



# BREAKFAST

## **EXECUTIVE CONTINENTAL \$9.95**

Assortment of freshly baked pastries, breads, and muffins, served with seasonal sliced fruit, infused water, and orange juice.

## **LITTLE COTTONWOOD BREAKFAST \$11.95**

Scrambled eggs, bacon (3 pieces per guest), breakfast potatoes, and freshly baked muffins served with salsa, ketchup, hot sauce, infused water, and orange juice.

## **BIG COTTONWOOD BREAKFAST \$14.95**

Scrambled eggs, bacon (3 pieces per guest), breakfast potatoes, seasonal sliced fruit and an assortment of freshly baked pastries, breads, and muffins served with salsa, ketchup, hot sauce, infused water and orange juice.

## **BREAKFAST BURRITOS \$14.95**

Breakfast burrito filled with scrambled eggs, sauteed peppers, and shredded cheddar cheese. Served with breakfast potatoes, bacon (3 pieces per guest), seasonal sliced fruit, accompanied by sour cream, house-made salsa, ketchup, hot sauce, infused water, and orange juice.

## **BISCUITS 'N GRAVY \$10.95**

House-made biscuits (2 per person) with sausage country gravy. Served with scrambled eggs, seasonal sliced fruit tray, and accompanied by butter, jam, house-made salsa, ketchup, hot sauce, infused water, and orange juice.

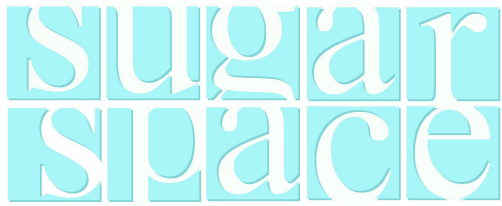
## **ALPINE BREAKFAST \$10.95**

Buckeye oatmeal with granola, seasonal fresh berries, brown sugar, and half and half. Served with house-made muffins, seasonal sliced fruit, infused water, and orange juice.

## **SUGARHOUSE BREAKFAST \$11.95**

Bruléed french toast bake topped with warm vanilla brandy sauce served with bacon (3 pieces per guest), breakfast potatoes, seasonal sliced fruit, infused water, and orange juice.

(Minimum 50 Guests | Prices and Availability Subject to Change with Little Notice)



# BREAKFAST

## **THE GRAND BRUNCH \$36.95**

A beautiful display of breakfast breads and rolls with butter, jams, and cheeses, our signature fruit presentation, breakfast quiche, a carving station with New York roast and applewood smoked ham, breakfast potatoes, citrus marinated shrimp with a seasonal aioli and a bruléed french toast bake topped with warm vanilla brandy sauce. Served with a juice bar including orange juice, cranberry juice, seasonal spritzer, and infused water.

## **THE YOGURT BAR \$12.95**

A make-your-own station with our house-made granola, vanilla greek yogurt, and fresh seasonal berries. Served with seasonal sliced fruit and an assortment of freshly baked pastries, breads, muffins, infused water, and orange juice.

## **THE BAGELS AND LOX BAR \$11.95**

Savory, sweet, and plain bagels with an assortment of whipped spreads and a lox platter with diced red onion, capers, and cucumbers. Served with seasonal sliced fruit, infused water, and orange juice.

## **CLASSIC FRENCH TOAST \$13.95**

Thick Texas toast battered and served with whipped butter, maple syrup, whipped cream, and berry compote. Served with bacon (3 pieces per guest), breakfast potatoes, infused water, and orange juice.

## **THE SUMMIT BREAKFAST \$17.95**

House-made Southwestern and Mediterranean (vegetarian) style quiches served with chef carved applewood smoked ham, breakfast potatoes, seasonal sliced fruit, an assortment of freshly baked pastries, breads, and muffins, infused water, and orange juice.

## **CEREAL BAR \$7.95**

Pick your two favorite cold breakfast cereals with milk and fresh seasonal berries. Served with whole fruit, vanilla yogurt, infused water, and orange juice.

## **LIBERTY PARK BREAKFAST \$9.95**

Scrambled eggs with ham and cheese, roasted potatoes, a fresh berry and grape tray, and fruit breads. Served with ketchup, hot sauce, salsa, and juice.

(Minimum 50 Guests | Prices Subject to Staffing, Sales Tax, and 21% Service Charges)