



PLATED BREAKFAST

Includes china service
25 guest minimum

All selections served with freshly baked croissants, assorted muffins, fresh brewed Starbucks® coffee, Tazo® teas & fresh squeezed orange juice. Our chef can create custom Plated Breakfast menus starting at 30.

Organic Eggs 27

Scrambled with Chives, Tomato Confit, Asparagus, Breakfast Potatoes, Choice of Applewood Smoked Bacon, Chicken Apple Sausage or Grilled Honey Ham

Cinnamon Brioche French Toast 28

Tahitian Vanilla Bean, Banana Compote, Warm Maple Syrup, Pecan Butter, Fresh California Fruit

Ham & Gruyere Quiche 29

Honey Ham, Gruyere Cheese, Caramelized Onion, Fresh California Fruit

Poached Eggs Benedict 30

Poached Eggs, Toasted English Muffin, Canadian Bacon, Grilled Asparagus, Tomato Confit, Hollandaise Sauce

Benedict & Cheese Blintze Duet 33

Poached Egg, Toasted English Muffin, Canadian Bacon, Hollandaise Sauce, Seared Mascarpone Blintzes, Berry Compote, Fresh California Fruit

BR EAKFAST & BREAKS

A 22% service charge and current sales tax will be added to all food, beverage and labor fees.



BREAKFAST BUFFET

1 ½ hours includes compostable service
25 guest minimum

Our chef can create custom Breakfast Buffet menus starting at 32.

BREAKFAST & BREAKS

Deluxe Continental Breakfast 25

Freshly Baked Croissants & Assorted Muffins, Seasonal Sliced Fruit, California Berries
Organic Steel Cut Oatmeal, Cinnamon Apple Compote, Fresh Squeezed Orange Juice
Freshly Brewed Starbucks® Coffee & Tazo® Teas

Continental Breakfast 22

Freshly Baked Croissants & Assorted Muffins, Seasonal Sliced Fruit & California Berries, Fresh
Squeezed Orange Juice, Freshly Brewed Starbucks® Coffee & Tazo® Teas

Create Your Own Buffet

Includes: Seasonal Sliced Fruit, California Berries
Freshly Baked Croissants & Assorted Muffins
Roasted Potatoes, Sautéed Peppers & Onions
Fresh Squeezed Orange Juice
Freshly Brewed Starbucks® Coffee & Tazo® Teas

Entrees

Select Two or Three:

Scrambled Organic Farm Eggs, Crème Fraiche, Chives
Cinnamon Brioche French Toast, Warm Maple Syrup, Pecan Butter
Mascarpone Cheese Blintzes, California Berry Ragout
Vegetarian Quiche, Spinach, Asparagus, Confit Tomato, Caramelized Onion
Bagels & Smoked Salmon, Cream Cheese, Sliced Tomatoes, Arugula
Classic Eggs Benedict, Hollandaise Sauce
Tofu Scramble, Ranchero Sauce, Roasted Onions & Peppers

Sides

Select Two:

Applewood Smoked Bacon
Country Sage Sausage
Chicken Apple Sausage
Grilled Honey Ham

Select 2 Entrees 32

Select 3 Entrees 38

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BREAKFAST BUFFET

1 ½ hours includes compostable service
25 guest minimum

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BR

EAKFAST & BREAKS

Breakfast Enhancements

Omelet Station 14

Requires a Chef at 185

Eggs, Egg Whites, Ham, Bell Peppers, Mushrooms, Onions, Rock Shrimp, Bacon, Spinach, Cheddar, Jack Cheese, Fresh Salsa

Whole Fresh Fruit & Grapes 3

Seasonal Sliced Fruit & California Berries 4

Assorted Yogurts & Organic Granola 5

Assorted Dry Cereals & Milk 5

Warm Organic Steel Cut Oatmeal 6

Cinnamon Apple Compote

Bagels & Smoked Salmon 14

Cream Cheese, Sliced Tomato, Arugula, Capers

Croissant Sandwich 10

Scrambled Eggs, Honey Ham & Cheddar or Eggs & Cheddar (Veg. Option)

Breakfast Burrito 10

Scrambled Eggs, Chorizo & Cheese or Eggs & Cheese (Veg. Option)

English Muffin Sandwich 9

Eggs, Honey Ham & Aged Cheddar or Eggs & Cheese (Veg Option)

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BREAK

30 minutes includes compostable service
25 guest minimum

Our chef can create custom Break menus starting at 16.

BREAKFAST & BREAKS

Zen Break 16

Green Tea Cookies, Ginseng Shooters, Chai Tea, Individual Chocolate & Vanilla Soy Milk Drinks, Asian Snack Mix

Fitness Break 16

Fresh Sliced California Fruit, Bowl of Seasonal Berries, Low Fat Yogurt, Fruit Compote, Granola, Bottled Water, Mineral Water, Assorted Juices

Tea Time 17

Chef's Selection of Petite Scones, Butter, Preserves, Devonshire Cream, California Cheese Display, Rustic Bread, Crackers, Selection of Quality English & Artisanal Tea

A Chocolate Buzz 16

Petit Chocolate Eclair, Chocolate Tart, Chocolate Dipped Strawberries, Chocolate Chip Cookies, Milk, Chocolate Milk

Gourmet Coffee Bar 14

Gourmet Coffee, Decaffeinated Coffee, Hot Tea, Hazelnut, Irish Cream & French Vanilla Syrups, Shaved Chocolate, Whipped Cream, Assorted Biscotti, Tea Cookies

Mediterranean Break 14

Crispy Pita Chips, Hummus, Assorted Olives, Herb Marinated Feta Cheese, Artichokes, Bottled Water, Soda

Seventh Inning Stretch 15

Jumbo Soft Pretzels, Sweet Grain Mustard, Chocolate Drizzled Caramel Corn, Mixed Nuts, Bottled Water, Soda

Power Break 15

Energy Bars, Chocolate Chip Cookies, Red Bull, Bottled Protein Drinks

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A LA CARTE BREAK

Whole Fruit 48/dozen

Apple, Banana, Orange or Pear

Individual Low Fat Yogurt 66/dozen

Plain, Peach or Berry

Breakfast Cereal & Milk 63/dozen

Honey Nut Cheerios®, Special K® or Raisin Bran®

Freshly Baked Danish 48/dozen

Cheese, Apple or Berry

Sliced Breakfast Bread or Muffin 48/dozen

Banana Nut, Oat Bran or Carrot

Croissant 48/dozen

Plain, Chocolate or Almond

Donut 49/dozen

Glazed, Chocolate or Maple

Bagel & Cream Cheese 49/dozen

Plain, Sesame or Everything

Freshly Baked Cookies 48/dozen

Chocolate Chip, Oatmeal Raisin or White Chocolate Macadamia Nut

Italian Biscotti 48/dozen

Almond or Chocolate

B R E A K F A S T & B R E A K S

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A LA CARTE BREAK

Dark Chocolate Dipped Strawberries 52/dozen

Fresh Baked Fudge Chocolate Brownies 48/dozen
(Nuts optional)

Ice Cream Novelties 59/dozen

Nestle® Crunch; Hagen-Daaz® Milk Chocolate Bar; It's It® Mint, Vanilla or Chocolate Ice Cream Treat or Dreyer's®, Strawberry, Pineapple or Coconut Fruit Bars

Individually Packaged Candy 48/dozen

Snickers®, Butterfinger®, Hershey's® Milk Chocolate Bar or M&M's® (Plain or Peanut)

Granola Bars 48/dozen

Chocolate Chunk or Oatmeal Raisin

Kind Bars® 62/dozen

Caramel Almond & Sea Salt or Coconut Oats & Honey

Dessert Bars 45/dozen

Lemon or Berry

Mixed Nuts 50/pound

Party Mix 48/pound

Individual Tropical Trail Mix 60/dozen

Individual Kettle Style Chips 48/dozen

Sea Salt, BBQ or Spicy

B R E A K F A S T & B R E A K S

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A LA CARTE BREAK

Pita Chips & Hummus 9
50 guest minimum

Tri-Color Tortilla Chips & Guacamole 10
50 guest minimum

Jumbo Hot Pretzels & Sweet Grain Mustard 48/dozen

Cinnamon & Sugar Dusted Churros 42/dozen

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BEVERAGE

Starbucks® Fresh Brewed Coffee or Assorted Tazo® Teas 80/gallon

Lemonade or Iced Tea 55/gallon

Barista Station – Hosted 450/hour

3-Hour Minimum. Cancel Policy is 72 Hours Prior. Deposit Required Upon Booking.

Each Station Serves 225 Cups of Cappuccino & Espresso in a 3-Hour Period.

Additional Cups of Cappuccino & Espresso: 4 each

Fresh Squeezed Orange Juice 73/gallon

Juices 5.75 each

Cranberry or Apple Juice 10 ounce Bottles

Milk 60/gallon

Whole, 2%, Non-fat or Soy Milk

Assorted Sodas 4.75 each

Coke®, Diet Coke® and Sprite®

Bottled Water 4.75 each

Dasani®

Red Bull® 6 each

Powerade® 5 each

Coconut Water 5 each

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