
Omelet Station (Made to Order) to Include:
Ham, Shrimp, Bacon, Peppers, Mushrooms, Tomatoes, Onions, Jalapeños, Salsa and Grated Cheese
Belgian Waffles with Whipped Cream, Maple Syrup and Berries
Smoked Salmon and Bagels with Cream Cheese, Tomato, Onion, Chopped Eggs, Lemon and Capers
Slow Roasted Prime Rib, Chef Carved with Creamy Horseradish and Natural Pan Juices
Thick Sliced Bacon
Country Sausage Links
Imported and Domestic Cheese with Fruit
Poached Sea Bass with a Caper Relish and Lemon Grass Sticky Rice
Eggs Benedict
Vegetable Medley
Lyonnaise Potatoes
Assortment of Freshly Baked Breakfast Pastries
Selection of Preserves, Honey and Butter*

BRUNCH

*Provided for groups of 50 guests or more.
Chef's fee of \$100.00 per hour per chef applies (2 hour minimum)
Pricing of brunch based on 2 hours. Replenishment will occur only during first hour.
Buffets open over 2 hours are subject to a \$150.00 surcharge.*



CONTINENTAL BREAKFASTS

All Continental Breakfasts Include Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Tea

CONTINENTAL BREAKFAST 1

*Freshly Squeezed Orange Juice
Selection of Chilled Juice
Assortment of Freshly Baked Breakfast Pastries
Selection of Preserves, Honey and Butter
CONB1*

CONTINENTAL BREAKFAST 2

*Freshly Squeezed Orange Juice
Selection of Chilled Juice
Sliced Fresh Fruit Display
Assorted Fruit Yogurts
Toasted Granola
Assortment of Freshly Baked Breakfast Pastries
Selection of Preserves, Honey and Butter
CONB2*

CONTINENTAL BREAKFAST 3

*Freshly Squeezed Orange Juice
Selection of Chilled Juice
Sliced Fresh Fruit Display
Assorted Fruit Yogurts
Variety of Breakfast Cereals served with 2% & Skim Milk
Assortment of Freshly Baked Breakfast Pastries
A Variety of Jumbo Bagels and Whipped Cream Cheese
Selection of Preserves, Honey and Butter
CONB3*



BREAKFAST ENHANCEMENTS

BREAKFAST BURRITO

Fluffy Scrambled Eggs, Cheddar and Jack Cheeses with Roasted Peppers wrapped in a Soft Flour Tortilla. Served with Salsa Fresca
BREAKFAST

BACON AND EGGS

Crisp Smoked Bacon and Scrambled Eggs with Cheddar Cheese
BACON

CROISSANT SANDWICH

Flakey Croissant filled with Scrambled Eggs, Smoked Honey Ham and Cheddar Cheese
CROISSANT

CANADIAN BACON MUFFIN

Fresh Canadian Bacon, Scrambled Eggs, and Cheddar Cheese on a Toasted English Muffin
CANADIAN

COUNTRY SAUSAGE MUFFIN

Sausage Patty with Scrambled Eggs and Cheddar Cheese on a Toasted English Muffin
SAUSAGE

BUTTERMILK PANCAKES

Fluffy Pancakes with Maple Syrup
PANCAKES

HASH BROWNS

Golden Brown and Crispy
HASHBROWNS

BISCUITS & GRAVY

Country Sausage Gravy and Freshly Baked Biscuits
BISCUITS

ASSORTED DRY CEREAL

Served with Whole & Skim Milk
CEREAL

CINNAMON FRENCH TOAST

Thick Sliced Cinnamon Swirl Bread with Warm Maple Syrup
CINNAMON

OMELET STATION

*Chef Attended Omelet Station
Onions, Cheddar and Jack Cheeses,
Smoked Bacon, Honey Ham, Tomatoes,
and Assorted Sweet Peppers, and Mushrooms*
OMELET

HOT OATMEAL

Offered with Traditional Accompaniments
OATMEAL

SKILLET POTATOES

Seasoned Red Potatoes Tossed with Sautéed Peppers and Onions
SKILLET

SMOKED SALMON

Harwood Smoked Salmon and Bagels with Diced Onions, Tomatoes, Cream Cheese, Capers and Chopped Eggs
SMOKED

QUICHE

Vegetable Quiche with Eggs, Mushrooms, Tomatoes, Scallions, Broccoli, Cheddar and Jack Cheeses in a Flaky Pastry Crust
QUICHE



Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$150.00 surcharge. Additional fee of \$100.00 applies when guarantee on lunch buffet is less than 50 guests.