

## Breakfast Banquet Menu

### Continental Breakfast

*10 Guest Minimum*

**Fresh Fruit Juices**

Orange, Grapefruit, and Apple

**Salish Steel-Cut Oatmeal**

Brown Sugar, Poached Preserved Fruit, 2% Milk

**Assorted Yogurts**

**Granola and Fresh Berries**

**Sliced Seasonal Fruits**

**House-Made Muffins, Scones, Coffee Cakes**

Salish Honey Butter, Preserves 

**Starbucks® Regular and Decaffeinated Coffee**

Selection of Tazo® teas

---

\$32

---

### Breakfast Buffet

*10 Guest Minimum*

**Fresh Fruit Juices**

Orange, Grapefruit, and Apple

**Salish Steel-Cut Oatmeal**

Brown Sugar, Poached Preserved Fruit, 2% Milk

**Farm Fresh Scrambled Eggs**

Beecher's Cheddar Cheese

**Apple Pork Sausage, Hickory Smoked Bacon**

**Hashed Breakfast Potatoes**

Rosemary, Thyme

**House-Made Muffins, Scones, Coffee Cakes**

Salish Honey Butter, Preserves 

**Starbucks® Regular and Decaffeinated Coffee**

Selection of Tazo® teas

---

\$42

---

## Breakfast Enhancements

Prices are per guest unless otherwise noted

### Build Your Own Omelet Bar

Farm Fresh Eggs, Hickory Smoked Bacon, Apple Pork Sausage, Ham, Caramelized Onions,  
Tomatoes Peppers, Northwest Mushrooms, Beecher's Cheddar Cheese

\$15

---

### Build Your Own Crepe Station

Strawberries, Blackberries, Blueberries, Peanut Butter, Nutella, Vanilla Crème, Prosciutto,  
Brie Northwest Mushrooms, Goat Cheese, Bacon

\$18

---

### Assorted Bagels

Salish Honey Butter, Herb Cream Cheese, Regular Cream Cheese

\$6

---

### Hashed Breakfast Potatoes

Rosemary, Thyme

\$4

---

### Salish Steel-Cut Oatmeal

Brown Sugar, Poached Preserved Fruit, 2% Milk

\$6

---

### Hard Boiled Eggs

\$4

---

### Sliced Seasonal Fruit

\$12

---

### House-Made Muffins, Scones, Coffee Cake

Salish Honey Butter, Preserves

\$38 Per Dozen

---

### Apple Pork Sausage, Hickory Smoked Bacon

\$12

---

### Brioche French Toast

Candied Hazelnuts, Maple Syrup, Orange Marmalade

\$10

---

### Ham Shank Hash

Farm Fresh Poached Eggs, Caramelized Onions, Arugula

\$10

---

Cinnamon Rolls

Cream Cheese Icing

\$40 Per Dozen

---

Breakfast Breads

(Select One)

Apple, Banana, Pumpkin, Lemon, Orange

\$32 Per Loaf (15 slices)

---

Salish Honey Greek Yogurt Smoothies 

(Select One)

Banana - Apple - Mango Smoothie

Pineapple - Coconut Smoothie

Orange - Blueberry Smoothie

\$9

---

Assorted House-Made Energy Bars 

Granola, Roasted Nuts, Salish Honey, White Sesame Seeds, Sunflower Seeds

Granola, Salish Honey, Dried Fruit, Yogurt Chips

\$8

---

Vegetable Hash

Asparagus, Broccoli, Cauliflower, Peppers, Spinach, Hashed Breakfast Potatoes

\$10

---

Smoked Salmon Egg White Scramble

\$15

---

Parfait with Honey Yogurt 

Salish Honey, Dried Fruit, Seasonal Berries, Granola, Roasted Nuts

\$10

---

Breakfast Sandwiches

Farm Fresh Fried Egg Sandwich

Shaved Ham, White Cheddar, English Muffin

\$12

---

Bacon and Egg Salish Biscuit

Smoked Applewood Bacon, White Cheddar, Farm Fresh Scrambled Egg

\$14

---

Chorizo Burrito

Chorizo, Peppers, Scrambled Eggs, House-Made Salsa, Manchego Cheese

\$14

---

## The Famous Salish Country Breakfast

10 Guest Minimum

Enjoyed Since 1916

Featuring the Iconic Salish Honey



Fresh Fruit Juices

Orange, Grapefruit or Apple

Parfait with Honey Yogurt



Salish Honey, Dried Fruit, Seasonal Berries, Granola, Roasted Nuts

House-Made Breakfast Breads and Pastries

Salish Steel-Cut Oatmeal

Brown Sugar, Poached Preserved Fruit, 2% Milk

Farm Fresh Scrambled Eggs

Beecher's Cheddar Cheese

Apple Pork Sausage and Hickory Smoked Bacon

Hashed Breakfast Potatoes

Rosemary, Thyme

House-Made Buttermilk Biscuit



Salish Honey, Fruit Compote

Buttermilk Pancakes

Fresh Fruit, Powdered Sugar, Maple Syrup

Starbucks® Regular and Decaffeinated Coffee

Selection of Tazo® teas

---

\$52 Per Guest

---

Classic Infused Bloody Mary

Peppers, Garlic, Basil, Rosemary, Cilantro, Peppercorn, Jalapeño

\$12

---

Surf & Turf Bloody Mary

Bacon, Grilled Prawns, Celery, Chili Salt Rim

\$16

---

Elderflower Mimosa

Sparkling Wine, St. Germain, Grapefruit

\$13

---

## Brunch

10 Guest Minimum

### Fresh Fruit Juices

Orange, Grapefruit or Apple

### Sliced Seasonal Fruit

### House-Made Muffins, Scones, Buttermilk Biscuits



Salish Honey Butter, Preserves

### Classic Caesar Salad

Whole Leaf Romaine, Parmigiano-Reggiano, Dijon Croutons

### Seasonal Greens Salad

Cucumber, Shaved Radish, Brioche Chips

### Farm Fresh Scrambled Eggs

Beecher's Cheddar Cheese

### Oven Baked Salish Signature Potlatch Salmon

### Roasted Chicken Breast

Rosemary, Citrus

### Herb Roasted Yukon Potatoes

Caramelized Onions, Fresh Herbs

### Brioche French Toast

Candied Hazelnuts, Maple Syrup, Orange Marmalade

### Starbucks® Regular and Decaffeinated Coffee

Selection of Tazo® teas

---

\$60 Per Guest

---



Look for the Salish bee to guide you to menu items that feature honey from our own hives

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. Information on consuming raw or undercooked food is available upon request. All food and beverage functions are subject to a mandatory 22% taxable service charge. Of that amount, 12.1% will be pooled and paid to the hotel servers, bussers, banquet attendants, banquet captains and bartenders serving you and your event, and the remaining 9.9% is retained (and not distributed as a tip or gratuity to the hotel's employees) by the hotel.*