

# CONTINENTAL FAVORITES

Includes brewed coffee (decaffeinated and regular), assorted hot teas, cranberry and orange juice.

## RISE & SHINE

Minimum of 15 persons  
Offered for up to two hours of service

- Freshly baked Chef's selection of breakfast pastries
- Creamery butter, fruit preserves
- Sliced seasonal fruit

## JUMP START

Minimum of 15 persons  
Offered for up to two hours of service

- Croissants & assorted scones
- Fresh seasonal fruit & berries
- Assorted breakfast cereals & granola
- Individual Greek yogurt parfaits
- Freshly baked Chef's selection of breakfast pastries
- Creamery butter, fruit preserves

Veg: Vegetarian | V: Vegan | GF: Gluten-Less | DF: Dairy-Free

All food and beverage prices quoted are subject to an applicable 9.25% California state sales tax and 23% taxable service charge. 40% points of the service charge will be retained by the property and 60% points will be distributed to service personnel.

# BREAKFAST BUFFETS

Includes brewed coffee (decaffeinated and regular), assorted hot teas, cranberry and orange juice.

## CLASSIC BREAKFAST

Minimum of 15 persons  
Offered for up to two hours of service

- Farm fresh scrambled eggs | GF
- Applewood smoked bacon (or) pork link sausage (or) chicken sausage | GF
- ZOSO Taters | V, GF
- French toast with warm maple syrup | Veg
- Fresh seasonal fruit & berries | V

## COACHELLA MORNING

Minimum of 15 persons  
Offered for up to two hours of service

- Farm fresh scrambled eggs | GF
- Smoked salmon served with assorted bagels, cream cheese, boiled egg, shaved onion, and capers
- Applewood smoked bacon (or) pork link sausage (or) chicken sausage | GF
- ZOSO Taters | V, GF
- Old-fashioned oatmeal served with brown sugar, cinnamon, almonds, and fresh seasonal berries | V
- Blueberry, honey, & almond milk smoothies | Veg
- Fresh fruit dusted with lime & Tajin
- Individual Greek yogurt parfaits with berries | Veg

## THE WORKS

Minimum of 15 persons  
Offered for up to two hours of service

- Full-Service omelet station prepared to order with the following condiments: ham, bacon, onions, bell peppers, tomatoes, mushrooms, spinach, avocado, cheddar | GF  
Station attendant at \$50 per hour required; one attendant per 30 persons.
- Farm fresh scrambled eggs | GF
- Eggs Benedict
- Smoked salmon served with assorted bagels, cream cheese, boiled egg, shaved onion, and capers
- Applewood smoked bacon (or) pork link sausage (or) chicken sausage (choice of 2) | GF
- ZOSO Taters | V
- Assorted breakfast cereals & granola | Veg
- Sliced seasonal fruit and berries | V



# BUFFET ENHANCEMENTS

Priced per person

## OATMEAL

Old-fashioned oatmeal served with brown sugar, cinnamon, almonds, and fresh seasonal berries. | V

## FRUIT CUPS

Fresh-cut seasonal fruit served in individual portions. | V

## FRENCH TOAST

Country French toast served with whipped butter and warm syrup. | Veg

## SMOKED SALMON

Smoked salmon served with assorted bagels, cream cheese, boiled egg, shaved onion, and capers.

## EGGS BENEDICT

Toasted English muffin topped with Canadian Bacon, poached egg & Hollandaise sauce.

## OMELET STATION

Full-Service omelet station prepared to order. Omelet condiments include: Ham, bacon, onions, bell peppers, tomatoes, mushrooms, spinach, avocado, cheddar. | GF

Station attendant per hour required; one attendant per 30 persons.

# PLATED BREAKFAST

Includes brewed coffee (decaffeinated and regular), assorted hot teas, cranberry and orange juice.

Priced per person | Minimum of 15 persons

## AMERICANA

- Farm fresh scrambled eggs | GF
- Applewood smoked bacon (or) pork link sausage (or) chicken sausage | GF
- ZOSO Taters | V, GF

## TAHQUITZ

- Frittata with mushrooms, goat cheese, and fresh spinach | GF
- Roasted Roma tomato with rosemary | V
- Applewood smoked bacon (or) pork link sausage (or) chicken sausage | GF
- ZOSO Taters | V, GF
- Diced seasonal fruit | V, GF

# GRAB & GO

## BREAKFAST SANDWICHES

### COACHELLA SUNRISE

Brioche bun, bacon, hash brown fried egg, cheddar cheese

### TAHQUITZ BURRITO

Scrambled egg, chorizo, cotija cheese roasted green chile, roasted potato, served with salsa

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# give me a BREAK



Priced per person | Minimum of 15 persons  
Offered for up to two hours of service  
Breaks include assorted juice, soda, coffee, tea, & bottled water

## MORNING BOOST

Assorted yogurts | Veg  
Assorted protein & energy bars | Veg  
Fresh Fruit | V  
Granola and/or assortment of almonds and walnuts | Veg

## MIX IT UP

Trail Mix Bar with:  
Granola | GF, DF  
Dried Fruits  
Dark chocolate + M&Ms  
Almonds, Walnuts, Cashews  
Coconut Shavings  
Yogurt chips

## FIESTA CRAVINGS

Veggie sticks with dipping sauces  
Tortilla Chips  
Salsa | V, GF, DF  
Nacho cheese sauce  
Guacamole | V  
Mini Churros

## SUGAR RUSH

Fresh baked cookies  
Brownies  
Bags of chips | Veg  
Dark Chocolate Mousse Cups  
Assortment of bite sized candy bars  
Whole Fruit Assortment | V

## HOME RUN

Hot Pretzels with Honey Mustard | Veg  
Fresh Popcorn | Veg  
Caramel Corn | Veg  
Mini Corn Dogs  
Snow Cones | V, GF  
Churros

## POPCORN BAR

Fresh popped corn with assorted toppings and seasonings | Veg

## BY THE DOZEN

Fresh Fruit Cups | V, GF  
Mixed Cookies  
Brownies  
Churros

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