

The ORLEANS

Breakfast Buffet

Breakfast served until 10:30 am
**(Service One Hour and Thirty Minutes)
(Minimum of 25 people)

Orleans Breakfast Buffet

Assorted Chilled Fruit Juices

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Sliced Fresh Fruit and Berries

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Farm Fresh Scrambled Eggs Provencal, Wild Mushrooms and Cheese

Crisp Bacon Strips & Sausage Links

Herb Seasoned Breakfast Potatoes

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Chef's Selection of Breakfast Pastries

Fruit Preserves

Coffee, Decaffeinated Coffee, and Hot Tea

\$25.00 per person

Blues Breakfast Buffet

Assorted Chilled Fruit Juices

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Sliced Fresh Fruit

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Oatmeal with Brown Sugar, Dried Fruits and Pecans

Farm Fresh Scrambled Eggs

Crisp Bacon Strips & Sausage Links

Biscuits and Gravy

Herb Seasoned Breakfast Potatoes

Country French Toast with Maple Syrup

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Chef's Selection of Breakfast Pastries

Fruit Preserves

Coffee, Decaffeinated Coffee, and Hot Tea

**\$28.00 per person**

**Pricing is subject to change without notice, and does not include gratuity and current sales tax. 11/1/14**

\*Clark County Health District Consumer Advisory 3-401.11(D): Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

# The ORLEANS™

## **Heart Healthy Breakfast Buffet**

Assorted Chilled Fruit Juices

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Low Fat Fruit Yogurt

Steel Cut Oatmeal with California Raisins, Brown Sugar and Ground Flax Seeds

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Spinach and Roasted Pepper Egg White Frittata with Low Fat Mozzarella Cheese

Scrambled Egg Beaters

Apple Chicken Sausage and Turkey Bacon

Grilled Asparagus, Mushrooms and Peppers

Skillet Red Potatoes with Caramelized Onions

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Low Fat/Low Sugar Fruit Muffins and Breads

Coffee, Decaffeinated Coffee, and Hot Tea

\$24.00 per person

(Gluten Free Options Available)

Breakfast Buffet Additions

Breakfast served until 10:30 am

Enhance Your Breakfast Buffet
with the Following Additions...

Individual Fruit Parfait ~ **\$3.00 per person**

Smoked Salmon with Bagels & Cream Cheese ~ **\$7.00 per person**

Biscuits & Gravy ~ **\$3.00 per person**

Domestic Cheese, Dried Fruits and Nuts ~ **\$5.00 per person**

Omelets Made To Order:

To include: Ham, Bay Shrimp, Bell Peppers, Onions, Cheese, Mushrooms, and Creole Sauce

\$7.00 per person (1 Chef Attendant required per 50 people @ \$100.00 each)

Carved Orange-Honey Ham

\$300.00 each (1 Chef Attendant required per 50 people @ \$100.00 each)

Plain or Blueberry Waffles accompanied by Strawberries, Whipped Cream & Syrup

\$5.00 per person (1 Chef Attendant required per 50 people @ \$100.00 each)

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The ORLEANS™

Exquisite Brunch Buffet

Brunch served until 1:00 pm

** (Service One Hour and Thirty Minutes)

(Minimum of 75 people)

Assorted Chilled Fruit Juice

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Sliced Fresh Seasonal Fruit and Berries

Vine Ripe Tomatoes, Sweet Onions and Buffalo Mozzarella with Balsamic Vinaigrette

Field Greens with Grilled Vegetables, Cherry Tomatoes and Marinated Portabella Mushrooms with a Red Wine and Sun Dried Tomato Vinaigrette

California Cheese Platter with French Baguettes and Crackers, Garnished with Dried Fruits and Nuts

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Eggs Benedict with Chipotle Hollandaise Sauce

Scrambled Eggs with Fontina Cheese and Herbs

Penne Pasta with Pancetta, Portabella and Oven Dried Tomatoes

Chicken Breast with Porcini Mushroom Sauce

Applewood Smoked Bacon

Country Mashed Red Potatoes with Chives, Sour Cream, Cheese and Bacon

Seasonal Vegetables

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### **Carving Station:**

Herb and Garlic Crusted Beef Strip Loin with Barolo Sauce

(1 Chef Attendant required per 100 persons @\$100.00 each)

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Dessert Display

Elite Pies and Cakes

Mini Pastries and Mousse Cups

Assorted Breakfast Pastries

Coffee, Decaffeinated Coffee, and Tea

\$45.00 per person

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