

Breakfast - Plated and Buffet Selections



RESORT • SPA • CASINO
LAS VEGAS

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Plated Breakfast

Minimum of 10 guests • Less than 10 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Teas and Choice of Orange, Apple or Grapefruit Juice • Includes individual fruit plate, Bakery Basket to include assorted Danish, Croissants & Breads and served with Butter, Honey and Preserves • Based on price per guest

Island French Toast \$27

Caramelized Bananas, Toasted Macadamia Nuts, Whipped Cream, Tropical Syrup
Applewood Smoked Bacon

Huevos Rancheros \$27

Crispy Corn Tortillas, Spicy Beef Chorizo, Black Beans, Fried Eggs, Avocado,
Manchego Cheese, Sour Cream and Tomatillo Salsa

Sunrise Breakfast Quiche \$27

Sautéed Mushrooms, Spinach, Swiss Cheese and Onions
Herbed Breakfast Potatoes

Traditional American Breakfast \$27

Includes Scrambled Eggs and Pan-Roasted Potatoes with Onions and Peppers

Meat Selections (Select One Included)

(Additional Meat may be added at \$3.00 per Item per Guest)

Applewood Smoked Bacon

Grilled Pork Link Sausage

Honey Mustard Glazed Pit Ham

Smoked Turkey Sausage

Classic Eggs Benedict \$28

Toasted English Muffin, Poached Eggs, Canadian Bacon,
Hash Browns, Creamy Hollandaise Sauce

Dungeness Crab Benedict \$30

Toasted English Muffin, Poached Eggs, Avocado, Lump Crab, Roasted Peppers,
Potato and Onion Hash Browns and Mustard Caper Hollandaise Sauce

Steak and Eggs \$30

Grilled 4 oz. Filet Mignon, Scrambled Eggs, Roasted Tomato,
Asparagus and Breakfast Potatoes

Continental Breakfast

Based on 90 minutes for a minimum of 15 guests • Less than 15 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Based on price per guest

The Continental Breakfast \$20

Freshly Squeezed and Chilled Fruit Juices
Sliced Seasonal Fruit and Berries
Array of Assorted Yogurts
Bakery Basket with Honey and Preserves

The Deluxe Continental Breakfast \$23

Freshly Squeezed and Chilled Fruit Juices
Sliced Seasonal Fruit and Berries
Assorted Dry Cereals, House-Made Granola, Low-Fat and Skim Milk
Array of Assorted Yogurts
Assorted Muffins
Fresh Baked Croissants

The M Continental Breakfast \$28

Freshly Squeezed and Chilled Fruit Juices
Sliced Seasonal Fruit and Berries
Assorted Dry Cereals, House-Made Granola, Low-Fat and Skim Milk
Array of Assorted Yogurts
Warm Country Ham and Swiss Cheese Croissants
Breakfast Breads to Include Zucchini, Lemon Poppy and Cranberry

The Executive Continental Breakfast \$34

Freshly Squeezed and Chilled Fruit Juices
Sliced Seasonal Fruit and Berries
Toaster Station with Assorted Bagels
Plain, Vegetable & Berry Cream Cheeses
Lox Platter with Capers
Chopped Egg, Sliced Red Onion and Tomato
Bakery Basket with Honey and Preserves

The Healthy Start Continental Breakfast \$33

Freshly Squeezed and Chilled Fruit Juices
Sliced Seasonal Fruits and Berries
Array of Assorted Low Fat Yogurts
Egg White Beaters with Tomatoes and Mushrooms in a Tomato Wrap
Whole Wheat Muffins



Continental Breakfast Enhancements

Based on price per guest

Breakfast Burritos \$ 9
Scrambled Eggs, Warm Tortillas, Crumbled Bacon
Salsa, Cheddar, Scallions, Cholula Hot Sauce, Sour Cream

Toaster Station \$ 6
Assorted Sliced Breads, Assorted Bagels
Plain and Vegetable Cream Cheeses
Butter and Preserves

Breakfast Biscuits \$ 8
Baked Biscuits with Scrambled Eggs
Grilled Sausage Patty and Cheddar Cheese

Oatmeal Station \$ 8
Caramelized Apples, Fruit Compote, Golden Raisins
Brown Sugar, Cinnamon-Almond Butter, Milk

The Juice and Smoothie Bar- Self-Serve \$ 9
Hand Squeezed Fruit Juices & Berry Smoothies

Lox Platter \$12
Capers, Chopped Egg, Sliced Red Onion, Sliced Tomato
Assorted Bagels and Cream Cheese

Breakfast Sandwiches \$ 9
Bagel, Croissant or English Muffin with Scrambled Eggs and American Cheese
Choice of Bacon, Sausage or Ham



Breakfast Buffets

Based on 90 minutes for a minimum of 15 guests • Less than 15 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Bakery Basket to include assorted Danish, Croissants & Breads and served with Butter, Honey and Preserves • Based on price per guest

AMERICAN BREAKFAST BUFFET

\$34

Freshly Squeezed and Chilled Fruit Juices
Sliced Seasonal Fruits & Berries
Array of Assorted Yogurts
Cereal Selection with Whole and Skim Milk
House-Made Granola

Traditional Scrambled Eggs
Cinnamon Brioche French Toast with Maple Syrup and Whipped Butter
Roasted Potatoes with Onions and Peppers

Select Two

Applewood Smoked Bacon
Turkey Bacon
Grilled Pork Link Sausage
Honey Glazed Ham
Smoked Turkey Sausage

SPA MIO BREAKFAST

\$32

Freshly Squeezed and Chilled Fruit Juices
Sliced Seasonal Fresh Fruits and Berries
Assortment of Low Fat Yogurts with Dried Fruits and Assorted Nuts
Oatmeal with Banana
Whole Wheat Toast Bread

Hot

Soft Poached Eggs
Egg Beaters with Spinach
Sweet Potato Hash Browns
Turkey Bacon



Breakfast Buffets

Based on 90 minutes for a minimum of 15 guests • Less than 15 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Bakery Basket to include assorted Danish, Croissants & Breads and served with Butter, Honey and Preserves • Based on price per guest

THE M BREAKFAST BUFFET

\$40

Freshly Squeezed and Chilled Fruit Juices

Sliced Seasonal Fruits and Berries

Array of Assorted Yogurts

Assorted Dry Cereals, House-Made Granola

Whole and Skim Milk

Scrambled Eggs with Monterey Jack Cheese and Salsa

Whole Grain and Nut Pancakes

Belgian Waffles

Maple Syrup, Whipped Butter, Powdered Sugar

Stone Fruit Compote and Berries

Hash Brown Potatoes

Select Two

Applewood Smoked Bacon

Turkey Bacon

Grilled Pork Link Sausage

Honey Glazed Ham

Smoked Turkey Sausage

Optional - Select One

(Additional \$5 per guest)

Traditional Eggs Benedict or Eggs Florentine with Creamy Hollandaise

Corned Beef Hash

Smoked Salmon Benedict with Mustard Caper Hollandaise

Cinnamon Apples Crepes, Vanilla Sauce

Panetone French Toast, Pure Maple Syrup

Breakfast Buffet Enhancements

Based on price per guest at full guarantees

DELUXE OMELET STATION*

(As an addition to your breakfast buffet)

\$12 PER GUEST

Meats

(Select Two)

Smoked Turkey
Applewood-Smoked Bacon
Honey Mustard Glazed
Country Ham

Chicken or Fish

(Select One)

Grilled Chicken Breast
Smoked Salmo

Shellfish

(included)

Shrimp
Dungeness Crab

Vegetables and Herbs

(Included)

Roasted Red and Yellow Peppers
Wild Mushrooms
Sautéed Onions, Asparagus Spears
Chopped Scallions, Oven-Roasted Tomatoes, Dill, Chives

Cheeses

(Included)

Aged Cheddar
Peppered Monterey Jack
Crumbled Maytag Bleu
Gruyère

THE BIG BET*

(Minimum 30 guests)

\$12 PER GUEST

Giant Layered Pancakes Carved to Order
Multiple Layers include:
Nutella, Strawberry & Raspberry Jams,
Chocolate Sauce & Three Syrups (Maple, Pecan & Island Style)
Topped with Whipped Cream, Crushed Nuts, Mixed Berries & Toasted Coconut

*Chef Attendants at \$175 per Chef for up to two hours. \$75 per additional hour per Chef
Prices are subject to change and do not include current 7.75% sales tax and 22% service charge.

Breakfast Buffets

Based on 90 minutes for a minimum of 40 guests • Less than 40 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Bakery Basket to include assorted Danish, Croissants & Breads and served with Butter, Honey and Preserves • Based on price per guest

VILLAGGIO BRUNCH BUFFET

\$65

Table Service

Freshly Squeezed and Chilled Fruit Juices

Buffet Service

Sliced Seasonal Fruits and Berries, Array of Assorted Yogurts

Assorted Dry Cereals, House-Made Granola, Whole and Skim Milk

Belgian Waffle Station

Seasonal Berries, Toasted Macadamia Nuts

Maple Syrup, Whipped Cream and Powdered Sugar

Omelet Station*

Smoked Turkey, Applewood Smoked Bacon, Country Ham

Roasted Bell Peppers, Wild Mushrooms, Asparagus Spears

Chopped Scallions, Basil, Chives, Sharp Cheddar, Pepper Jack, Gruyère

Smoked Salmon

Smoked Salmon, Toasted Bagels, Cream Cheese, Chopped Egg

Red Onions, Ripened Tomatoes and Capers

Specialty

Crab Cake Benedict, Poached Eggs and Whole Grain Mustard Hollandaise

Italian Sausage, Peppers, Goat Cheese, Scrambled Eggs, Chopped Parsley

In a Warm Tortilla Wrap

Salads and Quiche

Marinated Tomato, Mozzarella, Basil, Lemon-Oil Dressing

Penne Pasta, Grilled Vegetables, Olives, Feta Cheese and Italian Parsley

Baby Field Greens, Classic Balsamic Vinaigrette

Spinach Feta Quiche, Mushroom Gruyère Cheese Quiche

Carving Station (Select Two)*

Herb Roasted Turkey Breast, Mashed Potatoes, Natural Jus

Beef Wellington, Wild Mushrooms, Madeira Sauce

Cedar Plank Salmon, Chive Beurre Blanc

Bourbon & Vanilla Glazed Ham, Whole Grain Mustards

Finale

Selection of Dessert Pastries from our Pastry Menu

Including Italian-Style Cakes and Tarts

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