

BREAKFASTS AT THE RIV ...

CONTINENTAL BREAKFASTS

RIVIERA SUNRISE

Fresh Squeezed OJ & Grapefruit Juice
Seasonal Sliced Fresh Fruits & Berries
House Baked Danish, Muffins, Croissants with Butter & Preserves
Yogurt Parfaits, Vanilla Yogurt, House Made Granola, Berries & Tropical Fruit
Assorted Cereals & Granola, Skim, 2% & Soy Milk
Regular and Decaffeinated Coffees, Herbal Teas

\$20 per guest



HEALTHY START

Fresh Squeezed OJ & Grapefruit Juice
Seasonal Sliced Fresh Fruits & Berries
Fruit-Flavored and Plain Yogurt Selection
Low Fat Bran & Fruit Muffins with Home Made Apple Butter
Sliced Fruit Breads
Fruit Smoothies
Assorted Granola, Skim, 2% & Soy Milk
Regular and Decaffeinated Coffees, Herbal Teas

\$20 per guest

"Orange is the happiest color." ... Frank Sinatra



Menu selections and prices confirmed 90 days prior to event.
Prices subject to 22% service charge and current state sales tax.



PLATED BREAKFASTS

TRADITIONAL

Freshly Squeezed OJ
Fresh Strawberries, Vanilla Yogurt
Farm Fresh Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon or Chicken & Herb Sausage
Skillet Potatoes
House Baked Danish, Muffins, Croissants with Butter & Preserves
Regular and Decaffeinated Coffees, Herbal Teas

\$25 per guest

"STEAK & EGGS"

Freshly Squeezed OJ
Sliced Seasonal Fresh Fruit
Steak & Eggs, topped with Peppered Béarnaise
Potato & Bacon Hash
House Baked Danish, Muffins, Croissants with Butter & Preserves
Regular and Decaffeinated Coffees, Herbal Teas

\$28 per guest

"BENNIES"

Freshly Squeezed OJ
Fresh Fruit Martini
Select One)
Avocado, Grilled Shrimp Eggs Benedict, Citrus Hollandaise
Braised Short Rib, Roasted Garlic Hollandaise
Traditional, Champagne Hollandaise
Skillet Potatoes
House Baked Danish, Muffins, Croissants with Butter & Preserves
Regular and Decaffeinated Coffees, Herbal Teas

\$26 per guest (Maximum 100 Guests)

CHORIZO, EGG & CHEESE ENCHILADAS

Freshly Squeezed OJ
Caramelized Grapefruit
Chorizo, Egg & Cheese Enchiladas
Filled with Cuban Black Beans, Salsa Fresca, Toasted Cumin,
Crema & Cojita Cheese
House Baked Danish, Muffins, Croissants with Butter & Preserves
Regular and Decaffeinated Coffees, Herbal Teas

\$25 per guest

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BREAKFAST BUFFET

MORNING IN THE VALLEY

Fresh Squeezed OJ & Grapefruit Juice

Seasonal Sliced Fresh Fruits & Berries

House Baked Danish, Muffins, Croissants with Butter & Preserves

Farm Fresh Scrambled Eggs

Apple Wood Smoked Bacon

Chicken & Herb Sausage

Breakfast Potatoes

Assorted Cereals & Granola, Skim, 2% & Soy Milk

Regular and Decaffeinated Coffees, Herbal Teas

\$28 per person

SO-CAL CHARM

Fresh Squeezed OJ & Grapefruit Juice

Caramelized Citrus & Fresh Berries

Low Fat Bran & Fruit Muffins with Home Made Apple Butter

Vegetable Frittata, Balsamic Reduction

Herbed Fingerling Breakfast Potatoes

Almond French Toast, Citrus Infused Syrup & Cinnamon Butter

Apple Wood Smoked Bacon

Chicken & Herb Sausage

Assorted Cereals & Granola, Skim, 2% & Soy Milk

Regular and Decaffeinated Coffees, Herbal Teas

\$32 per person

Buffet minimum group size is 30 guests.

A \$250 one-time surcharge / day applies for groups under minimum.

Buffet prices reflect 90 minutes of food and beverage service.

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BREAKFAST ENHANCERS

Pick one, two or as many as you want to make your breakfast experience even more memorable ...

TRADITIONALS

Oatmeal Creation Station
Steel Cut Oatmeal with Toppings
Apples & Bananas, Cinnamon, Brown
Sugar, Granola, Pecans & Almonds,
Chocolate Chip, Carmel & Honey Butter

\$6 per person

Yogurt Parfaits
Vanilla Yogurt, House Made Granola
Berries & Tropical Fruit

\$5 each

BREAKFAST SANDWICHES

Fried Egg, Applewood Smoked Bacon, Grilled
Ham & Cheddar Cheese served on Texas Toast

Honey Cured Ham & Country Swiss Stuffed
Butter Croissants

Mini Chorizo & Egg Burritos, Fresh Salsa

\$27 per dozen

HOT OFF THE GRILL

Live Pancake & French Toast Station
With Assorted Toppings & Infused Creams
Warm Maple Syrup

\$10 per person

OMELET STATION

Prepared to order Omelet Station & Eggs
Traditional or Egg Whites - Any Style
Diced Ham, Smoked Bacon, Diced Onion,
Diced Bell Peppers, Sliced Mushrooms,
Shredded Cheddar Cheese, Shredded
Monterey Jack, Spicy Salsa

\$12 per person

Station Attendant at \$175

SALMON 2 WAYS

Hard Wood Smoked & Pastrami
Old School Garnishes
Fresh Bagels & Bagel Chips

\$9 per person



MORNING LIBATIONS

Champagne Bellinis \$7 per drink

Champagne Mimosas \$7 per drink

Bloody Mary's \$8 per drink

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