## (iil)

## Hilton hilton pasadena breakfast menu



## CONTINENTAL BREAKFAST

All buffets require a minimum of 25 guests or $\$ 150$ surcharge applies

## THE CONTINENTAL <br> \$35.00 Per Person

- Freshly baked muffins, breakfast pastries, and flaky croissants
- Sliced seasonal fresh fruit and berries
- Decanters of chilled juices and milk
- Fresly brewed regular and decaffeinated coffee
- Assorted teas


## DELUXE CONTINENTAL <br> \$42.00 Per Person

- Freshly baked muffins, breakfast pastries, and flaky croissants
- Assorted fresh bagels with cream cheese, butter, and preserves
- Assorted cold cereal and granola
- Sliced seasonal fresh fruit and berries
- Decanters of chilled juices and milk
- Fresly brewed regular and decaffeinated coffee
- Assorted teas


## HEALTHY START

\$43.00 Per Person

- Assorted fruit juices
- Display of bananas and berries
- Greek and low-fat yogurts
- Low-fat cottage cheese
- House-made granola
- Hot steel cut oatmeal display
- Dried fruits - raisins, cranberries, mango, shredded coconut, and pineapple
- Low-fat, non-fat, and soy milk
- Fresly brewed regular and decaffeinated coffee
- Assorted teas
BREAKFAST ENHANCEMENTS Hard Boiled Eggs ..... \$3.00- Served with kosher salt and freshground black pepper
Assorted Individual Fruit Yogurts ..... $\$ 5.00$
Lox \& Bagels ..... \$12.00
Greek Yogurt Parfait ..... $\$ 8.00$- With mixed berries and granola
Breakfast Croissant Sandwich\$10.00- Scrambled eggs, sugar cured ham,and swiss cheese in mini croissants
Breakfast Burrito ..... $\$ 10.00$- Scrambled eggs with sautéed onions,sausage and cheddar cheese, wrappedin flour tortilla. Served with sour creamand salsa
Eggs Benedict$\$ 9.00$- Toasted English muffin with grilledCanadian bacon, poaced eggs, andhollandaise sauce
Smoked Salmon Toast$\$ 8.00$
- With capers, onion, cream cheese,lemon, tomato, and chopped egg


## HOT BREAKFAST

All buffets require a minimum of 25 guests or $\$ 150$ surcharge applies. Based on 90 minutes of service

## AMERICAN BREAKFAST BUFFET

\$48.00 Per Person

- Assorted chilled fruit juices and milk
- Fresh sliced seasonal fruits and berries
- Farm fresh scrambled eggs, topped with chives
- Country style smoked bacon and sausage links
- Roasted fingerling potatoes, with caramelized onions
- Freshly baked muffins, breakfast pastries, and croissants, with butter and preserves
- Fresly brewed regular and decaffeinated coffee
- Assorted teas


## AMERICAN PLATED BREAKFAST <br> \$39.00 Per Person

- Farm fresh scrambled eggs, topped with chives
- Country style smoked bacon or sausage links
- Roasted fingerling potatoes, with caramelized onions
- Freshly backed breakfast pastries
- Fresly brewed regular and decaffeinated coffee
- Assorted teas and orange juice


## BREAKFAST STATIONS

## OMELET STATION

\$15.00 Per Person

- Eggs and omelets cooked to order with cheddar and swiss cheeses, mushrooms, scallions, bell peppers, tomatoes, ham, sausage, and salsa


## BRUNCH PLEASE

\$62.00 Per Person

- Assorted muffins, danishes, sticky buns, and buttery croissants with fruit jams and butter
- Platter of seasonal fresh fruits, melons, and berries
- Granola with creamy Greek yogurt, oatmeal, and accompaniments
- Cheddar cheese scrambled eggs
- Country style smoked bacon and sausage links
- Parmesan and scallion breakfast potatoes
- Caesar salad with garlic parmesan crouton
- Farm stand greens with cucumber, carrots lunguini, and duo of dressing
- Panzanella salad
- Santa Maria style tri-tip
- Chicken forestier with marsala jus
- Line caught white fish with lemon beurre blanc and fruit relish
- Chef's selection of farm vegetables
- Fresly brewed regular and decaffeinated coffee
- Assorted fruit juices


## Cooked to Order Omelet Station <br> +\$10.00

## CREPE STATION <br> \$18.00 Per Person

- Crepes with flambe bananas, strawberry compote, hazelnut spread, chocolate chips, and chopped Oreo cookies

