



"Mount Shasta"
Continental Breakfast

Displayed
Sliced Market Fruit and Berries

From the Bakery
Cinnamon Rolls and Croissants
Seasonal Muffin and Danish Selection

Assorted Bagels and Smoked Salmon
Served with Traditional Accompaniments:
Chopped Red Onion, Capers, Egg Whites, Egg Yolks, Plain and Flavored Cream Cheese

Yogurt and Granola with Local Orange Blossom Honeycomb

Cold Cereal Selection with Whole and Skim Milk

Beverage Service
Orange, Grapefruit, Cranberry and Apple Juice
Coffee, Decaffeinated Coffee, Selection of Teas
Milk and Low Fat Milk

\$49.75++ per Guest



**“Catalina”
Champagne Brunch**

Displayed

Sliced Market Fruit and Berries
Assorted Bagels and Smoked Salmon served with
Traditional Accompaniments:
*Chopped Red Onion, Capers, Egg Whites, Egg Yolks,
Plain and Flavored Cream Cheese*

From the Bakery

Cinnamon Rolls, Croissants, Seasonal Muffin and Danish Selection
Plain and Strawberry Whipped Cream Cheese

Breakfast Selection

Eggs Benedict
Soft Poached Egg, English Muffin, Pork Belly, Meyer Lemon Hollandaise

Mascarpone Cheese Blintz
Served with Seasonal Fruit Compote

Crispy Marble Potato “Home Fries”
Peppers, Onions and Herbs

Applewood-smoked Bacon and Sausage Links

Brunch Selection

Romaine Salad
Roasted Garlic Dressing, Marinated Tomatoes, House-made Croutons

Caprese Salad
Fresh Tomatoes, Fresh Mozzarella, Olive Oil, Balsamic Reduction, Basil

Shrimp and Grits
Roasted Jumbo Prawns, Cheese Grits, Espelette Pepper Vinaigrette

Chicken and Waffles with Sausage Gravy
Crispy Fried All-natural Organic Chicken Breast, Buttermilk Waffle,
Sausage Gravy, Aged Cheddar, Tobasco Honey



**“Catalina”
Champagne Brunch (continued)**

Dessert Selection

Selection of Miniature Desserts to include:

Chocolate Hazelnut Crunch
Chèvre Cheesecake with Vanilla Bean Panna Cotta
Butterscotch Croissant Bread Pudding

Beverage Service

Champagne and Mimosa Bar
Orange, Grapefruit, Cranberry, and Apple Juice
Coffee, Decaffeinated Coffee, Selection of Teas
Milk and Low-Fat Milk

\$135.00++ per Guest

Signature Champagne Upgrade
\$58.00++ per Guest Upcharge



Breakfast Enhancements

Scrambled Plain, or with Cheddar Cheese
\$10.00++ per Guest

Mickey Waffle Station
Plain and Whole-Wheat Waffles,
Served with Strawberry Basil Compote, Bananas Foster Sauce,
Maple Syrup, and Whipped Cream
\$15.00++ per Guest

Sevruga Caviar on Ice
Potato Blinis, Traditional Accompaniments
\$170.00++ per Ounce

Champagne and Mimosa Call Bar
\$20.00++ per Guest

Champagne and Mimosa Premium Bar
\$25.00++ per Guest

Champagne and Mimosa Signature Bar
\$58.00++ per Guest



Breakfast à la Carte Enhancements

Potato, Onion, Spinach, and Goat Cheese Frittata
\$10.00++ per Guest

Applewood-smoked Bacon
\$10.00++ per Guest
(Serves approximately 2 pieces per Guest)

Sausage Links
\$10.00++ per Guest
(Serves approximately 2 pieces per Guest)

Marble Potato "Home Fries" with Peppers, Onions, and Herbs
\$8.00++ per Guest

Yogurt and Granola with Local Orange Blossom Honeycomb
\$6.00++ per Guest

Selection of Cold Cereals with Whole and Low Fat Milk
\$5.00++ per Guest

Steel-cut Organic Oatmeal with Turbinado Sugar
\$7.00++ per Guest

Assorted Bagels, Muffins, or Danish
\$13.00++ per Guest

Smoked Salmon
Served with Traditional Accompaniments
\$17.00++ per Guest