



PLATED BREAKFAST

Includes china service
25 guest minimum

All selections served with freshly baked croissants, assorted muffins, 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 Blintz Duet 33

Poached Egg, Toasted English Muffin, Canadian Bacon, Hollandaise Sauce, 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.

Deluxe Continental Breakfast 25

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

Continental Breakfast 22

Freshly Baked Croissants & Assorted Muffins
Freshly Squeezed Orange Juice
Brewed Starbucks® Coffee & Tazo® Teas

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BREAKFAST BUFFET

1 ½ hours includes compostable service
25 guest minimum

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

Create Your Own Buffet

Select 1 Entrée 31

Select 2 Entrées 34

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

Entrées

Select One or Two:

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, Tomato Confit, 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

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BREAKFAST ENHANCEMENTS

1 ½ hours includes compostable service
25 guest minimum

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

BREAKFAST & BREAKS

Omelet Station 14

Requires a Chef at 185 per 50 guests

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

Quiche, Spinach, Smoked Ham, Swiss or Spinach, Mushroom, Swiss (Veg Option) 10

Hard Boiled Eggs 48/dozen

Assorted Yogurts & Organic Granola 5

Assorted Breakfast Cereal & 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 & Cheddar or Eggs & Cheese (Veg. Option)

English Muffin Sandwich 9

Eggs, Honey Ham & 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

Petite 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, 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 48/dozen

Banana Nut, Zucchini, Carrot

Muffins 48/dozen

Carrot, Oat Bran or Blueberry

Cupcakes 48/dozen

Chocolate, Vanilla or Coconut

Croissant 48/dozen

Plain, Chocolate or Almond

Cinnamon Rolls 52/dozen

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

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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
Hagen-Daaz® Milk Chocolate Bar; It's-It® Vanilla Sandwich or Coconut Fruit Bar
- Hard Boiled Eggs 48/dozen
- 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

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A LA CARTE BREAK

Pita Chips & Hummus 9
50 guest minimum

House Tortilla Chips, Fresh Salsa & 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® Brewed Coffee, Decaf or Assorted Tazo® Teas 80/gallon

Lemonade or Iced Tea 55/gallon

Barista Station – Hosted 1,350 (450 per additional hour)

3-Hour Service. Cancellation Policy is 72 Hours Prior. Deposit Required Upon Booking.
Each Station Serves 225 Cups of Cappuccino, Decaf & Espresso in a 3-Hour Period.

Freshly 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 Spring Water 4.75 each

Bottled Sparkling Water 4.75 each

Red Bull® 6 each

Powerade® 5 each

Coconut Water 5 each

Infused Water 25/gallon

Cucumber or Fruit Infused

BR EAKFAST & BREAKS

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