

BREAKFAST AND BRUNCH BUFFETS

minimum 25 people

The Links Continental ~ \$15 per person ~

Fresh Fruit platter
Assorted Breakfast Breads
Bagels with Cream Cheese
Butter & Preserves
add Smoked Salmon and Condiments \$5.00
Orange Juice, Fresh Brewed Coffee & Herbal Teas

PCGC Sunrise Buffet ~ \$24 per person ~

Select two of the following:
Scrambled Eggs
Vegetable, Egg & Cheese Scramble
Ham & Cheese Scramble
Applewood Smoked Bacon & chicken apple sausage
Home Potatoes
Fresh Fruit Platter
Assorted Breakfast Breads, Butter & Preserves
Orange Juice, Fresh Brewed Coffee & Herbal Teas

The LODGE Brunch Buffet ~ \$29 per person ~

Eggs Benedict
Scrambled Eggs
Home Potatoes
Applewood Smoked Bacon
Chicken Apple Sausage
Bakery Basket or Vanilla Bean French Toast
Smoked Salmon with bagels and cream cheese accompaniments
Fresh Fruit Salad
Orange Juice, Fresh Brewed Coffee & Herbal Teas

The Pebble Beach Brunch Buffet ~ \$38 per person ~

Eggs Benedict
Scrambled Eggs with side options: Guacamole, sour cream, salsa
Home Potatoes
Applewood Smoked Bacon
Chicken Apple Sausage
Bakery Basket, Vanilla Bean French Toast or Belgian Waffles
Fresh Fruit display
Pan Seared Salmon with lemon caper aioli
Chicken Breast Margherita - marinara, mozzarella and basil
Mixed Field Green with choice of 2 dressings, garlic croutons, cucumbers, cherry tomatoes
Cheese Tortellini with pesto and pine nuts
Fresh Brewed Coffee & Herbal Teas
Mimosa Bar - Opera Prima with choice of 3 juices

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Traditional Breakfast Plated ~ \$24 per person ~

Choice of Chilled Juice

Sliced Fresh Seasonal Fruit Plater per table

Toasted Bagels, Muffins, and Danish basket on each table, jam and whipped butter

Scrambled Eggs with Chives and Diced Tomato and cheddar

Home Style Potatoes, Apple Wood Smoked Bacon, (chicken apple sausage upon request)

Orange Juice, Fresh Brewed Coffee & Herbal Teas

The LODGE Plated Breakfast ~ \$29 per person ~

Sliced Fresh Seasonal Fruit Plater per table

Toasted Bagels, Muffins, and Danish basket on each table, jam and whipped butter

Eggs Benedict (vegetarian Benedict available upon request)

Home Potatoes, Apple Wood Smoked Bacon, (chicken apple sausage upon request)

Orange Juice, Fresh Brewed Coffee & Herbal Teas

Breakfast Sides

Bagels and whipped cream cheese \$5

Oatmeal with baking spices and brown sugar \$5

Applewood Smoked Bacon or Chicken Apple Sausage \$5

Vanilla Bean French Toast with warm maple syrup and fresh berries \$7

Croissant Egg Sandwiches \$6

Traditional Egg and Muffin Sandwich \$5

Mini Breakfast Burritos \$7

Belgian Waffle Bar, with fresh berries, maple syrup and whipped cream \$10

Pancake Bar, with fresh berries, maple syrup and whipped cream \$9

Fried Chicken and Waffle Bar - waffles, buttermilk brined fried chicken, applewood bacon, maple chipotle glaze \$15

Live Stations

Bloody Mary/Maria Bar ~\$20/person

minimum 25 people

Bartender required at \$100.00/hour minimum 2 hours

House Vodka, House Tequila

PAR3 Bloody Mary Mix, Celery, House Made Pickled Vegetables, Lime Wedges,

Horseradish, A-1, Hot Sauce, Applewood Smoked Bacon

Seasoned Salt Rims

Add-ons: Jalapeño infused Vodka \$2

Prawn Skewers \$4

Spicy Candied Bacon \$2

Mimosa Bar ~\$20/person

minimum 25 people

Opera Prima Sparkling (upgrades available upon request)

Orange Juice, Guava Juice, Peach Puree

fresh berries and orange twists