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# BREAKFAST

selections

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# 👑 CONTINENTAL BREAKFAST BUFFETS 👑

## Euro Continental

Freshly Squeezed Orange and Grapefruit Juices  
Muffins Selection  
Lemon Poppy Seed, Raisin Bran, Rocky Road, Blueberry, and Banana Nut  
Freshly Baked Croissants and Chocolate Croissants  
Almond Bear Claw, Blueberry Danishes  
House Blend Regular and Decaffeinated Coffee  
Tazo and Herbal Infusion Teas

**29** per Person

## California Continental

Freshly Squeezed Orange and Grapefruit Juices  
Muffins Selection  
Lemon Poppy Seed, Raisin Bran, Rocky Road, Blueberry and Banana Nut  
Freshly Baked Croissants and Chocolate Croissants  
Marzipan Bear Claw, Blueberry Danish  
Selection of Assorted Greek Yogurts  
Selection of Seasonal Fruit and Berries  
House Blend Regular and Decaffeinated Coffee  
Tazo and Herbal Infusion Teas

**31** per Person

## San Diego Sunrise

Freshly Squeezed Orange and Grapefruit Juices  
Freshly Baked Croissants and Chocolate Croissants  
Assorted Bagels with Philadelphia  
Cream Cheese Plain, Pesto, and Sun-Dried Tomato  
House Granola, Local Honey, Greek Yogurt, and Berries  
Selection of Seasonal Fruit  
House Blend Regular and Decaffeinated Coffee  
Tazo and Herbal Infusion Teas

**31** per Person

# 👑 CONTINENTAL BREAKFAST BUFFETS 👑

## Healthy Start

Freshly Squeezed Orange, Grapefruit and Carrot Juices  
Freshly Baked Carrot and Zucchini Bread, Raisin Bran Muffins  
Irish Oatmeal with Cinnamon, Golden Raisins, and Raw Sugar  
House Granola, Local Honey, Greek Yogurt, and Berries  
Selection of Seasonal Fruit  
Domestic Cheese with Tomato Pear Chutney and Dried Fruits  
House Blend Regular and Decaffeinated Coffee  
Tazo and Herbal Infusion Teas

**32** per Person

## Morning Energy

Freshly Squeezed Orange, Cranberry and Pineapple Juices  
Muffins Selection  
Lemon Poppy Seed, Raisin Bran, Rocky Road, Blueberry, and Banana Nut  
Freshly Baked Plain and Chocolate Croissants  
Marzipan Bear Claw, Blueberry Danish  
House Granola, Local Honey, Greek Yogurt, and Berries  
House-Smoked Salmon with Blintz Potatoes  
Mini Bagels with Plain, Pesto, and Sun-Dried Tomato Cream Cheese  
Georgia Peach and Local Berry Smoothies  
Selection of Seasonal Fruit  
House Blend Regular and Decaffeinated Coffee  
Tazo and Herbal Infusion Teas

**34** per Person

## Early Bird

Breakfast To Go for Quick Departure  
Individual Freshly Squeezed Orange, Mango, or Berry Juice  
Freshly Baked Croissant or Muffin with Preserves  
Individual Greek Yogurt, Seasonal Whole Fruit  
House Blend Regular or Decaffeinated Coffee  
Tazo and Herbal Infusion Teas

**27** per Person

## BREAKFAST ADDITIONS

Enhance your Breakfast Buffet with the Following Selections

### **Freshly Baked Plain and Chocolate Croissants**

50 per Dozen

### **Cinnamon and Raspberry Danishes**

50 per Dozen

### **Breakfast Tea Breads**

Blueberry, Banana Nut, Lemon Poppy Seed, and Rocky Road

34 per Loaf, Minimum One Loaf Each

### **Lemon Poppy Seed, Raisin Bran, Rocky Road, Blueberry, and Banana Nut Muffins**

48 per Dozen

### **Brioche French Toast with Peach Compote and Whipped Cream**

9 per Person

### **Lemon Ricotta Pancakes with Maple Syrup, Local Berries, and Lavender Marmalade**

9 per Person

### **Belgian Waffles**

Maple Syrup, Chocolate Sauce, Vanilla Whipped Cream, and Seasonal Fruit Compote

9 per Person

### **Quiches**

Leek and Truffle, Spinach and Tomato, Lorraine

8 per Person

### **House-Smoked Salmon with Blintz Potatoes**

Mini Bagels and Cream Cheese Plain, Pesto and Sun-Dried Tomato

9 per Person

### **Assorted Cereals with Whole, Low-Fat and Non-Fat Milk**

5.50 per Person

### **Irish Oatmeal, Cinnamon, Dry Fruits and Organic Milk**

7 per Person

### **Yogurt Parfait with Local Berries**

Passion Fruit Caramel Sauce and House Granola

9 per Person

### **Naked Juice Varieties, Smoothies**

7.50 per Person

### **Greek Yogurt Varieties**

5 per Person

## BREAKFAST ADDITIONS

### **Scrambled Eggs**

8 per Person

### **Machaca Hash with Roasted Heirloom Tomato Salsa**

9 per Person

### **Smoked Salmon Hash with Pesto Crème Fraîche**

9 per Person

### **Vine-Ripened Organic Local Seasonal Fruit**

5 per Person

### **Selection of Domestic and Imported Cheeses**

Tomato Pear Chutney, Local Honey  
Kalamata Olives, Dried Fruits, and Sourdough Crostini

14 per Person

### **Salumeria**

Prosciutto San Daniel, Selection of Salamis and Mortadella  
Pickles, Mustard, Olive Niçoise and Assorted Bread Rolls

14 per Person

### **Frittata**

Artichoke, Spinach, Olive with Parmesan Reggiano  
Roasted Tomatoes, Coppa, Fontina Cheese  
Asparagus, Chipotle Peppers, Crab Meat, and Cotija Cheese

16 per Person

### **\*Made-to-Order Omelets and Scrambled Eggs**

Tomato, Green and Red Onion, Jalapeño Pepper, Cremini Mushroom  
Ham, Honey-Cured Bacon, Smoked Turkey, Bay Shrimp, Smoked Salmon  
Swiss and Cheddar Cheese

White Creamer Potatoes with Parmesan Reggiano

18 per Person

### **Eggs Benedict with Canadian Bacon and Hollandaise Sauce**

Honey-Cured Bacon, Country Sausage Link  
Hashed Brown Potato Casserole with Sweet Onion

16 per Person

### **Baja Eggs Benedict with Avocado, Refried Beans and Chipotle Hollandaise Sauce**

Honey-Cured Bacon, Country Sausage Links  
Sweet Yellow Corn Potato Cakes

16 per Person

## 👑 BREAKFAST ADDITIONS 👑

### \*Burrito Station

Scrambled Eggs with Vegetable Fajitas, Shredded Beef, Carnitas, and Pico de Gallo  
Guacamole, Sour Cream, Pinto Beans, Corn, and Flour Tortillas

15 per Person

### \*Buttermilk Pancake and Waffle Station

Lemon or Buttermilk Pancakes, Belgian Waffles  
Local Berries, Caramelized Bananas, Chocolate Sauce, and Vanilla Crème Fraîche

14 per Person

### \*Mini Donut Station with Dipping Sauces

Matcha Green Tea, Dulce de Leche, Peanut Butter,  
Blueberry, Coconut, Cinnamon, Spicy Ibarra Chocolate

9.50 per Person

30 Person Minimum

### Breakfast Sandwich Selection

**Scrambled Eggs, Machaca, Red Onions, Oaxaca Cheese and Pico de Gallo**  
Served Burrito Style on a Flour Tortilla

### **Black Forest Ham and Swiss Cheese Scrambled Eggs**

Served on a Freshly Baked Croissant

### **Smoked Salmon, Capers, Pesto Cream Cheese and Scrambled Eggs**

Served on a Fresh Bagel

### **Applewood-Smoked Bacon, Egg Frittata, Fontina Cheese**

Served on a Flaky Buttermilk Biscuit

### **Egg Over Easy, Canadian Bacon and White Cheddar Cheese**

Served on an English Muffin

10 of Each Minimum

9 per Person

\*90 per Hour Specialty Chef Fee

# 👑 BREAKFAST BUFFETS 👑

30 Guest Minimum

## American

Freshly Squeezed Orange and Grapefruit Juices  
Bakery Basket  
Lemon Poppy Seed, Raisin Bran, Rocky Road, Blueberry, and Banana Nut  
Freshly Baked Plain and Chocolate Croissants  
Almond Bear Claw, Blueberry Danish  
House Granola, Local Honey, Greek Yogurt, and Berries  
Seasonal Fruit and Berries  
Scrambled Eggs with Chive  
Honey-Cured Bacon, Country Sausage Link  
White Creamer Potatoes, Sweet Onions, Parmesan Reggiano  
House Blend Regular and Decaffeinated Coffee  
Tazo and Herbal Infusion Teas

**39** per Person

## Riviera

Freshly Squeezed Orange and Grapefruit Juices  
Freshly Baked Plain and Chocolate Croissants  
Almond Bear Claw, Blueberry Danish  
Brioche French Toast with House Marmalade  
Yogurt Parfait with Local Berries and Seasonal Fruit  
Salumeria  
Prosciutto San Daniel, Selection of Salamis and Mortadella  
Domestic Cheese Selection with Tomato Chutney  
Scrambled Eggs with Manchego Cheese and Kalamata Olives  
Honey-Cured Bacon, Italian Sausage Link  
White Creamer Potatoes, Sweet Onions, Parmesan Reggiano  
House Blend Regular and Decaffeinated Coffee  
Tazo and Herbal Infusion Teas

**40** per Person

## California Hearty

Freshly Squeezed Orange and Grapefruit Juices  
Freshly Baked Carrot and Zucchini Breads, Raisin Bran Muffins  
House Granola, Local Honey, Greek Yogurt, and Berries  
Selection of Seasonal Fruit  
Irish Oatmeal, Cinnamon, Golden Raisins, Almond Milk  
Local Berry Smoothies  
House-Smoked Salmon with Condiments  
Mini Bagels with Philadelphia Cream Cheese  
Eggs Benedict with Canadian Bacon and Hollandaise Sauce  
Honey-Cured Bacon, Country Sausage Links  
Hash-Browned Yukon Potatoes with Crispy Onions  
House Blend Regular and Decaffeinated Coffee  
Tazo and Herbal Infusion Teas

**41** per Person

## BREAKFAST BUFFETS

### South of the Border

Freshly Squeezed Orange and Grapefruit Juices  
Cinnamon Churros with Local Honey and Vanilla Whipped Cream  
Freshly Baked Plain and Chocolate Croissants  
Arroz con Leche with Cinnamon and Golden Raisins  
House Granola, Seasonal Fruit and Berries  
Selection of Greek Yogurts  
Eggs Benedict with Avocado, Carnitas and Chipotle Hollandaise Sauce  
Honey-Cured Bacon, Country Sausage Links  
Sweet Yellow Corn Potato Cakes  
House Blend Regular and Decaffeinated  
Tazo and Herbal Infusion Teas

**40** per Person

### Glorious Awakening

Freshly Squeezed Orange and Grapefruit Juices  
Bakery Basket  
Lemon Poppy Seed, Raisin Bran, Rocky Road, Blueberry, and Banana Nut Muffins  
Freshly Baked Plain and Chocolate Croissants  
Almond Bear Claw, Blueberry Danish  
Low-Fat Cottage Cheese, Local Honey, House Granola  
Seasonal Fruit and Berries  
Gravlax with Dill Mustard Sauce  
Mini Bagels, Capers, Hard-Boiled Eggs  
Mini Bagels with Philadelphia Cream Cheese  
Spanish Omelets with Roasted Heirloom Tomato, Bilbao Chorizo  
Honey-Cured Bacon, Country Sausage Links  
White Creamer Potatoes, Sweet Onions, Parmesan Reggiano  
House Blend Regular and Decaffeinated Coffee  
Tazo and Herbal Infusion Teas

**41** per Person



## PLATED BREAKFASTS

Freshly Squeezed Orange and Grapefruit Juices

Bakery Basket

Assorted Muffins, Croissants, Danish, Butter, and House Preserves

House Blend Regular and Decaffeinated Coffee

Tazo and Herbal Infusion Teas

### Scrambled Eggs

Honey-Cured Bacon, Country Sausage Links

Herb-Roasted Fingerling Potatoes with Sweet Onion, Parmesan Reggiano

34

### Lemon Ricotta Pancake and Eggs

Scrambled Eggs, Honey-Cured Bacon,

Pancake with Lemon Crème Fraîche, Blueberry Marmalade

Herb-Roasted Fingerling Potatoes with Sweet Onion, Parmesan Reggiano

35

### Eggs Benedict with Canadian Bacon and Hollandaise Sauce

Herb-Roasted Fingerling Potatoes with Sweet Onions, Parmesan Reggiano

37

### Spanish Omelet with Sun-Dried Tomatoes, Kalamata Olives, Manchego Cheese

Honey-Cured Bacon, Bilbao Chorizo

Herb-Roasted Fingerling Potatoes with Sweet Onions, Parmesan Reggiano

36

### Frittata

Coppa, Artichoke, Roma Tomatoes, Fontina Cheese

Herb Roasted Fingerling Potatoes with Sweet Onion, Parmesan Reggiano

37

### Baja Eggs Benedict with Chipotle Hollandaise Sauce

Carnitas, Avocado, Heirloom Tomato Salsa

Sweet Yellow Corn Potato Cakes

37