

*BREAKFAST  
SUGGESTIONS*



## CONTINENTAL BREAKFAST

### ***Classic Continental***

*Selection of Fresh Squeezed Orange and Grapefruit Juices  
Bakery Fresh Croissants, Danish and Muffins  
Sweet Butter and Preserves  
Coffee, Decaffeinated Coffee and Tea  
\$15.00 per Person*

### ***Sunrise Continental***

*Selection of Fresh Squeezed Orange and Grapefruit Juices  
Sliced Fresh Seasonal Fruit Display  
Selection of Bakery Fresh Danish and Breakfast Breads  
Sweet Butter and Preserves  
Coffee, Decaffeinated Coffee and Tea  
\$18.00 per Person*

### ***Healthy Start Continental***

*Selection of Fresh Squeezed Orange and Grapefruit Juices  
Sliced Fresh Seasonal Fruits and Berries  
Bakery Fresh Multi-Grain and Fruit Muffins  
Assorted Fruit Yogurts and Housemade Granola  
Coffee, Decaffeinated Coffee and Tea  
\$21.00 per Person*

### ***Pacific Coast Continental***

*Selection of Fresh Squeezed Orange and Grapefruit Juices  
Sliced Seasonal Fruits and Berries  
Bakery Fresh Croissants, Danish and Muffins & Assorted Bagels  
House Smoked Pacific Salmon with Traditional Garnishes  
Coffee, Decaffeinated Coffee and Tea  
\$21.00 per Person*

### **Upgraded Continental Breakfasts**

*(Choice of One Add \$5.00 per Person)*

### ***Breakfast Burrito***

*Scrambled Eggs, Chorizo, Potatoes, Jack Cheese and Fresh Salsa*

### ***Croissant Sandwich***

*Scrambled Egg, Honey-Cured Ham and Cheddar Cheese*

### ***Muffin Sandwich***

*Scrambled Egg, Choice of Sausage Patty or  
Canadian Style Bacon and American Cheese*

### ***Baja Breakfast***

*Golden Potato Skins Filled with Scrambled Eggs & Chorizo.  
Topped with Ranchero Salsa and Jack Cheese.*

*All Prices Subject to 20% Gratuity and 8% Sales Tax*



### **HOT PLATED BREAKFAST**

*Breakfast selections include  
Basket of Freshly Baked Breakfast Pastries  
Sweet Butter and Preserves  
Coffee, Decaffeinated Coffee and Tea*

### **STARTERS**

*(Please select one of the Following)*

*Fresh Fruit Cocktail  
Yogurt and Granola Parfait  
Warm Peach Crepe with Macadamia Nut Sauce  
House Smoked Salmon with Mini Bagels, Cream Cheese,  
Sliced Tomato, Red Onion, Chopped Egg, Capers, Fresh Dill and Lemon*

### **ENTREES**

#### ***American Classic***

*Farm Fresh Scrambled Eggs, Apple Smoked Bacon,  
Link Sausage or Grilled Ham Steak,  
Breakfast Potatoes  
\$20.00 per Person*

#### ***Traditional Eggs Benedict***

*Served with Roasted Tomatoes and Rosemary Potatoes  
\$23.00 per Person*

#### ***Scrambled Egg Terrine and Petite Filet Mignon***

*With Sweet Potato Scallion Cakes  
\$26.00 per Person*

#### ***Smoked Salmon Bagel Club***

*Served with Herbed Cream Cheese, Sliced Tomato,  
Shaved Onion, Capers and Sprouts on a Toast  
Sesame Bagel  
Served with Seasonal Marinated Berries  
\$24.00 per Person*

*All Prices Subject to 20% Gratuity and 8% Sales Tax*



### **BREAKFAST BUFFETS**

*(\$100.00 Surcharge to Apply for group of less Than 30 Persons)*

#### ***American Morning Buffet***

*Selection of Fresh Squeezed Orange and Grapefruit Juices  
Sliced Seasonal Fruits  
Farm Fresh Scrambled Eggs  
Apple Smoked Bacon and Link Sausage  
Home-style Potatoes  
Bakery Fresh Breakfast Pastries  
Sweet Butter and Preserves  
Coffee, Decaffeinated Coffee and Tea*

*\$23.00 per Person*

#### ***Rise and Shine Buffet***

*Selection of Fresh Squeezed Orange and Grapefruit Juices  
Sliced Seasonal Fruit  
Cinnamon-Orange French Toast with Warm  
Maple Syrup and Whipped Butter  
Fluffy Scrambled Eggs  
**Choice of Two:**  
Apple Smoked Bacon, Link Sausage, Ham Steak or  
Country Sausage Patty  
Breakfast Potatoes with Peppers and Onions  
Bakery Fresh Breakfast Pastries  
Coffee, Decaffeinated Coffee and Tea*

*\$25.00 per Person*

*All Prices Subject to 20% Gratuity and 8% Sales Tax*



## **BREAKFAST BUFFETS**

*(\$100.00 Surcharge to Apply for group of less Than 30 Persons)*

### ***Border Breakfast Buffet***

*Selection of Fresh Squeezed Orange and Grapefruit Juices*

*Sliced Seasonal Fruits*

*Scrambled Eggs with Three Peppers*

*Smoked Bacon and Grilled Ham Steak*

*Crisp Potato Skins with Chorizo, Eggs,*

*Ranchero Sauce and Farmers Cheese*

*Warm Flour Tortillas*

*Bakery Fresh Breakfast Pastries*

*Butter and Jellies and Salsa*

*Coffee, Decaffeinated Coffee and Tea*

*\$25.00 per Person*

### ***Southern Flavors***

*Selection of Fresh Squeezed Orange and Grapefruit Juices*

*Seasonal Fruit Salad*

*Scrambled Eggs With Cheddar Cheese*

*Buttermilk Biscuits and Country Gravy*

*Pancakes With Warm Maple Syrup and Whipped Butter*

*Golden Hash browns*

*Smoked Bacon and Sausage Patties*

*Assorted Coffee Cakes*

*Sweet Butter and Preserves*

*Coffee, Decaffeinated Coffee and Tea*

*\$26.00 per Person*

*All Prices Subject to 20% Gratuity and 8% Sales Tax*



**BREAKFAST BUFFETS**

*(\$100.00 Surcharge to Apply for group of less Than 30 Persons)*

***Santa Rosa Morning Buffet***

*Selection of Fresh Squeezed Orange and Grapefruit Juices  
Sliced Seasonal Fruits and Berries  
Assorted Cold Cereals and Fruit Yogurts  
House Smoked Salmon with Traditional Garnishes  
And Toasted Bagels  
Classic Eggs Benedict  
Farm Fresh Scrambled Eggs  
Cinnamon-Orange French Toast with Warm Maple Syrup and  
Whipped Butter  
Apple Smoked Bacon and Link Sausage  
Golden Breakfast Potatoes with Peppers and Onions  
Bakery Fresh Breakfast Pastries  
Coffee, Decaffeinated Coffee and Tea*

*\$32.00 per Person*

*All Prices Subject to 20% Gratuity and 8% Sales Tax*



## BREAKFAST BUFFETS

*(\$100.00 Surcharge to Apply for group of less Than 30 Persons)*

### *Temecula Valley Brunch*

*Display of Seasonal Fruits and Berries  
Bakery Fresh Breakfast Pastries with Chocolate  
And Filled Croissants  
Imported and Domestic Cheese Display with Crackers  
And Sliced Baguettes*

*Grilled Asparagus and Roasted Tomato Salad  
Seafood Pasta Salad with Creamy Pesto Dressing  
Grilled Chicken and Napa Cabbage Salad with  
Spicy Peanut Dressing and Crisp Won Tons*

*House Smoked Salmon Display with Traditional Garnishes  
And Mini Bagels*

*Farm Fresh Scrambled Eggs with Chives  
Crab Cake Benedict with Citrus Hollandaise  
Cheese Filled Blintzes with Warm Fruit Compote  
Choice of Peppered Sirloin or Clover Honey  
Glazed Ham Carved to Order*

*Golden Fried Breakfast Potatoes  
Fresh Green Beans with Sweet Garlic and Toasted Almonds*

*Desert Table with Mini Pastries, Cakes and Pies  
Coffee, Decaffeinated Coffee and Tea*

*\$38.00 per Person*

*All Prices Subject to 20% Gratuity and 8% Sales Tax*



## BREAKFAST BUFFET ENHANCEMENTS

### ***Omelet Station***

*(Chef Attendant Required – 1 per 50 Guests  
Add \$100.00 labor charge for Chef Attendant)*

*Made to Order with your Choice of cheddar and jack cheese, bell peppers, onions, fresh salsa, ham, mushrooms, spinach and tomatoes.  
Add \$8.00 per person*

### ***Belgian Waffles***

*With Warm Maple Syrup, Fruit Topping, Whipped butter and Whipped Cream  
Add \$7.00 per person*

### ***Cinnamon-Orange French Toast***

*With Warm Maple Syrup and whipped butter  
Add \$6.00 per person*

### ***Traditional Eggs Benedict***

*Add \$6.00 per person*

*All Prices Subject to 20% Gratuity and 8% Sales Tax*