

**Suggested Breakfast Menus**

For additional menus offered by the hotel please refer to the 2015 Catering Menus by visiting <http://conference.painweek.org/menu>

**HEALTHY MORNING CONTINENTAL BREAKFAST**

- Freshly Squeezed Orange and Grapefruit Juice
- Selection of Assorted Fruit Juices
- Cut Seasonal California Harvest Fruits (GF)
- Assorted Melons and Berries
- Individual Yogurt Parfaits
- Coconut, Tapioca, Agave and Fresh Citrus
- Assorted Cereals and Home Made Muesli
- 2% Milk, Non-Fat Milk, Soy Milk and Almond Milk
- Hard Boiled Organic Brown Eggs (GF)
- Sea Salt, Hot Sauce and Fresh Ground Pepper
- Assorted Breakfast Breads
- Preserves and Marmalades, Sweet Creamery Butter
- Freshly Brewed Coffee and Select Teas

**RISE & SHINE CONTINENTAL BREAKFAST**

- Freshly Squeezed Orange and Grapefruit Juice
- Selection of Assorted Fruit Juices
- Cut Seasonal California Harvest Fruits (GF) - Assorted Melons and Berries
- Assorted Individual Fruit Yogurts (GF)
- Chef's Selection of Breakfast Pastries and Muffins with Sweet Creamery Butter, Preserves and Marmalade
- Homemade Granola and Assorted Cereal with 2% and Non-Fat Milk
- Assorted Soft Bagels, Philadelphia Cream Cheese®
- Freshly Brewed Coffee and Select Teas

**GOOD MORNING PLATED BREAKFAST this will require an additional \$618.00**

- Freshly Squeezed Orange Juice
- Fresh Fruit and Yogurt Parfaits with Citrus Scented Granola and Toasted Almonds
- Farm Fresh Scrambled Eggs with Fine Herbs
- Olive Oil Roasted Tomatoes
- Yukon Potato Cake with Cheddar Cheese and Chives
- PLEASE SELECT ONE:
  - Applewood Bacon
  - Country Sausage
  - Grilled Ham Steak
  - Chicken Apple Sausage
  - Turkey Bacon
- Chef's Selection of Breakfast Pastries and Muffins with Sweet Creamery Butter, Preserves and Marmalade
- Freshly Brewed Coffee and Select Teas



**THE CLASSIC BREAKFAST BUFFET this requires an additional \$1,789.35**

- Freshly Squeezed Orange and Grapefruit Juice
- Selection of Assorted Fruit Juices
- Cut Seasonal California Harvest Fruits (GF) - Assorted Melons and Berries
- Homemade Granola and Assorted Cereal with 2% Milk, Non-Fat Milk and Almond Milk
- Assorted Individual Fruit Yogurts (GF)
- Farm Fresh Scrambled Eggs (GF) with Cheddar Cheese and Chives
- Cranberry Nut French Toast with Fresh Fruit Compote, Warm Maple Syrup and Clotted Cream
- Meat Selection (Choice of One in Advance):
  - Applewood Bacon
  - Country Style Breakfast Sausage
  - Chicken Apple Sausage
  - Grilled Ham Steaks
  - House Made Italian Turkey Breakfast Sausage
  - Sliced Turkey Bacon
- Today's Breakfast Potatoes
- Chef's Selection of Breakfast Muffins, Danishes with Sweet Creamery Butter, Preserves and Marmalade
- Freshly Brewed Coffee and Select Teas

**VEGAS BOULEVARD BREAKFAST BUFFET this will require an additional \$3,741.60**

- Freshly Squeezed Orange and Grapefruit Juice
- Selection of Assorted Fruit Juices
- Cut Seasonal California Harvest Fruits (GF) - Assorted Melons and Berries
- Assorted Individual Fruit Yogurts (GF)
- Steel Cut Irish Oats with Dried Fruits, Toasted Almonds, Brown Sugar and Agave, 2% Milk, Non-Fat Milk and Almond Milk
- Farm Fresh Scrambled Eggs (GF) with Cheddar Cheese & Chives
- Applewood Bacon and Country Sausage (GF)
- Assorted Individually Baked Quiches
  - Quiche Lorraine with Bacon, Onion and Gruyere
  - Quiche Florentine with Spinach, Mushroom and Gouda
  - Quiche Espanola with Potato, Onion and Manchego
- Waffles
- Warm Maple Syrup
- Today's Breakfast Potato
- Chef's Selection of Breakfast Muffins and Danishes, Sliced Breads and Muffins with Sweet Creamery Butter, Preserves and Marmalade
- Freshly Brewed Coffee and Select Teas

**GOOD MORNING SUNSHINE BREAKFAST BUFFET this will require an additional \$5,303.40**

- Freshly Squeezed Orange and Grapefruit Juice
- Selection of Assorted Fruit Juices
- Homemade Granola and Assorted Cereal with 2% Milk, Non-Fat Milk and Almond Milk
- Individual Yogurt and Muesli Parfait with Toasted Nuts and Fresh Berries
- European Charcuterie Selection - Dry Cured Salami, Country Ham and Select Cheeses



- Santa Barbara Smokehouse Salmon on Mini Bagels Topped with Pickled Red Onion, Tomato, Boursin Cheese and Lemon Caper Creme Fraiche
- Farm Fresh Scrambled Eggs (GF) with Cheddar Cheese and Chives
- Applewood Bacon and Country Sausage (GF)
- Lyonnais Potatoes with Carmelized Onions and Smoked Paprika
- Cinnamon Scented Breakfast Bread Pudding - Apple Raisin Compote, Warm Maple Syrup and Sauce Anglaise
- Chef's Selection of Breakfast Pastries, Sliced Breads and Muffins with Sweet Creamery Butter, Preserves and Marmalade
- Freshly Brewed Coffee and Select Teas