



# DOLCE HAYES MANSION

THE DOLCE HOTEL COLLECTION

## BREAKFAST BUFFET

*25 guest minimum or \$100.00 set up fee*

*Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee & a Selection of Hot Teas*

### **The Mansion**

**\$25.00**

Fresh Squeezed Chilled Juices  
Fresh Seasonal Sliced Fruit & Berries  
Breakfast Pastries, Muffins, Croissants with Butter, Marmalade & Preserves  
Roast Vegetable Quiche, Bermuda Onion & Bell Pepper Compote

### **The Santa Cruz Mountain**

**\$30.00**

Fresh Squeezed Chilled Juices  
Fresh Seasonal Sliced Fruit & Berries  
Muffins, Danish, Croissants with Butter, Jams & Marmalade  
Mini Bagels with Pesto, Strawberry & Plain Cream Cheese  
Individual Yogurts  
"Sunrise" Breakfast Burrito with Scrambled Eggs, Chorizo, Green Onions, Cilantro & Cheddar

### **The Hayes Breakfast Buffet**

**\$37.00**

Fresh Squeezed Chilled Juices  
Fresh Seasonal Sliced Fruit & Berries  
Cereals & Fresh Berries  
Granola Mix & Yogurt  
Warm Cinnamon Buns  
Scrambled Eggs with Chives, Apple Wood Smoked Bacon & Chicken Apple Sausage  
Home Fried Potatoes  
Danish, Muffins, Croissants with Butter, Preserves & Marmalade  
Whole, 2% & Skim Milk



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## BREAKFAST – PLATED

*All Breakfasts Are Served With Fresh Squeezed Orange Juice  
Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee & Selection of Hot Teas  
Choice of English Muffins, Sourdough, Rye or Wheat Toast Butter & Jams*

### **Cinnamon French Toast**

**\$22.00**

Blueberry, Almond Compote, Maple Syrup & Apple Wood Smoked Bacon

### **Open Face Roast Vegetable Omelet**

**\$23.00**

Sweet Pepper Relish, Chicken Apple Sausage & Roasted Red Potatoes

### **Denver Scrambled Eggs**

**\$23.00**

Sausage Patty & Home Fried Potatoes

### **Dungeness Crab Eggs Benedict**

**\$29.00**

Fresh Wilted Spinach

### **The Classic Benedict**

**\$29.00**

Canadian Bacon, Citrus Hollandaise, Savory Hash Browns & Sausage Links



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## BREAKFAST & AM COFFEE BREAK ENHANCEMENTS


### Pancakes, Waffles and French Toast

Belgian Waffles with Seasonal Berry Compote & Maple Syrup	\$7.00 per person
Cinnamon Apple Pancakes or Blueberry Pancakes Maple Syrup Honey & Walnut Butter	\$7.00 per person
Texas French Toast, Blueberry Almond Compote & Maple Syrup	\$7.00 per person

### Breakfast Sandwiches

"Sunrise" Breakfast Burrito	\$8.50 per person
Buttermilk Biscuit Breakfast Sandwich with Swiss Cheese Scrambled Eggs & Sausage Patty	\$8.50 per person
English Muffin Breakfast Sandwich with Cheddar Cheese Scrambled Eggs & Canadian Bacon	\$8.50 per person
Croissant Breakfast Sandwich with Cheddar Cheese Scrambled Eggs & Smoked Salmon	\$9.50 per person

### A la Carte Breakfast Items

Assorted Dry Cereal with Whole, 2% & Skim Milk	\$5.00 per person
 Roast Vegetable Frittata with Sweet Pepper Relish	\$6.00 per person
 Roast Vegetable Quiche with Bermuda Onion & Pepper Compote	\$6.00 per person
Scrambled Eggs	\$6.00 per person
Cheese Blintzes with Fresh Berries & Sour Cream	\$7.00 per person
Warm Cinnamon Buns	\$7.00 per person
Apple Wood Smoked Bacon or Chicken Apple Sausage	\$8.00 per person
Bagels with Lox, Cream Cheese, Red Onions & Capers	\$9.50 per person
Traditional Eggs Benedict with Citrus Hollandaise	\$9.50 per person

### Breakfast Pastries

Choose any of the following pastries for \$45.00 per dozen or \$5.00 each

Palmiers	Bear Claws
Assorted Donuts	Pecan Sticky Buns
Apple & Cherry Strudel	Blueberry, Bran & Apple Muffins
Orange Currant Apricot Chocolate Chip Scones	Chocolate Raspberry Almond Croissants
Bagels Pesto, Strawberry & Plain Cream Cheese	



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## THE HAYES BRUNCH BUFFET

**\$55.00 per person**

*25 guest minimum*

*Freshly Brewed Regular Coffee, Decaffeinated Coffee & Selection of Hot Teas  
Fresh Squeezed Orange Juice & Champagne & Mimosas*

Breakfast Danishes  
Seasonal Fruit & Berries  
Bagels with Cream Cheese

Smoked Salmon Platter with Traditional Condiments  
Baby Mixed Field Greens with Assorted Condiments & Dressings  
Tomato, Cucumber & Red Onion Salad with Feta Cheese & Basil Balsamic Vinaigrette  
Bowtie Pasta & Roasted Vegetable Salad with Sun Dried Tomato Pesto  
Chilled Jumbo Tiger Prawns with Cocktail sauce

Traditional Eggs Benedict with Citrus Hollandaise  
Apple Wood Smoked Bacon & Pork Link Sausage  
Home-Fried Potatoes

Herb Crusted Pacific California Sea Bass, Tomato with Caper Fennel Ragout  
Grilled Breast of Chicken, Fava Bean Ragout & Marsala Sauce  
Creamy Yukon Potato Au-Gratin  
Seasonal Vegetables

Mini French Pastries, Pies & Cakes

### **Enhance Your Brunch**

**Roast Prime Rib of Beef with Thyme Shallot Jus & Creamed Horseradish**

\$295.00 serves 50 guests

Carver fee \$150.00

### **Omelet Action Station**

with an Assortment of Toppings

\$6.00 per person with a minimum of 25 guests required

Chef fee \$150.00