

BREAKFAST

Continental Breakfast Buffets

The following continental breakfasts include assorted fruit juice, coffee (house blend and decaffeinated) and assorted teas.

Rise & Shine* 15
Mini Croissants, Assorted Mini Danishes, Seasonal Fresh Fruit Salad

Healthy Start* 17
Mini Croissants, Assorted Danishes, Sliced Fresh Fruit, Assorted Individual Yogurts, Yogurt Toppings (Granola, Fresh Berries, Shaved Coconut and Clover Honey)

**Add on Hard Boiled Eggs* 22 per dozen

Plated Breakfasts

The following plated breakfasts include carafes of orange juice, basket of assorted pastries, whipped butter, sliced fresh fruit plate or fresh fruit salad, coffee (house blend and decaffeinated) and assorted teas.

Classic Bacon & Eggs 18
Scrambled Eggs*, Cheddar Cheese, Chives, Apple Smoked Bacon, Yukon Gold Potatoes, Cured Tomato

Chilaquiles Scramble 19
Scrambled Eggs*, Diced Bell Peppers, Sautéed Sweet Onions, Cotija Cheese, Fried Corn Tortilla Strips, Spicy Russet Potato Wedges, Pork Sausage Links

PNW French Toast 22
French toast with apple compote and maple syrup, black pepper bacon, roasted red potatoes

Breakfast Buffets

Designed for 50 or more guests. The following breakfast buffets include assorted fruit juices, coffee (house blend and decaffeinated) and assorted teas.

Rainier Breakfast Buffet 20
Assorted Pastries, Seasonal Fresh Fruit Salad, Scrambled Eggs*, Pork Sausage Links, Applewood Smoked Bacon, Roasted Red Bliss Potatoes

Tacoma Start Breakfast Buffet 23
Assorted Pastries, Seasonal Fresh Fruit Salad, Turkey Sausage Links, Applewood Smoked Bacon, Spinach, Bacon and Sweet Onion Frittata, Roasted Fingerling Potatoes

Northwest Breakfast Buffet 24
Assorted Pastries, Sliced Fresh Fruit Tray, Chicken Apple Sausage, Applewood Smoked Bacon, Black Forest Ham and Asparagus Quiche*, Herb Roasted Yukon Gold Potatoes

Prices are per person unless otherwise noted, subject to change, and all applicable taxes and fees.

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Aramark personnel must dispense beverages containing alcohol.



BREAKFAST

Breakfast Stations

Self-Serve Oatmeal Station

7

With Fresh Berries, Dried Cranberry, Golden Raisins, Ground Cinnamon, Brown Sugar, Individual Milk (Almond and Soy Milk +2)

Made-to-Order Action Stations

Chef Attendant required

125

Omelet* Station with Toppings

13

Applewood Smoked Bacon, Black Forest Ham, Hot House Red Bell Peppers, Pico de Gallo, Shredded Cheddar, Roma Tomatoes, Red Onions, Button Mushrooms

Pancake Station with Toppings

9

Buttermilk Pancakes Made to Order, Maple Syrup, Whipped Butter, Whipped Cream, Fresh Strawberries, Fresh Blueberries, Chocolate Chips, and Sliced Banana

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