



breakfast table

enhancements

all breakfasts tables include:
chilled orange juice, freshly brewed starbucks® regular and decaffeinated coffee, assorted tazo® teas and condiments, sweet butter, fruit preserves and jams

based on 60 minutes of continuous service

continental

assortment of freshly baked breakfast pastries
freshly cut seasonal fruit
all natural crunchy granola, nuts, dried fruits, plain yogurt 20

wellness

cinnamon banana nut bread
individual bottled smoothies
freshly cut seasonal fruit
steel-cut oatmeal, golden raisins, maple syrup, raw sugar 22

the westin full breakfast

freshly cut seasonal fruit
assortment of freshly baked breakfast pastries
farm fresh scrambled eggs with local cheese
canadian peameal bacon, breakfast sausage, skillet potatoes 25

additional fees for guarantees less than 10~per person 5

rejuvenator

freshly cut seasonal fruit
assortment of freshly baked danish and croissant
eggs benedict; english muffins, bacon, poached eggs, red pepper hollandaise
fresh belgian waffles, blueberry compote
apple wood smoked bacon rashers, breakfast sausages 28

additional fees for guarantees less than 10~per person 5

steel cut oatmeal with golden raisins, maple syrup, raw sugar 6

eggs benedict with poached eggs,roasted red pepper hollandaise, sautéed spinach, cranberry focaccia bread 7

individual cereals with ice cold milk~per item 3

selection of freshly baked breakfast pastries~per dz 39

fresh bagels with cream cheese~per dz 36

individual fruit yogurt~per item 3

individual fruit smoothies~per btl 4

house parfaits with berries, crunchy granola and yogurt 5

mascarpone and strawberry filled french toast, maple syrup 6

open face breakfast sandwich
multigrain baquette, eggs, sausage patty, rosemary cheese bechamel 7

spanish frittata
egg, potato, mushroom, tomatoes, peppers, chorizo with chipotle sauce 7

gourmet omelet station*
whole egg, egg white and egg beaters, ham, mushrooms, spinach, goat cheese, smoked salmon, shrimps, roasted peppers, shredded asiago 15

banana pecan pancakes, maple syrup 6

smoked salmon gravlax
bagels, cream cheese, onions and capers 10

all pricing is per person unless otherwise noted. prices are exclusive of 15% service charges, and applicable taxes.

***culinarian attendant fee**

~hour, minimum 4 hours 25

^consuming raw or undercooked eggs, meat or seafood may increase your risk of foodbourne illnesses

smoked fish platter

rainbow trout, smoked mackerel, smoked salmon 14

breakfast burrito bar*

warm flour tortilla, scrambled eggs, ranchero sauce, monterey jack cheese, sausage, salsa fresco, sour cream 12

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plated breakfast

enhancements

all breakfasts include freshly brewed starbucks® regular and decaffeinated coffee, assorted tazo® teas and condiments, chilled orange juice, bakery basket of pastries, seasonal cut fruit, sweet butter, fruit preserves and jams

get crackin

eggs benedict with poached eggs, thinly sliced beef tenderloin, rosemary hollandaise, multigrain baguette, skillet potatoes 29

good morning

house made tart with roasted tomatoes, spinach, chorizo sausage and sweet onions, skillet potatoes, arugula pesto 27

refuel

indian spiced breakfast frittata, coriander, tomatoes, curry leaves, skillet potatoes 27

minimum 15 guests

^consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses

individual fruit smoothies~per btl 4

house parfaits with berries, crunchy granola and yogurt 5

individual oatmeal brûlée, cinnamon, pecans 5

cheese blintz with mixed berries 5

individual fruit yogurt~ per item 3

all pricing is per person unless otherwise noted. prices are exclusive of 15% service charges, and applicable taxes. prices are subject to change without notice



brunch	enhancements
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brunch includes freshly squeezed orange juice and grapefruit juice, freshly brewed starbucks® regular and decaffeinated coffee, assorted tazo® teas

based on 2 hours of continuous service

canadian brunch

assorted scones with devonshire cream
banana and cinnamon bread, fudge drizzle
individual cereal boxes with milk
assorted freshly baked breakfast pastries
fruit bottom yogurt

mixed greens, sundried tomatoes, assorted dressings
cucumber and dill salad
crispy noodle salad, thai sesame dressing
moroccan cous cous salad, cranberries, lemon olive oil dressing

smoked fish platter~salmon, mackerel, trout

scrambled eggs with salsa fresco

apple wood smoked bacon, breakfast sausages, skillet potatoes

eggplant confit on herbed polenta, arrabiatta sauce

assorted miniature pastries
imported and domestic cheese, mango chutney, baguette, crackers
freshly cut seasonal fruit 40

brunch selections are minimum 30 guests

***culinarian attendant fee**

~hour, minimum 4 hours 25

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roast salmon, meyer lemon glaze, orange and grapefruit salsa 9

breakfast burrito bar*
warm flour tortilla, scrambled eggs, ranchero sauce, monterey jack cheese, sausage,salsa fresco, sour cream 12

gourmet omelet station*,
whole egg, egg white and egg beaters, ham, mushrooms, spinach, goat cheese, smoked salmon, shrimps, roasted peppers, shredded asiago 15

eggs benedict
poached eggs, roasted red pepper hollandaise, sautéed spinach, cranberry foccacia bread 7

dijon marinated supreme of chicken, sauce marsala 9

seasonal oven roasted vegetables 5

mascarpone and strawberry filled french toast, maple syrup 6

banana pecan pancakes, maple syrup 6

butternut squash tortellini, caper béchamel 7

fresh bagels with cream cheese~per dz 36

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