



PLATED BREAKFASTS

OLD FAITHFUL

Centerpiece of Fresh Cut Fruit, Sour Cream and Chive Scrambled Eggs, Bacon, Sausage, Home-Fried Potatoes and Whole Wheat Toast
\$13.75 per person

THE SWEETER SIDE

Buttermilk Pancakes Topped with Stewed Berries. Served with Syrup, a Side of Fruit and Bacon
\$12.75 per person

MORNING GLORY

Centerpiece of Chocolate Croissants, Pastries and Fresh Fruit. Seared Ham Steak, Stuffed French Toast and Yam Cake
\$15.75 per person

UP AND AT 'EM

Vanilla Yogurt, Fresh Fruit and House-made Granola
\$10.75 per person

WHAT THE BANDITO EATS

House-made Burrito Filled with Chorizo, Egg, Sauteed Onion, Garlic, and Cilantro Wrapped in a Flour Tortilla, with Salsa, Sour Cream and a Lime. Served with a Jicama, Orange and Strawberry Salad Tossed in a Coriander Lime Yogurt
\$14.25 per person

PACIFIC RIM BENEDICT

House-made Chive Biscuit Topped with Smoked Pacific Salmon and Poached Eggs. Served with Razor Clam Hash and a Centerpiece of Seasonal Fruit and Berries
\$19.25 per person

PLATED BREAKFASTS

All Served with Portland Roasters Regular and Decaffeinated Coffee and Tea



BREAKFAST BUFFETS

THE BASICS

Assortment of Pastries and Fresh Fruit
\$9.25 per person

THE CONTINENTAL

Assortment of Pastries, Muffins, Bagels and Cream Cheese, Yogurt, Fruit and Hard Boiled Eggs
\$12.75 per person

THE BANDITO BREAKFAST

House-made Burrito Filled with Chorizo, Egg, Sauteed Onion, Garlic, and Cilantro Wrapped in a Flour Tortilla, with Salsa, Sour Cream and a Lime. Served with a Jicama, Orange and Strawberry Salad Tossed in a Coriander Lime Yogurt
\$12.75 per person

THE TRADITIONAL

Sour Cream and Chive Scrambled Eggs, Applewood Smoked Bacon, Sausage, Home-Fried Potatoes and a Selection of Fresh Fruit
\$14.50 per person

THE NORTHWESTERN

Cranberry Scones, Apple Pear and Hazelnut Yogurt Salad, Smoked Pacific Salmon Lox with Onion, Tomato, Capers, Bagels and Cream Cheese
\$15.75 per person

THE OCEAN SUNRISE

Sour Cream Chive Scramble Eggs, Salmon Sausage Patty, Fried Razor Clams with Béarnaise, Seasonal Fruit, Chocolate Hazelnut Muffins and Bob's Red Mill Steel Cut Oats with Brown Sugar and Dried Fruit
\$21.75 per person

BREAKFAST BUFFETS

All Served with Portland Roasters Regular and Decaffeinated Coffee and Tea

**BREAKFAST A LA CARTE***Served Buffet Style*

HOME FRIED POTATOES – <i>Bell Peppers and Onions with Blackening Spice</i>	\$4.25 per person
APPLE WOOD SMOKED BACON	\$4.75 per person
BREAKFAST SAUSAGE PATTY	\$4.75 per person
BOB'S RED MILL STEEL CUT OATS <i>with Brown Sugar and Dried Fruit</i>	\$4.50 per person
B&G – <i>Two House-made Biscuits and Chorizo Gravy</i>	\$7.50 per person
SOUR CREAM AND CHIVE SCRAMBLED EGGS	\$6.25 per person
CHOCOLATE WALNUT BANANA STUFFED FRENCH TOAST <i>with Sryup and Butter</i>	\$9.25 per person
SPICED GRIDDLE CAKES <i>with Sryup and Butter</i>	\$5.25 per person
ASSORTMENT OF CEREALS <i>and milk</i>	\$3.25 per person
FRESH CUT FRUIT PLATTER	\$3.25 per person
BANDITO BREAKFAST BURRITO	\$7.50 per person
HONEY HAM, BACON OR SAUSAGE, EGG AND CHEDDAR ON A CROISSANT	\$7.25 per person
OMELETS PREPARED TO ORDER – <i>Onion, Peppers, Mushroom, Ham, Bay Shrimp, Smoked Salmon, Spinach and Cheeses (Chef Attended)</i>	\$13.50 per person
STEAK AND EGGS – <i>Flat Iron Steak and Scrambled Eggs</i>	\$13.75 per person
PARFAIT BAR – <i>Granola, Yogurt, Berries and Fruit</i>	\$8.50 per person
BAGEL BAR – <i>Assorted Bagels with Assorted Cream Cheeses, Salmon Lox, Onion, Tomato and Caper Berries</i>	\$10.75 per person
OATMEAL CRÈME BRULEE	\$6.25 per person
MOMMA NELSONS SOUTHWEST EGG CASSEROLE	\$10.25 per person
CREPES AND STEWED BERRIES <i>with Whipped Cream</i>	\$8.25 per person

Chef-attended stations for \$75 per hour.

**BREAKFAST
A LA CARTE**

All prices are subject to a 20% service charge. Prices are subject to change. Revised 2/10.