



Breakfast Selections

Food & Beverage Pricing Subject to Change Without Notice
Pricing May be Guaranteed Up to Three Months Out If Required & Confirmed in Writing.
All prices are subject to 7.75% Sales Tax and 21% Service Charge.

*Revised 01/01/25



Displayed breakfast

*All options include assorted chilled juices, morning baked pastries, sweet butter, fruit preserves,
Coffee: regular & decaffeinated, assorted hot teas.*

Buffet items will be replenished for one hour.

Extended service may be arranged for \$5.00 per guest per hour (a maximum of two hours).

A \$12.00 per person surcharge will be added to the menu price when the guarantee is less than 20 guests.

Morongo breakfast

Openings

Seasonal sliced fruit and fresh berries

Assorted individual cold cereals and granola, chilled whole and 2% milk

Wildflower honey yogurt parfaits, homemade granola

Assortment of plain and low-fat fruit yogurts

Whole fresh fruits

Morning Stars

-Select two-

Scrambled eggs, fresh herbs

Buttermilk pancakes, Vermont maple syrup

Canadian bacon, egg and cheese muffin

Scrambled egg and cheddar cheese sandwich

Breakfast egg frittata, potatoes, leeks, gruyere cheese

Cheese blintz, wild berry compote

Scrambled eggs, cheddar cheese, scallions

Organic steel oatmeal, warm cinnamon-apple compote, honey, raisins, brown sugar

Breakfast burrito, scrambled eggs, Monterey cheese, roasted tomato salsa, guacamole

Steam assorted dim sum, hot mustard, sweet chili sauces

Complements

Select your meat

-Select two-

Applewood smoked bacon

Grilled ham steak

Canadian bacon

Pork sausage

Chicken apple sausage

Turkey bacon

Select your potato

-Select one-

Crispy hash brown

Potato, spinach breakfast strata

Oven roasted red bliss potatoes

Tater tots, chives

\$66.00 per person

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Displayed Morongo breakfast enhancements

The following menu items are enhancements only and are not offered separately.

Cinnamon bun French toast, Vermont maple syrup, whipped cream
\$13 per person

Traditional eggs benedict, toasted English muffin, grilled Canadian bacon, hollandaise sauce
\$15 per person

Pacific smoked salmon eggs benedict, spinach, toasted English muffin, dill hollandaise sauce
\$16 per person

Crab cake eggs benedict, homemade biscuit, wild arugula, and choron sauce
\$18 per person

Pacific smoked salmon, cream cheese, capers, red onions, bagels chips
\$15 per person

Artisan charcuterie and local cheeses, pickle vegetables, French baguette
\$17 per person

In-room entertainment

Chef or attendant required @ \$160 each

Minimum 50 guests. Must be ordered for entire guarantee.

Omelets and eggs any style

Cheddar cheese, ham, bacon, sausage, mushrooms, bell peppers, scallions, vine ripe tomato, spinach, chives
\$21 per person

French crêpe station

Caramelized peaches, strawberries, blueberries, banana, warm vanilla custard
\$17 per person

Belgium waffles

Wild berries, chocolate chips, cinnamon apple compote, sweet butter, maple syrup, whipped cream
\$15 per person

Dill poached salmon

Served hot or cold

Baguette crisp, caper cream
\$18 per person

Handcrafted perfect fruit parfaits

Wild honey yogurt

Blueberries, strawberries, raspberries, mangos, seasonal melons, house made spiced granola
\$13 per person

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Presented breakfast

All options include freshly squeezed orange juice, Coffee: regular & decaffeinated, assorted hot teas, basket of freshly baked breakfast pastries and muffins, sweet butter and fruit preserves.

Openings

-Select one-

Wild berries trifle, sweet brioche, Chantilly cream
Tropical fruit, wildflower honey yogurt
Fresh strawberries, Marsala zabaglione
Green monster, smoothie shooters

Openings alternatives

Assorted berry parfait yogurt, house made granola
\$9 per person

Warm cheese blintz, fresh blubbery preserve, vanilla crème anglaise
\$13 per person

Pacific smoked salmon, red onions, chopped eggs, capers, dill, sliced tomatoes, cream cheese, and mini bagels chips
\$15 per person

Warm cinnamon bread pudding, vanilla, Bavarian cream, seasonal berry marmalade
\$10 per person

Morning Stars

-Select one-

Country breakfast

Scrambled eggs, Wisconsin cheddar cheese, snapped chives, breakfast potatoes
\$44.00 per person

Spanish La Mancha – gluten free
Asparagus, manchego cheese frittata, leek hash brown, pimentón hollandaise sauce, Spanish salchichas
\$48.00 per person

Cinnamon bun French toast

Sweet rolled cinnamon bun, egg custard, sweet butter, maple syrup,
Choice of applewood smoked bacon or sausage
\$46.00 per person

South of border quiche

Eggs, Mexican chorizo, caramelized onions, cotija cheese, roasted tomato, spicy potato
\$48.00 per person

Grilled New York strip steak and eggs

6oz minute NY steak, roasted roma tomato, fingerling potatoes
\$57.00 per person

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Lighter displayed options

Buffet items will be replenished for one hour.

Extended service may be arranged for \$5.00 per guest per hour (a maximum of two hours).

A \$15.00 per person surcharge will be added to the menu price when the guarantee is less than 20 guests.

Selection of juices to include: chilled orange, grapefruit, apple, tomato
Sliced seasonal fruit display
Assorted cereals with whole, 2% and skim milk
Assorted plain and flavored yogurts
Assorted breakfast pastries to include: freshly baked breakfast pastries and muffins,
sweet butter and fruit preserves
Freshly brewed Coffee, Decaffeinated coffee and selection of herbal teas
\$40 per person

Lighter displayed breakfast enhancements

The following menu items are enhancements only and are not sold separately.

Coddled eggs, roasted tomato sauce, corned beef hash
\$9 per person
Country style scrambled eggs
\$8 per person
Pork or chicken sausage, applewood smoked bacon or ham steak
\$11 per person
Steel cut oatmeal with raisins and brown sugar
\$7 per person
Buttermilk biscuits and country gravy
\$9 per person
Good times bakery sticky buns
\$7 per person
Perfect croissant breakfast sandwich, scrambled eggs, ham and cheese
\$13 per person
Melted breakfast biscuit, scrambled eggs, sausage patty, American cheese
\$13 per person
Breakfast burrito, eggs, Monterey cheese, roasted tomato salsa
\$11 per person
Pacific smoked salmon and bagels with cream cheese
\$15 per person
Italian sausage, scramble eggs, fontina cheese, breakfast flat bread
\$11 per person

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Breaks á la carte

Freshly Brewed Coffee, regular & decaffeinated	\$95 per gallon
Assorted Harney and Son’s premium teas	\$95 per gallon
Chilled Orange, grapefruit, cranberry juices, tomato, V-8	\$88 per gallon
Whole, chocolate, low fat and skim milk	\$7 each
Assorted regular and diet soft drinks featuring Pepsi products	\$7 each
Morongo bottled water	\$6 each
Evian sparkling water	\$7 each
Lemonade and fruit punch	\$88 per gallon
Bottled Odwalla juices and smoothies	\$13 each
Assorted Red Bull, Monster drinks	\$11 each
Spring water infused with your choice of orange, raspberries, lemon or cucumber (An environmentally friendly alternative to bottled water)	\$65 per gallon
Freshly brewed iced tea	\$95 per gallon

Morning breaks

Danish, muffins, donuts, croissants	\$75 per dozen
Cream cheese cinnamon rolls or pecan sticky buns	\$75 per dozen
Old fashioned donuts (two day advance order)	\$75 per dozen
Breakfast breads banana, zucchini, carrot	\$75 per dozen
Assorted Bagels, cream cheese, butter, fruit preserves	\$66 per dozen
Financier: orange, pistachio, chocolate, wild berry, seasonal	\$66 per dozen
Pound cake vanilla, chocolate, lemon poppy seed	\$66 per dozen
Homemade biscotti coffee walnut, almond spice, cranberry orange	\$66 per dozen
Scones cinnamon glazed, lemon	\$66 per dozen
Breakfast cereals served with whole, low fat and skim milk	\$11 each
Whole fresh fruit	\$50 per dozen
Seasonal sliced fresh fruit display	\$13 per person
Plain and fruit flavored yogurts	\$7 each
Clif protein bars, assorted	\$11 each

Afternoon breaks

Cookies made daily in our pastry shop	\$75 per dozen
Fresh Butterfinger or chocolate fudge brownies	\$75 per dozen
Haagen-Dazs novelty ice cream, individual	\$11 each
Fresh fruit kabobs, wildflower honey yogurt dip	\$9 each
Chocolate dipped strawberries	\$62 per dozen
Individual granola bars and candy bars	\$7 each
Rice Krispies marshmallow treats, plain and cocoa flavored	\$55 per dozen
Bavarian style soft pretzels, yellow mustard	\$9 each
Trail mix	\$45 per pound
Deluxe mixed nuts	\$48 per pound
Tortilla chips, salsa and guacamole	\$15 per person
Savory seasonal scones	\$66 per dozen
Individual bags chips or pretzels	\$8 each

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Themed refreshment breaks

Break prices are based on a maximum of 30 minutes.

“Wake” up break

Seasonal fruit and wild berry smoothies, whole seasonal fresh fruit selection, granola bars and energy bars, apple and banana nut muffins

\$40 per person

The coffee fix

Freshly brewed Coffee: regular & decaffeinated, and selection of teas, assortment of non-alcoholic syrups to include French vanilla, hazelnut and sugar free vanilla, assorted soft drinks, iced tea

\$30 per person

The power break

Green energy smoothie shots, Red Bull and Monster energy drink, assorted granola and energy bars, mixed dried fruit and nuts

\$38 per person

The matinee movie snack

Fresh buttered popcorn, Rice Krispy treats, brownies, M&M’s, Snickers, Junior Mints, Reese’s peanut butter cups, Mounds, Kit Kat bars, individual bags of potato chips, and assorted soft drinks

\$37 per person

Essential healthy break

Individual vegetable crudités, red hummus, miniature cucumber sandwiches, whole grain bran zucchini walnut muffins, basil watermelon shooters

\$40 per person

Make your own sundae

Chocolate and vanilla ice cream

Toppings of sprinkles, chopped nuts, M&M’s, crumbled Oreos, butterfingers, and heath bars, strawberry, maraschino cherries, whipped cream, caramel and hot fudge

\$41 per person

The chocolate fever break

Double fudge brownies, chocolate eclairs, chocolate chip cookies, chocolate crème brûlée, chocolate mousse cup, chocolate milk

\$45 per person

A cookie affair

Oatmeal, peanut butter, chocolate chip, macadamia nut and sugar cookies, double fudge bars and blondie’s, fresh cool milk

\$40 per person

Take me out to the ball game

Stadium hot dogs with all the condiments, popcorn, soft pretzels, yellow mustard, frosted root beer, assorted soft drinks, ice tea

\$45 per person

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