



BREAKFAST BUFFETS

The Continental **minimum 10 guests**

Fresh Squeezed Orange Juice and Grapefruit Juice

Seasonal Fruit and Berries

Assorted Breakfast Pastries, Preserves, Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tea

The American **minimum 10 guests**

Fresh Squeezed Orange Juice and Grapefruit Juice

Seasonal Fruit and Berries

Scrambled Free Range Sonoma Eggs with Chives

Applewood Smoked Bacon, Grilled Chicken Apple Sausage, Country Pork Sausage

Country Breakfast Potatoes

Assorted Breakfast Pastries, Preserves, Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tea

Buffet menus priced from \$34 per guest.
Plated menus priced from \$43 per guest.



BREAKFAST BUFFETS

The Japanese **minimum 10 guests**

Fresh Squeezed Orange Juice and Grapefruit Juice

Seasonal Fruit and Berries

Grilled Sustainable Salmon

Japanese Rice, Miso Soup, Tofu with Bonito Flakes

Pickled Vegetables

Green Tea

The Mandarin Oriental **minimum 15 guests**

Fresh Squeezed Orange Juice and Grapefruit Juice

Seasonal Fruit and Berries

Congee (*Basic, Chicken or Pork*), Pickled Chinese Vegetables

Assorted Steamed Dim Sum, Soy Sauce, Chili Sambal

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tea

Buffet menus priced from \$34 per guest.
Plated menus priced from \$43 per guest.



ENHANCEMENTS

to be combined with the Continental

Eggs

Eggs Benedict with House Cured Duroc Ham, Hollandaise, Grilled Levain
Breakfast Croissant Sandwich with Chive Scrambled Eggs, Crisp Bacon, Cheddar Cheese
Scrambled Free Range Sonoma Eggs with Chives, Applewood Smoked Bacon,
Grilled Chicken-Apple Sausage, Country Pork Sausage, Country Potatoes

Signature

Smoked Salmon, Chive Cream Cheese, Tomatoes, Capers, Red Onions, New York Style Bagels

Sweet

Buttermilk Pancakes, Clover Butter, Warm Maple Syrup
Baguette French Toast, Seasonal Berries, Vanilla Cream, Cinnamon

Granola and Cereal

House Made Granola and Assorted Breakfast Cereals, Seasonal Berries
Old Fashioned Irish Oatmeal with Seasonal Berries, Golden Raisins, Brown Sugar

Fruit

Whole Seasonal Fruit
Individual Fruit Yogurt
Assorted Fruit Smoothies

Bakery

Assorted New York Style Bagels, Flavored Cream Cheeses

Buffet menus priced from \$34 per guest.
Plated menus priced from \$43 per guest.



PLATED BREAKFAST

**includes freshly squeezed orange juice,
freshly brewed coffee, decaffeinated coffee, selection of tea**

The Golden Gate

Seasonal Berries, House Made Granola and Yogurt Parfait

Eggs Benedict with Grilled Seasonal Vegetables, Duroc Ham and Hollandaise

Country Breakfast Potatoes

Assorted Breakfast Pastries, Preserves and Sweet Butter

The Bay Bridge

Seasonal Fruit and Berries

Creamed Lacinato Kale Frittata with Bacon, Potatoes, Parmegiano Reggiano

Assorted Breakfast Pastries, Preserves, Sweet Butter

The Cable Car

Seasonal Fruit and Berries

Rustic Baguette French Toast, Berries, Cinnamon Sugar

Grilled Chicken Apple Sausage

Assorted Breakfast Pastries, Preserves, Sweet Butter

**Buffet menus priced from \$34 per guest.
Plated menus priced from \$43 per guest.**



PLATED BREAKFAST

**includes freshly squeezed orange juice,
freshly brewed coffee, decaffeinated coffee, selection of tea**

Fisherman's Wharf

Seasonal Fruit and Berries

Hobbs Smoked Salmon Soft Scramble, Redwood Hill Goat Cheese, Chives

Country Breakfast Potatoes

Assorted Breakfast Pastries, Preserves and Sweet Butter

Alcatraz

Seasonal Fruit and Berries

Seasonal Vegetable Frittata, Tomatillo Salsa, Vella Jack Cheese

Country Breakfast Potatoes

Assorted Breakfast Pastries, Preserves, Sweet Butter

**Buffet menus priced from \$34 per guest.
Plated menus priced from \$43 per guest.**