

# BREAKFASTS



**WYNDHAM  
PHOENIX**

# PLATED BREAKFASTS



## Breakfast One

22

Freshly Squeezed Orange Juice  
House made Cinnamon rolls  
Farm Fresh Skillet Scrambled Eggs with Tomatoes,  
Green Onions and White Cheddar Cheese  
Thick Sliced Hickory Smoked Bacon  
Roasted Red Potatoes and Herbs  
Freshly Brewed Coffee, Decaffeinated Coffee and  
a Selection of Revolution® Teas



## Breakfast Two

22

Freshly Squeezed Orange Juice  
Warm Cinnamon Twist Churros  
Scrambled Eggs, Pork Chorizo, Jack Cheese wrapped in a Flour Spinach Tortilla  
Julienne Tomato's and Scallions  
Fresh Salsa Verde  
Ranch Style Sweet Potatoes and Caramelized Onions  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Revolution® Teas



## Breakfast Three

22

Freshly Squeezed Orange Juice  
Fresh Seasonal Fruit and Berries Cocktail  
Banana Muffin Top French Toast, topped with Whipped Foster Butter  
Garnished with Toasted Pecans & Fresh Strawberries  
Pure Vermont Maple Syrup  
Grilled Sage Sausage Links  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Revolution® Teas

# BREAKFASTS

Plated Breakfasts

Breakfast Buffets

Breakfast Enhancements

Popular Additions

Special Dietary Requirements and Personalized Menus Available Upon Request.  
A taxable 22% service charge and 8.3% sales tax will be applied to all food and beverage.



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## BREAKFAST BUFFETS



### BREAKFAST buffet one

25

Fresh Orange Juice & Assorted Chilled Juices  
Selection of Pastries including Breakfast Breads, Streusel Muffins, Pockets and Croissants  
Sweet Butter, Fruit Preserves and Marmalade  
Fresh Sliced Fruit Display with Berries  
Assorted Cold Cereals with Raisins, Bananas, 2% & Skim Milks  
Individual Yoplait Plain and Fruit Yogurts  
Scrambled Eggs with Fresh Herbs  
Thick Sliced Smoked Bacon and Grilled Sausage Links  
Skillet Breakfast Potatoes with Roasted Onion and Peppers  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assortment of Revolution® Teas



### BREAKFAST buffet two

31

Fresh Orange Juice & Assorted Chilled Juices  
Breakfast Breads & Jalapeño Corn Muffins with Sweet Butter, Fruit Preserves and Marmalade  
Fresh Sliced Fruit Display with Berries  
Assorted Cold Cereals with Raisins, Bananas, 2% & Skim Milks  
Plain and Fruit Individual Yogurts  
Breakfast Strata Skillet (*Layers of Chorizo, Tortilla Strips, Roasted Chiles and Cheese encased in Farm Fresh Eggs*)  
Huevos Rancheros Breakfast Bar:  
Scrambled Eggs with a selection of Mexican Sausage, Fire Roasted Corn, Pico de Gallo,  
Scallions, Green Chiles, Black Beans, Sour Cream, Guacamole, Cotija Cheese,  
Jalapeño-Jack and Cheddar Cheese  
Warm Flour Tortillas  
Chuleta de Puerco Asado (*Grilled Smoked Ham Chop*)  
Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Revolution® Teas

All Breakfast Buffets and Enhancements are priced per person based on 90 minutes of service and require a 30-person minimum.  
All Breakfast Buffets will be served with Assorted Soft Drinks & Bottled Water which will be charged based on consumption.  
Stations require one Chef Attendant for every 50 people at \$150.00.  
Special Dietary Requirements and Personalized Menus Available Upon Request.  
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# BREAKFAST ENHANCEMENTS



Smoked Salmon Display

10

Thinly Sliced Cold Smoked Salmon with Chopped Eggs, Capers, Bermuda Onions, Tomatoes, Sliced Cucumbers and Savory Cream Cheese with Chompies® Mini-Bagels



European Morning Platter

9

Selection of European and Domestic Meats and Cheeses, Country Mustards, Hard Boiled Eggs, Sliced Tomato and Onions  
Hard Rolls and Rustic Sliced Breads  
Sweet Butter, Preserves and Marmalade



Griddle Station

8

*Choose one of the following:*

Vanilla Scented Belgian Waffles

Banana Nut and Blueberry Muffin Top French Toast

Lemon Ricotta Pancakes

All served with Warm Vermont Maple Syrup and Sweet Whipped Cream, Fresh Berries, Bananas and Chocolate Chip



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# BREAKFAST ENHANCEMENTS



## Eggs & Omelet Station

8

Chef Created Eggs any style and Fresh Omelets prepared to order with a Wide Selection of Vegetables, Cheeses and Meats



## Cereality Display

8

Assorted Varieties of Cold Cereals  
House-made Granola and Hot Steel Cut Oatmeal

### *Assorted toppings to Include:*

Dried Cherries, Almonds, Chocolate Chips, Banana Chips, Cran-raisins, Currants, Walnuts, Coconut, Dried Mixed Berries, Mini Marshmallows, Brown Sugar

Fresh Bananas and Seasonal Fruits  
Organic Whole, Skim and Soy Milks



## Café Frio Display

6

Ice Blended Drinks

### *Mocha Frappes and choice of one of the following:*

Orange Jubilee, Green Tea Blueberry Blast, White Chocolate Raspberry and Vanilla Hazelnut

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# POPULAR ADDITIONS

Per Person 

Assorted Cold Cereals with Raisins, Bananas, 2% and Skim Milks.....	3
Steel Cut Oatmeal or Stone Ground Grits.....	4
Regular and Low-Fat Fruit Yoplait Yogurt.....	3.5
Assorted Chompies® Bagels and Whipped Cream Cheeses.....	3.5
Assorted Flavored Scones.....	3.5
Assorted Streusel Top Muffins.....	3.5
Glazed and Old Fashion Dunkin Doughnuts.....	3.5
Warm Cinnamon Twist Churros.....	3.5
Ham and Cheese Croissants.....	5
Mini Chorizo & Egg Breakfast Empañada.....	5
Southwestern Burrito with Chorizo, Egg and Cheese.....	6
Roasted Vegetable Egg White Frittata.....	5
Country Smoked Ham Chop.....	5
Thick Sliced Smoked Bacon or Grilled Sausage Links.....	4
Scrambled Eggs with Chives.....	4



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