

Traditional Breakfasts

4A

FRENCH TOAST

Freshly Squeezed Orange Juice
Arizona Fruit Cup
assorted seasonal fruit
French Toast
*with strawberries, whipped cream
and confectioners sugar*
Thick Sliced Bacon
hickory smoked
Fruit Garnish
Fresh Baked Fruit Filled Danish Pastry
Assorted Homemade Muffins
Butter, Jellies and Assorted
Condiments
CHOICE OF:
Coffee, Tea, Milk, Assorted Fruit Juices

4B

BLUEBERRY PANCAKES

Freshly Squeezed Orange Juice
Fresh Honeydew Wedge
Blueberry Pancakes
*stack of fluffy pancakes with
fresh blueberries and maple syrup*
Thick Sliced Bacon
hickory smoked
Fruit Garnish
Fresh Baked Fruit Filled Danish Pastry
Assorted Homemade Muffins
Butter, Jellies and Assorted Condiments
CHOICE OF:
Coffee, Tea, Milk, Assorted Fruit Juices

4C

WESTERN OMELETTE

Freshly Squeezed Orange Juice
Fresh Cantaloupe Wedge
Western Omelette
ham, onions, peppers, cheddar and Swiss cheese
Hash Browns
crispy golden brown
Fruit Garnish
Fresh Baked Fruit Filled Danish Pastry
Assorted Homemade Muffins
BREADS:
White, Wheat, Sourdough,
Rye toast upon request
Butter, Jellies and Assorted Condiments
CHOICE OF:
Coffee, Tea, Milk, Assorted Fruit Juices

Private Dining

4D

SCRAMBLED EGGS

Freshly Squeezed Orange Juice
Pink Grapefruit Segments
Scrambled Eggs
fluffy farm fresh eggs
Home Fries
*griddle fried potatoes with peppers,
onions, and seasonings*
Bacon Strips
hickory smoked
Fruit Garnish
Fresh Baked Fruit Filled Danish Pastry
Assorted Homemade Muffins
BREADS:
White, Wheat, Sourdough,
Rye toast upon request
Butter, Jellies and Assorted Condiments
CHOICE OF:
Coffee, Tea, Milk, Assorted Fruit Juices

4E

RANCH STYLE EGGS

Freshly Squeezed Orange Juice
Fresh Strawberry Cup
Ranch Style Scrambled Eggs
lightly seasoned farm fresh eggs
Breakfast Steak
black angus New York Sirloin
Roasted Potatoes
oven baked new potatoes
Homemade Biscuits
with honey and butter
Fruit Garnish
Fresh Baked Fruit Filled Danish Pastry
Assorted Homemade Muffins
BREADS:
White, Wheat, Sourdough,
Rye toast upon request
Butter, Jellies and Assorted Condiments
CHOICE OF:
Coffee, Tea, Milk, Assorted Fruit Juices

4F

EGGS BENEDICT

Freshly Squeezed Orange Juice
Orange Segments
Eggs Benedict
*English muffin Canadian bacon and
hollandaise sauce and truffles*
Hash Browns
Fruit Garnish
Fresh Baked Fruit Filled Danish Pastry
Assorted Homemade Muffins
BREADS:
White, Wheat, Sourdough,
Rye toast upon request
Butter, Jellies and Assorted Condiments
CHOICE OF:
Coffee, Tea, Milk, Assorted Fruit juices



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Additional charges apply for Private Dining.
Contact your Conference Planning Manager for pricing information.

Breakfast Buffets

5A

CONTINENTAL BUFFET

(Minimum 25 People)

JUICES:

apple, grape, tomato, pineapple,
grapefruit, orange

COLD CEREAL ASSORTMENT:

cornflakes, rice krispies,
raisin bran, shredded wheat,
Homemade Granola

Toppings and Assorted Condiments
Strawberry and Blueberry Yogurt
Granola Bars

Chef's Selection of Seasonal Sliced Fruit
*watermelon, cantaloupe, honeydew,
pineapple and strawberries*

Fresh Baked Fruit Filled Danish Pastry
Assorted Homemade Muffins
Flaky All Butter Croissants
Variety of Filled and Glazed Donuts
Coffee, Tea, Milk

5B

RESORT BUFFET

(Minimum 25 People)

JUICES:

apple, grape, tomato, pineapple,
grapefruit, orange

COLD CEREAL ASSORTMENT:

cornflakes, rice krispies,
raisin bran, shredded wheat,
Homemade Granola

Toppings and Assorted Condiments
Hot Oatmeal

Chef's Selection of Seasonal Sliced Fruit
*watermelon, cantaloupe, honeydew,
pineapple and strawberries*

Strawberry and Blueberry Yogurt
Scrambled Eggs
fluffy and farm fresh

Malted Waffles
*golden brown with strawberries, whipped
cream and maple syrup*
Broiled Ham
97 percent lean

Crispy Hash Brown Potatoes
Bacon Strips

sliced thick and double smoked
Fresh Baked Fruit Filled Danish Pastry
Assorted Homemade Muffins
Flaky All Butter Croissants
Variety of Fruit and Nut Breads
Toasted Honey Wheat and Sourdough
English Muffins
Coffee, Tea, Milk



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5C

SOUTHWESTERN BUFFET

(Minimum 50 People)

JUICES:

apple, grape, tomato, pineapple,
grapefruit, orange

COLD CEREAL ASSORTMENT:

cornflakes, rice krispies,
raisin bran, shredded wheat,
Homemade Granola

Assorted Cereal Toppings
Strawberry and Blueberry Yogurt
Hot Oatmeal

Chef's Selection of Seasonal Sliced Fruit
*cantaloupe, honeydew, watermelon,
pineapple and strawberries*

Huevos Rancheros
country style with salsa, chilis and cheese

Smoked Ham Steaks
Buttermilk Pancakes
Spicy Roast Breakfast Potatoes
Warm Flour Tortillas

Chorizo Sausage Gravy
Fresh Baked Fruit Filled Danish
Jalapeño Corn Bread Muffins

Honey Wheat Rolls, Caramel Sticky Buns
Sopapillas with Honey
Butter, Jellies and Assorted Condiments
Coffee, Tea, Milk

5D

ARIZONA BUFFET

(Minimum 50 People)

JUICES:

apple, grape, tomato, pineapple,
grapefruit, orange

COLD CEREAL ASSORTMENT:

cornflakes, rice krispies,
raisin bran, shredded wheat,
Homemade Granola

Assorted Cereal Toppings
Strawberry and Blueberry Yogurt
Hot Oatmeal

Chef's Selection of Seasonal Sliced Fruit
*cantaloupe, honeydew, watermelon,
pineapple and strawberries*

Country Style Scrambled Eggs
fluffy farm fresh eggs

Multigrain Flapjacks, with Maple Syrup
Bacon Strips

sliced thick and double smoked
Filet Mignon Breakfast Steaks
seasoned and broiled to perfection

Biscuits and Dried Beef Gravy
Red Skinned Breakfast Potatoes
Fresh Baked Fruit Filled Danish
Cranberry Orange Bread

Pecan Sticky Buns
Cinnamon Walnut Coffee Cake
Butter, Jellies and Assorted Condiments
Coffee, Tea, Milk

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