

PACKAGE

PRICING

\$65 PER PERSON
FOOD + OPEN BAR

**Minimum \$2,750 food
and beverage spend.*

Prices Plus Tax + Gratuity

DETAILS

Choice of Buffet Style
or a la Carte

Available seven days a week
after 4pm for 3 hours

Events are completely private

Host gets choice of music,
TV channel and decorating

WELCOME TABLE

Assorted Muffins
Mini Croissants
Assorted Danish & Pastries
Mini Bagels
Fresh Seasonal Fruit

CRACKING UP

SELECT THREE

Country Skillet*
Tijuana Breakfast Tacos*
Godfather Benedict*
Benedict Arnold*
Western Omelet*
Egg White Omelet*
Avocado Toast*
Santa Fe Breakfast Sandwich*

Before placing your order, please inform your
server if a person in your party has a food allergy.

**Eggs can be cooked to your liking. The consumption of raw or undercooked eggs, meat, poultry, seafood or
shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.*

FROM THE GRIDDLE

SELECT TWO

Classic Buttermilk Pancakes
Chocolate Chip Pancakes
Salted Caramel Coffee Cake
Pancakes
Peanut Butter-Banana Pancakes
Pineapple Upside Down
Pancakes
Cinnamon Roll Pancakes
French Toast Straight Up
Cinnamon French Toast Crunch
Holy Moly French Toast

SIDES

SELECT TWO

Bacon
Sausage
Hash Browns

UPGRADES

Omelet Station
+\$8pp
made fresh to order

Tomato-Mozzarella Platter
+\$4pp
aged balsamic vinegar

Hashtag Tots Platter
+\$4pp
hash browns & tater tots smothered
in cheese sauce and covered
with crumbled smoked bacon
and sausage

Arugula Strawberry Salad
+\$3pp
toasted pecans, goat cheese,
balsamic vinaigrette

Corned Beef Hash Platter
+\$7pp
slow cooked corned beef brisket
and yukon potatoes

