

**SUN MOUNTAIN LODGE**

**THE CONTINENTAL BREAKFAST SELECTION**

All continental breakfasts are served buffet style  
and include assorted chilled fruit juices, freshly brewed Starbucks coffee, and a selection of teas.  
*(Minimum of 20 guests.)*

**The Methow**

Sliced seasonal fruit and berries,  
an assortment of Lodge made breakfast breads,  
assorted yogurts, butter and deluxe fruit preserves.  
\$16.00

**The Hiker**

Sliced fresh seasonal fruit, plain Greek yogurt, Sweet River Bakery granola,  
Kasha and skim milk, hard boiled egg, bran muffin.  
\$18.00

**The Mountain Classic**

A lavish display of sliced seasonal fruit and berries,  
an assortment of Lodge made breakfast breads,  
assorted yogurts, butter and deluxe fruit preserves,  
granola, assorted cold cereals with chilled milk  
\$18.00

**The Traveler**

Hot oatmeal with raisins and milk,  
bagels with cream cheese,  
a lavish display of sliced seasonal fruit and berries,  
an assortment of Lodge made breakfast breads,  
assorted yogurts, butter and deluxe fruit preserves  
\$19.00

**Sun Mountain Continental**

Lodge cured salmon gravlax with traditional condiments,  
assorted bagels with whipped cream cheese,  
a lavish display of sliced seasonal fruit and berries,  
an assortment of Lodge made breakfast breads,  
assorted yogurts, butter and deluxe fruit preserves  
\$25.00

# SUN MOUNTAIN LODGE

## BREAKFAST BUFFETS

All breakfast buffets include assorted fruit juices, freshly brewed regular and decaf Starbucks coffee, and a selection of teas.

*(Minimum of 20 guests.)*

### **Sun Mountain Morning**

Frangelico French toast served with warm maple syrup,  
fluffy scrambled eggs with Tillamook cheddar,  
sliced seasonal fruits and berries,  
an assortment of Lodge made breakfast breads,  
assorted yogurts, butter and deluxe fruit preserves  
\$22.00

### **The Cascades**

Fluffy scrambled eggs with Tillamook cheddar,  
Sun Mountain Lodge country style red breakfast potatoes,  
breakfast sausages links and apple wood smoked bacon,  
sliced seasonal fruit and berries,  
an assortment of Lodge made breakfast breads,  
assorted yogurts, butter and deluxe fruit preserves  
\$23.00

### **“Build Your Own” Breakfast Burrito**

Scrambled eggs, hash browns, breakfast sausage and black beans with Tillamook cheddar cheese, salsa, green onions, Hatch red chili sauce, sour cream. Whole fruit, yogurt  
\$23.00

### **The Mt. Gardner**

Classic eggs Benedict, fluffy scrambled eggs with Tillamook cheddar,  
Sun Mountain Lodge country style red breakfast potatoes,  
breakfast sausage links and apple wood smoked bacon,  
sliced seasonal fruit and berries,  
an assortment of Lodge made breakfast breads,  
assorted yogurts, butter and deluxe fruit preserves  
\$25.00

### **The Grand Methow**

Fluffy scrambled eggs with honey cured ham and Tillamook cheddar,  
Frangelico French toast served with warm maple syrup,  
Lodge cured salmon gravlax display with cream cheese, capers, chopped egg, red onions and mini bagels,  
Sun Mountain Lodge country style red breakfast potatoes,  
breakfast sausage links and apple wood smoked bacon,  
sliced seasonal fruit and berries,  
an assortment of Lodge made breakfast breads,  
assorted yogurts, butter and deluxe fruit preserves  
\$28.00

*Groups of less than 30 guests will be charged a \$2.50 per person service fee.*

# SUN MOUNTAIN LODGE

## BRUNCH

*(Minimum of 30 guests)*

- ❖ A selection of chilled juices
  - ❖ Sliced fresh seasonal fruits
  - ❖ Assorted breakfast breads
  - ❖ Scrambled eggs with Tillamook cheddar
    - ❖ Bacon and sausage
    - ❖ Breakfast potatoes
  - ❖ Cheese blintzes with fruit compote
  - ❖ Seared salmon with lemon caper butter sauce
  - ❖ Grilled boneless breast of chicken with apple calvados sauce
    - ❖ Wild rice pilaf
  - ❖ Chef's selection of fresh vegetables
    - ❖ Emmer faro, tabouli style
  - ❖ Grilled vegetable pasta salad with balsamic vinaigrette
    - ❖ Assorted rolls and butter
  - ❖ Sun Mountain Lodge signature apple pie
  - ❖ Freshly brewed regular and decaf Starbucks coffee, and a selection of teas
- \$48.00

## ALA CARTE ITEMS TO ENHANCE YOUR BREAKFAST

### **Lodge Cured Gravlox**

with egg, red onion and capers, mini bagels  
\$6.00

### **Assorted Yoplait Yogurts**

\$4.50

### **Biscuits and Gravy**

\$3.50

### **Various Dry Cereals**

with milk  
\$3.00

### **Fresh Baked Croissants and Bagels**

with whipped butter, cream cheese and jam  
\$3.75