**CONTINENTAL BREAKFAST** 90 minute service

*Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea*

50 guest minimum unless specified – please see a la carte menu for additional offerings

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**Deluxe Continental (v) .................. $23.95**
- Assorted Pastries, Breakfast Breads,
- Fresh Fruit Display (25 guest minimum)

**Southwestern Continental .................. $26.95**
- Breakfast Burritos, Vegetarian Breakfast Burritos, Salsa,
- Petite Cinnamon Twists, Breakfast Breads, Fresh Fruit Display

**Sunrise Continental .................. $27.95**
- Breakfast Quesadillas & Vegetarian Quesadillas, Salsa,
- Sour Cream, Chilled Yogurt Cups, Assorted Muffins,
- Fresh Fruit Display (100 guest minimum)

**Heartland Continental (v, gf) ............. $25.95**
- Brown Sugar Oatmeal Porridge, Chilled Hard Boiled Eggs,
- Yogurt Cups, Petite Granola Bars, Fresh Fruit Display

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**BREAKFAST ENHANCEMENTS**

- Breakfast Burrito (Scrambled Eggs, Chorizo Sausage, Cheese in a Tortilla, served with Salsa) .......................................................... $7.95 each
- Egg, Sausage, Cheese English Muffin Sandwich .......................................................... $7.95 each
- Egg, Sausage, Cheese Biscuit Sandwich .......................................................... $7.95 each
- Egg, Chicken Sausage, Cheese Brioche Sandwich .................................................. $7.95 each
- Open-Face Ham, Egg, Cheese Melt .......................................................... $6.95 each
- Open-Face Vegetarian Egg, Cheese Melt (v) ........................................ $6.95 each
- Vegan Denver Egg Strada (minimum 12) .................................................. $7.95 each
- Vegan Egg, Sausage, & Cheese English Muffin Sandwich (minimum 12) .................................................. $8.95 each
- Hard Boiled Egg (v) .......................................................... $2.25 each
- Oatmeal Porridge (Old Fashioned Oats simmered with Cinnamon, Brown Sugar, Cream) (minimum 30 guests) (v) ........ $4.95 each
- Oatmeal with Raisins & Brown Sugar (minimum 25 guest) (v) ................................ .................. $5.25 each
- Petite Egg Soufflés (minimum 100 per flavor) .......................................................... $4.25 each
  - Cheese & Chive, Ham & Cheese, or Spinach-Mushroom & Egg White (v)
- Petite Quiche, Lorraine or Fontina-Red Pepper (v) (minimum 50 per flavor) .................. $4.25 each
- Petite Raspberry French Toast Soufflé (v) ........................................ $4.25 each
- Smoked Salmon Naan Bites .......................................................... $5.50 each
- Seasonal Fresh Cut Fruit (serves approximately 50 guest) (vegan, gf) .................................................. $375.00 each
- Fresh Cut Fruit Compote (vegan, gf) .................................................. $7.95 each
- Fresh Fruit Kabob (vegan, gf) .......................................................... $5.95 each
- Strawberry Banana Petite Smoothie (minimum of 50) .................................................. $5.25 each
- Granola Berry Yogurt Sundae (v, gf) .......................................................... $5.50 each
- Granola Berry Greek Yogurt Sundae (v, gf) .......................................................... $6.95 each
- Fruit Yogurt (6 oz, individual) (v, gf) .................................................. $4.95 each
- Greek Yogurt (3.5 – 4 oz, individual) (v, gf) .................................................. $4.95 each
- Traditional Cheese Platter (serves approximately 50 guest) (v, gf) .................................................. $325.00 each
- Whole Banana/ Seasonal Apple (vegan, gf) .................................................. $3.50 each

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All prices subject to a 22% service charge and applicable taxes

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2022 MENUS
BREACKFAST IS SERVED
Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea

Cheesy Egg Soufflé ...........................................$23.95
Baked Cheese & Egg Soufflé, Sausage Links, Pan-Fried
Red Skin Potatoes, Breakfast Bread, Fresh Fruit Garnish

Downtowner .........................................................$25.95
Scrambled Eggs with Cheese & Chives, Chicken Apple Sausage,
Pan-Fried Red Skin Potatoes, Scone, Fresh Fruit Compote

Country Breakfast .............................................$22.95
Scrambled Eggs, Pan-Fried Red Skin Potatoes, Bacon,
Cinnamon Twist, Fruit Garnish

Vegan Denver Strada (vegan) .........................$25.95
Seasoned Just Egg™, Vegan Cheddar & Baguette blend with
Fresh Tomato, Onion, & Red Peppers; Plant-based Sausage,
Pan-Fried Redskin Potatoes, Fruit Garnish, Vegan Muffin
(12 guest minimum)

Bayou Breakfast ..............................................$26.95
Scrambled Eggs on a Potato Medley & Chicken Sausage Hash,
Creole Country Gravy, Scone, Grapes & Strawberry Garnish

Vegan French Toast Bake (vegan) .....................$25.95
Scrambled Just Eggs™, Vegan Raspberry-French Toast Bake,
Maple Syrup, Vegan Sausage Patties, Fruit Garnish
(12 guest minimum)

Smoked Pork Belly Benedict .........................$26.95
Scrambled Eggs, Smoked Pork Belly & Hollandaise
atop a split English Muffin, Roasted Potatoes O’Brien, Fruit Kabob

Raspberry-Nutella™ French Toast Bake ........$24.95
French Bread Blended with Egg Custard, Nutella™ and
Raspberry Sauce, Warm Syrup, Scrambled Eggs,
Sliced Kielbasa, Fruit Garnish

Benedict Soufflé ..................................................$26.95
Baked Egg Custard with Ham, English Muffin Pieces, Cheddar
& Swiss Cheeses, Caramelized Onion Hollandaise,
Roasted Asparagus, Roasted Sweet Potatoes, Melon Skewer

Western Egg Soufflé .......................................$25.95
Pepper Jack Egg Soufflé with our Cilantro Lime Hollandaise,
Chorizo Patties, Potatoes O’Brien, Blueberry Muffin, Melon Skewer

BREACKFAST BUFFET 50 guest minimum
Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea

Pub Grub .................................................................$32.95
Scrambled Eggs, Roasted Asparagus, Sautéed Mushrooms, Hollandaise, Cheddar & Cotija Cheeses, Salsa & Sriracha,
Bacon, Chicken Sausage Links, Potato Triangles, Petite Muffins, Buttermilk Biscuits & Jam, Grapes & Strawberries Platter

Classic .................................................................$29.95
Scrambled Eggs, Country Sausage Links, Bacon, Hash Brown Bake, Assorted Pastries, Fresh Fruit Display

Southern ..............................................................$28.95
Scrambled Eggs, Baked Cheesy Grits, Sliced Kielbasa, Petite Biscuits with Chicken Sausage Gravy,
Petite Peach Muffins, Fresh Fruit Display

Egg Soufflé ..........................................................$28.95
Baked Egg & Cheese Soufflé, Baked Egg White, Spinach & Mushroom Soufflé, Chicken Sausage Links,
Pan-Fried Red Skin Potatoes, Petite Cinnamon Twists, Petite Croissants, Fresh Fruit Display

Southwest Breakfast Burrito .........................$28.95
Breakfast Burrito, Vegetarian Breakfast Burrito, Salsa, Potato Triangles, Individual Yogurts, Cinnamon Twist,
Grapes & Strawberries

French Toast Bake .............................................$29.95
Raspberry-Nutella™ and Blueberry-Cream Cheese French Toast Bakes, Warm Maple Syrup & Whipped Cream,
Scrambled Eggs, Bacon, Pork Sausage Links, Fresh Fruit Display

All prices subject to a 22% service charge and applicable taxes

2022 MENUS