

Bear Creek Mountain Resort

2026 WEDDING REHEARSAL
& BREAKFAST MENUS



BLACKLEVEL PHOTOGRAPHY

Dinner Buffets

*All dinner buffets include iced tea, lemonade, freshly brewed coffee, and hot teas.
All dinner buffets require a minimum of 30 guests. Pricing is based on 1.5 hours of service.*

MEMPHIS - \$48

Mesclun Salad (cucumbers, carrots, tomatoes,
croutons, assorted dressings)

Smoked Barbecue Beef Brisket

Memphis Style Baby Back Ribs (sweet & tangy BBQ)

Buttermilk Fried Chicken

Macaroni & Cheese

Herb Roasted Red Bliss Potatoes

Buttered Green Beans

Creamy Coleslaw

Buttermilk Cornbread with Honey Butter

Chocolate Crème Cake

Warm Assorted Freshly Baked Cookies

HAMPTONS - \$53

Warm Dinner Rolls

Mesclun Salad

Carved Marinated Flank Steak (mushrooms,
shallots, red wine sauce)

Rosemary Roasted Pork Loin (dried fruit compote)

Roasted Salmon Filet

Whipped Mashed Potatoes

Buttered Green Beans

Shoepeg Corn

Warm Assorted Freshly Baked Cookies

Chocolate Crème Cake

NAPLES - \$54

Warm Dinner Rolls

Italian Wedding Soup

Antipasti Salad (salami, mozzarella, pepperoni,
olives, chickpeas, tomatoes, cucumbers, greens,
red wine vinaigrette)

Tuscan Pot Roast

Romano Crusted Chicken with Lemon

Rigatoni Bolognese with Parmesan

Stewed Zucchini in Tomato Basil Sauce

Tiramisu

Mini Cannoli

LAND & SEA - \$63

Warm Dinner Rolls

Chopped Salad (romaine, iceberg, tomato,
cucumber, hearts of palm, onion, deviled egg,
red wine vinaigrette)

Crab Cakes (cocktail & tartar sauce)

Grilled Sirloin Steak (peppercorn sauce)

Chicken Oscar

Brussels Sprouts

Roasted Garlic Mashed Potatoes

Shoepeg Corn

Chef's Choice Dessert

Dinner Buffets

*All dinner buffets include iced tea, lemonade, freshly brewed coffee, and hot teas.
All dinner buffets require a minimum of 30 guests. Pricing is based on 1.5 hours of service.*

SCENIC VIEW - \$43

Warm Dinner Rolls

Mesclun Salad (cucumbers, carrots, tomatoes,
croutons, assorted dressings)

Flank Steak with Balsamic Onions

Grilled Citrus Chicken over Wild Rice

Sautéed Zucchini & Yellow Squash

Roasted Garlic Mashed Potatoes

Green Beans Almondine with Lemon

Chef's Dessert

LITTLE LEHIGH - \$46

Warm Dinner Rolls

Mesclun Salad (cucumbers, carrots, tomatoes,
croutons, assorted dressings)

Herb Roasted Chicken Breast

Grilled Salmon (Chesapeake aioli)

Penne with Vegetables & Parmesan Cream Sauce

Steamed Asparagus

Roasted Red Potatoes

Cheesecake with raspberry drizzle

SUMMERTIME BARBECUE - \$48

Mesclun Salad (cucumbers, carrots, tomatoes,
croutons, assorted dressings)

Pulled Pork BBQ

Backyard Burgers (lettuce, tomato, onion, cheese,
brioche rolls, condiments)

Bourbon Glazed Salmon

Shoepeg Corn

Buttered Green Beans

Country Potato Salad

Fresh Watermelon

Chocolate Crème Cake

Warm Assorted Freshly Baked Cookies

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

Create your Own Buffet

Includes beverages, rolls, and chef's dessert. Minimum 25 guests.

TWO ENTRÉES — \$48 • THREE ENTRÉES — \$53 • FOUR ENTRÉES — \$58

SALAD (CHOOSE 1)

Mesclun Salad

Greek Salad

Wedge Salad

SOUP (CHOOSE 1)

Clam Chowder

Italian Wedding

Broccoli Cheddar 

Tomato Basil Bisque 

Crab Bisque 

Red Pepper Gouda Bisque

*Gluten Free Soup
selections are noted with *

ENTRÉES

BBQ Ribs

Pot Roast

Pork Loin

Roasted Chicken

Romano Chicken

Crab Cakes

Fried Haddock

Penne w/ Shrimp Cream

Rigatoni Bolognese

Kung Pao Spaghetti (vegan)

Mushroom Ravioli

Flank Steak

Beef Tenderloin Tips

Chicken Piccata

CHOOSE ONE OF EACH

STARCHES

Garlic Mashed Potatoes

Roasted Red Potatoes

Horseradish Yukon Gold Potatoes

Wild Rice Blend

Potato Gratin

Fresh Herb Risotto

Macaroni & Cheese

VEGETABLES

Fiesta Corn

Broccoli

Buttered Green Beans

Steamed Asparagus

Seasonal Vegetable Medley

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

Plated Dinner

All plated dinners include Iced Tea Lemonade Freshly Brewed Coffee and the Finest Hot Teas. Each entree includes warm baked rolls with butter and chef's choice of dessert. Actual entree counts are due seven (7) business days prior to event.

To offer additional entree choice, please ask your Sales Manager for pricing.

FIRST COURSE (CHOOSE 1)

- Garden Salad
- Caesar Salad
- Fresh Mozzarella & Tomato

DUET ENTRÉES

Petit Filet with Red Wine Demi-Glaze and Maryland Crab Cake with Remoulade Sauce, Accompanied by Chef's Choice of Starch and Vegetable — \$65

Chicken Florentine and Grilled Flatiron Steak Accompanied by Chef's Choice of Starch and Vegetable — \$43

KIDS MEALS

TWELVE (12) AND UNDER

- Chicken Fingers & Fries — \$18
- Chicken Fingers & Mac & Cheese — \$18
- Kids Cheeseburger & Fries — \$18

ENTRÉES

Chicken Wellington with Brandied Mushroom Sauce, Accompanied by Chef's Choice of Starch and Vegetable — \$44

Chicken Florentine Stuffed with Spinach, Parmesan Cheese with a Roasted Garlic Cream Sauce — \$44

Maryland Crab Cake with Remoulade Sauce, Accompanied by Chef's Choice of Starch and Vegetable — \$50

Mezzi Rigatoni with Crab and Asparagus in a Parmesan Cream Sauce — \$44

Grilled Mahi Mahi with Mango Salsa, Accompanied by Chef's Choice of Starch and Vegetable — \$48

Cedar Plank Salmon with Artichoke and Roasted Garlic, Accompanied by Chef's Choice of Starch and Vegetable — \$50

Filet Mignon with Red Wine Demi-Glaze, 8 ounce, Accompanied by Chef's Choice of Starch and Vegetable — \$62

Grilled Sirloin Steak with Green Peppercorn Sauce, 10 ounce, Accompanied by Chef's Choice of Starch and Vegetable — \$50

Grilled Flatiron Steak with Red Wine Demi-Glaze, 8 ounce, Accompanied by Chef's Choice of Starch and Vegetable — \$52

Portobello Mushroom Ravioli with White Truffle Scented Parmesan Cream Sauce — \$35

Black Pepper Tofu Bowl with Bokchoy and Baby Vegetables with Buckwheat Pasta — \$35

Grilled Cauliflower Steak with Thai Peanut Sauce — \$35

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

Passed Hors D'oeuvres

Passed Hors D' Oeuvres priced per 25 pieces.

HOT

- Potato Latkes with Chive Crème Fraîche - \$65
- Spicy Korean Meatballs - \$75 
- Pork Carnitas Taquito with Cilantro Lime Crema - \$75
- Braised Short Rib and Manchego Empanada - \$75
- Spanakopita - \$75
- Warm Artichoke and Cheese Beignet - \$75
- Crispy Asparagus and Fontina Risotto Ball with Basil Aioli - \$75 
- Coconut Chicken Skewer with Sweet Chili Sauce - \$75
- Cocktail Frank Wrapped in Puff Pastry with Stone Ground Mustard - \$75
- French Onion Soup Boule - \$75
- Vegan Caponata Star - \$75 
- Raspberry and Brie Phyllo - \$75
- Miniature Vegetable Spring Roll with Sweet Chili Sauce - \$75
- Smoked Chicken and Pepper Quesadilla - \$80
- Coconut Shrimp - \$85
- Bacon Wrapped Scallop with Apricot Horseradish Chutney - \$85 
- Miniature Beef Wellington with Maytag Blue Cheese - \$85
- Flank Steak Wrapped Asparagus with Balsamic Glaze - \$90 
- Miniature Maryland Crab Cake with Chesapeake Aioli - \$90
- Tuna Tartare Wonton with Avocado, Mango and Coconut - \$95

COLD

- Tomato Mozzarella Bruschetta - \$65
- Shaved Prosciutto Wrapped Melon - \$65 
- Whipped Goat Cheese Crostini with Black Pepper and Micro Greens - \$75
- Iced Shrimp Cocktail with Red Chili Cocktail Sauce - Market Price 

Passed Hors D' Oeuvres that are gluten free are noted with 

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

Stationary Displays & Stations

Stationary displays and attended stations are only available as an add-on to cocktail hour or our meal service. All items are priced per person unless otherwise noted. Pricing is based on up to one and a half hours of service.

STATIONARY DISPLAYS

Fresh Garden Vegetable Crudit  with Ranch and Red Pepper Dip — \$9

Antipasti Display with Sliced Cured Meats, Artisan Assorted Cheeses, Olives, Pepperoncini, and Marinated Vegetables — \$15

Imported and Domestic Cheese Display with Assorted Crackers and Crostini — \$12

Sliced Fresh Fruit Display with an assortment of fresh fruit — \$9

Hummus Trio — \$10

- Za'Atar
- Pine Nut Parsley and Lemon
- Sun-dried Tomato and Basil with Assorted Vegetables, Pita Chips, Olives, and Feta Cheese

Grand Sushi Platter — Market Price
80 pieces of Assorted Sushi Rolls

STATIONS

Salad Station
with a Greens Blend, Diced Tomatoes, Sliced Cucumbers, Carrot Julienne, Red Onion, Cheddar Cheese, and Croutons
Accompanied by Ranch, Balsamic Vinaigrette, and Caesar Dressings — \$8

- Add Grilled Chicken — \$5 per person
- Add Albacore Tuna Salad — \$5 per person
- Add Shrimp — \$9 per person

French Fry Bar
with Waffle, Curly and Sweet Potato Fries
Ketchup, Malt Vinegar, Old Bay, Warm Cheese Sauce, Sriracha Mayonnaise, and Jalape o Ranch Dip — \$15

Beef Cheesesteak Station
with Cheese Sauce, Red Sauce, Onions, Sliced Mushrooms, and Bell Peppers — \$13
Add Chicken — \$2 per person

Beef Slider Bar
with Chipotle Mayonnaise, Roasted Garlic Aioli, Brown Mustard, Pickles, Grilled Red Onion, Ketchup, and Crisp Bacon — \$15

Mashed Potato Martini Bar
with Garlic Mashed Potatoes, Mashed Sweet Potatoes, Green Onions, Caramelized Onions, Crisp Bacon, Cheddar Cheese, Blue Cheese Crumbles, Sour Cream, Brown Sugar, Miniature Marshmallows, and Butter Balls — \$15

Tater Tot Station
with Crispy Tater Tots, Warm Cheddar Cheese Sauce, Fresh Bacon Bits, Green Onions, Caramelized Onions, Chili, Sour Cream, and Ketchup — \$15

Macaroni and Cheese Station
with Bacon, Diced Chicken, Cheddar Cheese, Bleu Cheese Crumbles, Spinach, Chopped Tomatoes, and Green Onion — \$14

Mexican Bar
with Warm Tortilla Chips, Hard and Soft Shells, Seasoned Ground Beef, Diced Chicken, Salsa, Guacamole, Sour Cream, Green Onion, Red Onion, Cheese Sauce, Jalape os, Tomato, and Shredded Lettuce — \$15

Seafood Station
with Smoked Salmon, Cocktail Shrimp, Crab Claws, Calamari Salad
Served with Lemon Wedges, Cocktail Sauce, and Tabasco — \$25

Chef-Attended Action & Carving Stations

Chef-attended action stations and chef-attended carving stations are only available as an add-on to cocktail hour or our meal service. A \$125 chef attendant fee applies. All stations are priced per person. Pricing is based on up to one and a half hours of service.

CHEF-ATTENDED ACTION STATIONS

Pasta Station with Penne Pasta, Chicken and Sun Dried Tomatoes in a Basil Pesto Sauce, Cheese Tortellini with Tomato Basil Sauce, Shrimp and Scallops Cavatappi in a Garlic Cream Sauce, Crushed Red Pepper, Pecorino Romano Cheese, Granulated Garlic and Warm Breadsticks — \$20

Stir Fry Station with Chicken, Shrimp, OR Tofu with Assorted Vegetables and Noodles in a Spicy Kung Pao Sauce — \$20

CHEF-ATTENDED CARVING STATIONS

Herb Roasted Beef Tenderloin with Red Wine Sauce (minimum of 15 guests) — \$35

Rosemary Roasted Top Round of Beef with Mushroom Sauce (minimum of 50 guests) — \$20

Brown Sugar Baked Ham with Maple Glaze (minimum of 50 guests) — \$20

Herbed Slow Roasted Turkey Breast with Home Style Gravy and Cranberry Orange Relish (minimum of 15 guests) — \$20

Herb Roasted Pork Loin with Rosemary and Garlic Sauce (minimum of 40 guests) — \$20

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

Dessert Stations

Dessert stations are available as an add-on to your meal service. All dessert stations are priced per person, unless otherwise noted. Pricing is based on one and a half (1.5) hours of service

CHOCOLATE FOUNTAIN - \$14

with Warm Chocolate, Seasonal Fresh Fruit, Marshmallows, Rice Krispy Treats, Pretzel Rods, Oreo Cookies and Pound Cake

BANANAS FOSTER FLAMBÉ - \$12

Bananas Flambéed in Rum, Brown Sugar, Cinnamon and Banana Liquor,
Served with Vanilla Ice Cream
with a \$125 Chef Attendant Fee

CHEESECAKE BAR - \$15

NY Style Cheesecake Bowls Served with Graham Cracker Crumbles,
Crushed Oreo Cookies, and Raspberry Compote
with a \$125 Chef Attendant Fee

ICE CREAM SUNDAE BAR - \$16

Vanilla Ice Cream with Assorted Sundae Toppings
with a \$125 Chef Attendant Fee
Add Warm Apple Cinnamon Crisp \$4 per person

TASTE OF PHILLY - \$15

Assorted Tasty Kake, Twinkies and Little Debbie
Favorites Served with Pretzel Bites for a mix of Sweet and Salty Snacks

Assorted Tarts, Cakes and Petit Fours — \$18

S'MORES BAR - \$16

Miniature Fire Stations for Roasting Marshmallows, Graham Crackers,
Milk Chocolate, Marshmallows and Peanut Butter Cups

CANNOLI DIP STATION - \$15

Cannoli Chips Mini Waffle Cones

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

Alcoholic Beverage Selections

No shots are permitted. Bear Creek strictly adheres to all PLCB laws. All pricing below is per drink unless otherwise noted.

Bar Options:

HOSTED & CASH BAR

A \$125 bartender fee applies for each bar.

STANDARD BRAND LIQUORS

\$10 / Martinis and Manhattans: \$12

Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, Full Lift Vodka, Jose Cuervo Gold, Peach Schnapps, Amaretto, Triple Sec, Kapali Coffee Liqueur, Sweet and Dry Vermouth

PREMIUM BRAND LIQUORS

\$12 / Martinis and Manhattans: \$14

Tito's Vodka, Flavored Vodkas, Tangueray Gin, Jack Daniels Bourbon, Canadian Club Whiskey, Dewars Scott, 1800 Silver Tequila, Baileys, Sambuca, Kahlua, Jameson

ELITE BRAND LIQUORS

\$13 / Martinis and Manhattans: \$15

Grey Goose Vodka, Flavored Vodkas, Meyers Dark Rum, Grand Mariner, Bombay Sapphire Gin, Jamesons, Knob Creek Bourbon, Chivas Regal Scotch Crown Royal Whiskey, 1800 Silver Tequila, Amaretto Di Sarrono, Kahlua, Sambuca, Baileys

HOUSE WINE

\$10

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir
Choose three (3) varietals for Standard, four (4) for Premium, and five (5) for Elite.

WINE SERVICE

\$12 per person

Choose 2: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir
One bottle serves approximately four (4) guests
Wine may be placed on each guest table or passed by servers during dinner.
Upgraded wines or special requests are based on availability and priced accordingly.

PREMIUM BOTTLE BEERS

\$10

Heineken, Stella Artois, Corona, Broken Heels IPA, Dogfish 60 Minute, Blue Moon, White Claw Hard Seltzer
One (1) premium bottled beer from the above listings will be on Premium and Elite Bars.

DOMESTIC BOTTLE BEERS

\$8

Miller Lite, Yuengling Lager, Coors Light, Budweiser, Bud Light, Michelob Ultra
Three (3) domestic bottled beers from the above listings will be on Standard, Premium, and Elite Bars.

ADDITIONAL HOSTED BAR OPTIONS

A \$75 station fee applies for each station.

BLOODY MARY STATION

\$16 per person

Create your own Bloody Mary!

Includes: Vodka, House Bloody Mary Mix, Tomato Juice, Worcestershire Sauce, Hot Sauce, Lime Juice, Black Pepper, Olives, Celery, Lime, Lemon, Garlic Salt, Celery Salt and Old Bay

PREMIUM BRAND LIQUORS

\$16 per person

Create your own Mimosa!
Includes: Champagne, Orange Juice, Cranberry Juice, Lemonade and Seasonal Fruit Garnishes

SANGRIA STATION

\$16 per person

Details to be discussed with your Sales Manager

CHAMPAGNE TOAST

\$6 per glass

Alcoholic Beverage Selections

One bar is suggested for every 100 guests.
No shots are permitted. Bear Creek strictly adheres to all PLCB laws.

OPEN BAR OPTIONS

BEER AND WINE OPEN BAR

Beer: A Variety of domestic Bottled Beers will be on each bar.

House Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir

STANDARD BRAND OPEN BAR

Liquor: Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, Smirnoff Vodka, 1800 Silver Tequila, Jose Cuervo Gold, Peach Schnapps, Amaretto, Triple Sec, Kapali Coffee Liqueur, Sweet and Dry Vermouth

Beer: A Variety of domestic Bottled Beers will be on each bar.

House Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir

PREMIUM BRAND OPEN BAR (includes standard liquors)

Liquor: Tito's Vodka, Flavored Vodkas, Tanqueray Gin, Jack Daniels Bourbon, Canadian Club Whiskey, Dewars Scotch, 1800 Silver Tequila, Baileys, Sambuca, Kahlua, Jameson

Beer: A Variety of domestic and import Bottled Beers will be on each bar.

House Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir

ELITE BRAND OPEN BAR (includes standard liquors)

Liquor: Grey Goose Vodka, Flavored Vodkas, Bombay Sapphire Gin, Jameson, Knob Creek Bourbon, Meyer's Dark Rum, Grand Marnier, Chivas Regal Scotch, Crown Royal Whiskey, Amaretto Di Sarrono, Baileys, Sambuca, Kahlua

Beer: A Variety of domestic and import Bottled Beers will be on each bar.

House Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Moscato, Sauvignon Blanc, Pinot Noir

	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS
Beer & Wine Only	\$13	\$22	\$30	\$34
Standard Brand	\$17	\$25	\$35	\$41
Premium Brand	\$20	\$29	\$40	\$47
Elite Brand	\$23	\$32	\$42	\$52

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

Continental

*All continentals include an Assortment of Breakfast Juices, Freshly Brewed Coffee and the Finest Hot Teas.
Pricing based on one and a half (1.5) hours of service. Breakfast items may not be held for morning breaks.
All continentals require a minimum of 20 people, unless otherwise noted.*

BEAR CREEK CONTINENTAL - \$20

10 guests minimum

- An Assortment of Freshly Baked Danish and Croissant Pastries
- Fresh Bagels with Butter, Cream Cheese and Assorted Preserves
- Fresh Fruit Salad

A BEAR CREEK MORNING - \$23

10 guests minimum

- An Assortment of Freshly Baked Danish and Croissant Pastries
- Wholesome Cereals with Cold Milk
- Freshly Baked Muffins
- Granola and Greek Yogurt with Wildflower Honey Sliced Fresh Fruit and Berries

NATURES BEST - \$26

10 guests minimum

- Greek Yogurt with Strawberries, Blueberries and Granola
- Flatbread Sandwiches with Egg White, Cheddar, Broccoli and Tomato
- Sliced Fresh Fruit and Berries
- Raspberry Bear Claws and Chocolate Croissants
- Warm Oatmeal with Brown Sugar, Cinnamon, Raisins and Dried Cranberries

RISE AND SHINE - \$26

- Freshly Baked Muffins
- Egg and Cheese Sandwiches with Sausage on English Muffin
- Egg and Cheese Sandwiches with Bacon on English Muffin
- Sliced Fresh Fruit and Berries
- Granola and Greek Yogurt with Wildflower Honey

A 25% service charge and 6% sales tax will be applied to all food and beverage items.

Hot Breakfast Buffets & Brunch

All breakfast buffets include an Assortment of Breakfast Juices, Freshly Brewed Coffee and the Finest Hot Teas.

Pricing based on one and a half (1.5) hours of service. Breakfast items may not be held for morning breaks.

All breakfast buffets require a minimum of 30 people.

SIGNATURE BREAKFAST BUFFET - \$29

- Farm-Fresh Scrambled Eggs
- Roasted Breakfast Potatoes
- Crisp Bacon
- An Assortment of Freshly Baked Danish and Croissant Pastries
- Fresh Bagels with Butter, Cream Cheese and Assorted Preserves
- Fresh Fruit Salad

KODIAK BREAKFAST BUFFET - \$35

- Farm Fresh Scrambled Eggs
- Cinnamon Brioche French Toast
- Crisp Bacon or Breakfast Sausage
- Roasted Breakfast Potatoes
- Fresh Fruit Salad
- Fresh Bagels with Butter, Cream Cheese, and Assorted Preserves

HILLTOP BRUNCH - \$42

- An Assortment of Freshly Baked Danish and Croissant Pastries
- Fresh Bagels with Butter, Cream Cheese and Assorted Preserves
- Sliced Fresh Fruit and Berries
- Farm-Fresh Scrambled Eggs
- Roasted Breakfast Potatoes
- Crisp Bacon
- Waffles with Strawberries, Maple Syrup and Whipped Cream

BEAR CREEK BRUNCH - \$46

A minimum of thirty (30) guests required for this buffet.

- An Assortment of Freshly Baked Danish and Croissant Pastries
- Fresh Bagels with Butter, Cream Cheese and Assorted Preserves
- Mesclun Salad with Cucumber, Carrots, Tomatoes, Croutons and Assorted Dressings
- Sliced Fresh Fruit and Berries
- Classic Eggs Benedict with a Poached Egg on an
- English Muffin, Canadian Bacon and Hollandaise Cinnamon Brioche French Toast with Maple Syrup Roasted Breakfast Potatoes
- Crisp Bacon
- Grilled Chicken Breast Bruschetta with Mozzarella Pearls and Balsamic Glaze
- Buttered Green Beans
- Chef's Choice Dessert

à la carte Breakfast Add-ons

*Each of the following are available as an add-on only to any of our breakfast selections.
Items are priced per person, unless otherwise noted.*

HOT SELECTIONS

Breakfast Burritos with Chorizo Sausage, Monterey Jack Cheese, Peppers and Onions — \$9

Farm-Fresh Scrambled Eggs — \$7

- with Cheddar Cheese — \$8
- with Sautéed Peppers and Onions — \$9

Warm Oatmeal with Brown Sugar, Cinnamon, Raisins and Dried Cranberries — \$7

Crisp Bacon — \$7

Breakfast Sausage — \$7

Hash Browns — \$9

ACTION STATIONS

Attendant fee applies (\$125)

Made-To-Order Eggs and Omelets with Ham, Bell Peppers, Mushrooms, Onions, Asparagus, Tomatoes, Spinach and Cheddar Cheese — \$13

Made-To-Order Golden Malted Waffles with Butter, Warm Maple Syrup, Strawberries, Bananas, Whipped Cream and Nutella — \$13

COLD SELECTIONS

Smoked Salmon with Fresh Bagels, Capers, Red Onion and Sliced Tomato — \$15

Freshly Baked Muffins — \$35 per dozen

Gluten Free Muffins — \$38 per dozen

Fresh Bagels with Butter, Cream Cheese and Assorted Preserves — \$40 per dozen

Wholesome Cereals with Cold Milk — \$4

Kashi Bars — \$4 per bar

Individual Containers of Greek Yogurt — \$4

Crunchy Granola with Dried Fruit — \$4

Fruit Salad — \$9