

Breakfast Buffet

Continental Breakfast

\$ 12.00 per person

Assorted Danishes and Breakfast Muffins, Butter and Fruit Preserves, Assorted Chilled Fruit Juices, Freshly Brewed Coffee, Tea, Decaffeinated Coffee, Milk

Good Morning Breakfast Buffet

\$ 17.00 per person

Assorted Chilled Juices, Sliced Fresh Seasonal Fruit, your choice of Western, Denver, Mushroom Cheddar, Three Cheese or Plain Eggs, Crisp Bacon, Link Sausage, Breakfast Potatoes, Assorted Cereals, Yogurt Cups, Assorted Breakfast Breads, Assorted Pastries, Bagels with Cream Cheese, Butter and Fruit Preserves, Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Milk

Brunch Buffet

Assorted Chilled Juices, Sliced Fresh Seasonal Fruit, your choice of Western, Denver, Mushroom Cheddar, Three Cheese or Plain Eggs, Crisp Bacon, Link Sausage, French Toast or Fresh Buttermilk Pancakes, Warm Maple Syrup, Bagels with Cream Cheese, Butter and Fruit Preserves, Fresh Garden Salad with Assorted Dressings, Chef's Selection of Starch and Vegetable, Freshly Baked Rolls and Butter, Chef's Selection of Assorted Cakes, Pies and Mousses, Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Milk

Two Entrée Buffet	\$ 26.00	per person
Three Entrée Buffet	\$ 28.00	per person
Add Fresh Omelets and Waffles made to order	\$ 5.00	per person

CHOICE OF ENTREE

Chicken Marsala
Grilled Salmon with a Lemon Pesto Cream Sauce
Sautéed Beef Tips served with Buttered Egg Noodles
Cranberry Almond Encrusted Chicken with an Orange Glaze
Bowtie Pasta with Creamy Chicken & Vegetables
*Cold Smoked Salmon with Boiled Eggs, Capers, Lemon and Sour Pickles
Ham Baked with Pineapple

Brunch Additions

Fruit Skewers

Seasonal fruit skewers with yogurt dip \$ 2.25 per person

Fruit Cobbler

Choice of Apple, Peach or Cherry served warm \$ 2.50 per person

Yogurt Parfaits

Yogurt, granola, and fruit, layered in a stemmed cup. \$ 2.50 per person

Trail Mix Bar

Assorted Dried Fruits, Nuts and Candies \$ 6.00 per person

Oatmeal Bar

Steamy Oatmeal, Dried Fruits, Walnuts, Brown Sugar, Milk, Cinnamon, Maple Syrup. \$ 8.00 per person

* = Gluten Free

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 6%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, a service charge of 13% will be charged on all food & beverage sales. The service charge will be distributed in its entirety directly to eligible food & beverage staff as a tip or gratuity for their services. In addition, an administrative fee of 8% will be charged on all meeting room fees and related services, costs and/or expenses other than employee wages. The administrative fee is not a tip, gratuity or service charge and will be retained by the hotel. Please note that the administrative fee is subject to all applicable taxes.