

# BREAKFAST BUFFETS



All Breakfast Buffets include Seattle's Best Coffee and Tea Selection

## BREAKFAST BUFFET #1

Selection of Chilled Juices

Sliced Fresh Melon

Assorted Cereals with Dried Fruits and Nuts

Fluffy Scrambled Eggs

Crisp Bacon or Pork Sausage

Lyonnaise Potatoes

Selection of Freshly Made Bakeries

Sweet Butter, Jam and Preserves

30.00 per guest

## BREAKFAST BUFFET #2

Selection of Chilled Juices

Organic Yogurt Muesli with Dry Apple Ring

Banana and Walnut Bread French Toast with Almond Honey Syrup and Chantilly

Egg White Frittata with Spinach, Basil, Sun-Dried Tomato and Crème Fraiche

Grilled Roasted Seasonal Sausage

Root Hash with Rosemary

Daily Assortment of Breakfast Muffins, Croissants and Breakfast Breads

Sweet Butter, Jam and Preserves

36.00 per guest

Minimum of 25 guests required for Breakfast Buffets

Groups less than 25 are subject to additional \$4.00 per guest fee

All Prices Subject to 22% Service Charge and 8.75% State Sales Tax - 2009



# CONTINENTAL BREAKFAST

All Continental Breakfasts include Seattle's Best Coffee and Tea Selection

## HYATT SIGNATURE CONTINENTAL

Selection of Chilled Juices

Fresh Seasonal Fruits

Selection of Freshly Made Bakeries,  
No Two Days are Alike

Hyatt Berry Almond Croustade

24.00 per guest

## CONTINENTAL BREAKFAST

Selection of Chilled Juices

Fresh Seasonal Fruit and Berries

Hyatt Signature Cereal Station  
with Dried Fruits, Nuts and Assorted Milks

Selection of Freshly Made Muffins and Croissants

Special Cranberry and White Chocolate Scones

26.00 per guest

## STAYFIT CONTINENTAL BREAKFAST

Selection of Individual Bottled Naked Juices

Seasonal Fresh Fruit

Omega-3 Muffins Tops

Low Fat Fruit Crumble

Vanilla Greek Yogurt Parfait

Green and White Teas

28.00 per guest

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## BREAKFAST ENHANCEMENTS



**HYATT SIGNATURE FILLED  
PANCAKE STATION**  
PREPARED IN VIEW -OR- MAKE YOUR OWN

Banana and Dark Chocolate  
Apple and Cinnamon  
Apricot and Raspberry

Served with Assorted Toppings of Powered  
Sugar, Nuts, Chocolate Sauce, Maple Syrup  
and Crème Fouette

16.00 per guest

**BUILD YOUR OWN GRANOLA**  
Enhance our Chef's Granola with your choice  
of the following: Coconut, Pistachios, Sliced  
Almonds, Fresh Berries, Dried Pineapple,  
Dried Cherries, Honey and Yogurt

5.00 per guest

**BREAKFAST SANDWICH**  
Ham Panini with Egg and Mustard Spread

7.50 per guest

**CUSTOM OATMEAL**  
Steel Cut Oats Topped with Guests' Choice  
of Fruits, Nuts and Spice

Selection to include:  
Sliced Almonds, Walnuts and Pistachios  
Dried Apricots, Apples and Raisins  
Maple Syrup, Brown Sugar, Cinnamon,  
Nutmeg and Ginger

5.00 per guest

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## PLATED BREAKFAST

All Breakfasts include Chilled Juice, Fresh Bakeries, Seattle's Best Coffee and Tea Selection

### THE ALL AMERICAN BREAKFAST

Freshly Scrambled Eggs and Choice of Smoked Bacon or Country Style Sausage  
Served with our Signature Breakfast Potato, Roasted Tomato and Asparagus

26.00 per guest

### CALIFORNIA HUEVOS RANCHERO

Freshly Scrambled Eggs with Cheddar Cheese, Black Beans, White Corn Tortillas  
and Ranchero Salsa

28.00 per guest

### WILD MUSHROOM EGG STRUDEL

Flakey Pastry braided around Scrambled Eggs, Wild Mushrooms, Spinach,  
Italian Sausage and Fontina Cheese  
Served with Fingerling Potatoes and Crispy Bacon

28.00 per guest

### STAYFIT FRENCH TOAST

Egg White-Whole Grain French Toast, Toasted Pecans and Boiled Cider-Apple Sauce  
Accompanied by a Yogurt Parfait with Blueberries and Fresh Basil

26.00 per guest

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