



Breakfast Menu 2018

✧ In arranging for functions, **a guaranteed number of attendees must be received by 10am on the designated day** listed below. This number will be considered a guarantee and is not subject to reduction. The hotel does not prepare a percentage over the guarantee. Once set, the guarantee can increase within reason and prior approval. If Sales & Catering does not receive a guarantee number, the number stated on your contract will be used. Minimum guest counts for meals must be met to avoid room rental. Room rental will automatically be charged if the required minimum is not met.

<i>Day of Function</i>	<i>Guarantee Day</i>
Saturday	Wednesday prior
Sunday	Thursday prior
Monday	Thursday prior
Tuesday	Friday prior
Wednesday	Friday prior
Thursday	Monday prior
Friday	Tuesday prior

✧ One or two entrées may be selected for guests, with an additional choice of children's meal. **If more than one plated meal is selected, meal choice cards must be provided to each guest by hosting business or wedding. Cards must be clearly different in color or have the entrée printed in large text to differentiate meal selections. The same entrée sides must be selected for both entrées.**

✧ NO OUTSIDE FOOD OR BEVERAGES ARE ALLOWED IN MEETING ROOM AREAS. Weddings and other special events can contact Sales & Catering about the Special Events Policies. **Due to license restrictions, any food remaining after the function is property of the Ramkota Hotel and cannot be removed from the ballroom.**

✧ The banquet menu is only a list of suggestions and popular items. Our professionally trained staff welcomes any ideas or suggestions you may have. We would be delighted to customize menus for your group. Please contact Sales & Catering to discuss further options.

✧ Ramkota reserves the right to adjust menu prices that may be affected by volatile food markets or substitutions for particular items. Prices are guaranteed up to 30 days and previously signed agreements will be honored. All food and beverage is subject to 18% service charge and applicable state and local taxes, currently 7.5%. A portion of the service charge is retained by the hotel.

✧ The Ramkota Hotel reserves the right to inspect and control all private parties, dinners, meetings, and any other function held on premises. The Ramkota Hotel will not assume any responsibilities for damage or loss of merchandise/articles left in any banquet function rooms or any part of the hotel prior to, during, or following your function. Regency Hotel Management reserves the right to cancel your contract, if in its sole discretion, it determines that performing the contract could jeopardize the safety or security of the hotel's guests or staff.

18% Service Charge & 7.5% Sales Tax Added To Above Prices





Breakfast Menu 2018

Continental Breakfast

Fast Pass

\$6.25

Trail mix packets, single serve yogurts, fruit cups with juice, whole fresh fruit, granola bars, assorted bottled juice, coffee, and herbal teas.

CEO Continental

\$7.50

Jumbo muffins and pastries served with butter and preserves, fresh cut seasonal fruit, yogurt and assorted toppings, assorted bottled juices, coffee, and herbal teas.

Riverside Morning

\$7.25

Fresh seasonal fruit, assorted pastries, mini cinnamon rolls, assorted bottled juices, coffee, and herbal teas.

Healthy Start

\$6.25

Assorted mini fruit filled Danishes, fresh whole fruit, vanilla yogurt with granola mix topping, chilled orange juice, coffee, and herbal teas.

Early Morning

\$6.25

Seasonal cut fruit with flavored dip, assorted pastries, cake donuts, orange juice, and coffee.

Sweet Start

\$6.50

Seasonal fruit with dip, warm mini caramel rolls, assorted fresh pastries, assorted bottled juices, and coffee.

Baker's Delight

\$6.50

Display of house made sweet breads, blueberry muffins, warm croissants, coffee, and herbal teas.

Junior Executive

\$5.00

Assorted mini cake donuts, fresh mini muffins, chilled orange juice, coffee, and herbal teas.

The Intern Start-Up

\$4.75

Assorted fresh jumbo donuts, bagels with cream cheese, chilled orange juice, and coffee.

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Breakfast Buffets

Fewer than 25 guests add a dollar per person, must have minimum of 12 guests.

Dutch Oven Breakfast Buffet

\$10.50

Fresh seasonal fruit, egg bake strata with your choice of ham & cheddar, spinach & feta cheese or garden vegetables with parmesan blend. Served with fresh diced red potatoes Obrien with sautéed peppers & onions, assorted Danishes, chilled orange juice, coffee and herbal teas.

Breakfast Taco Bar

\$13.00

Scrambled eggs, bacon bits, sausage crumbles, breakfast potatoes, grilled peppers & onions, salsa, and tortilla shells. Served with seasonal fresh fruit, chilled orange juice, coffee, and herbal teas.

Build Your Own Breakfast Buffet

\$10.50

Fresh scrambled eggs, fresh seasonal fruit, choice of meat, choice of potato, choice of bakery item, chilled orange juice, coffee, and herbal teas. Additional buffet enhancers are listed, price per person.

Meat Choices:

- ✧ Bacon
- ✧ Sausage Links
- ✧ Country Sausage
- ✧ Sausage Patties
- ✧ Ham Steaks

Potato Choices:

- ✧ Breakfast Potatoes
- ✧ Country Fried Potatoes
- ✧ Potatoes O'Brien

Bakery Choices:

- ✧ Petite Scones
- ✧ Assorted Muffins
- ✧ Fruit Filled Danishes

Additional Choices: *(Costs are per person)*

Cheddar Cheese & Peppers for Scrambled Eggs on side	\$0.50
Omelet Station (<i>\$50 Chef Attendant Fee</i>)	\$4.00
Additional Meat Choice	\$1.00
French Toast Sticks & Syrup	\$1.00
Waffle Sticks & Syrup	\$1.00
Mini Pancakes & Syrup	\$1.00
Individual Yogurts	\$1.00
Mini Caramel or Mini Cinnamon Rolls	\$1.50
Additional Bakery Choice	\$1.25
Mixture of 2% & Chocolate Milk Half Pints	\$1.50
Assorted Bottled Juices (substitution for Orange Juice)	\$1.75

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Plated Breakfasts

Plated breakfasts include a fresh fruit garnish, coffee, and herbal teas. Add Orange Juice for \$1.25 per person.

All American Breakfast

\$10.50

Fresh scrambled eggs, your choice of meat (bacon, sausage or ham), and breakfast potatoes. Baskets of warm buttermilk biscuits with fruit preserves, honey, and butter provided at each table.

Steak & Eggs

\$13.00

Fresh scrambled eggs with cheddar cheese and 5oz Flat Iron steak (prepared medium), served with breakfast potatoes. Baskets of warm buttermilk biscuits with fruit preserves, honey, and butter provided at each table.

Southerner

\$11.00

Fresh scrambled eggs, warmed biscuits topped with Southern style sausage gravy, and ham patty.

Rise 'n Shine

\$10.00

Fresh scrambled eggs tossed with diced ham and cheddar cheese served alongside potatoes O'Brien with sautéed peppers & onions. Baskets of warm buttermilk biscuits with fruit preserves, honey, and butter provided at each table.

Breakfast Croissant

\$9.50

Flaky croissant filled with egg, cheese, and choice of meat: sausage, ham patty, or bacon (2 slices on side). Served with breakfast potatoes.

Breakfast Sandwich

\$9.50

Breakfast sandwiches filled with fresh scrambled eggs, cheddar cheese, and choice of meat: sausage, ham patty, or bacon (2 slices on side). Served with breakfast potatoes.

French Toast or Waffles (2)

\$9.50

Cinnamon swirled French toast or fluffy golden waffles, smothered with fruit topping & maple syrup. Served with a sausage patty.

Quiche Corner

\$11.00

Fresh pie shells loaded with country eggs, and your choice of: spinach & feta; ham & cheddar; or broccoli, bacon, & cheddar. Served with breakfast potatoes.

Food for Thought

\$9.50

Cup of Greek vanilla yogurt topped with granola, fresh berries, & cereal, served with banana bread, cheese stick, and orange half. Baskets of warm buttermilk biscuits with fruit preserves, honey, and butter provided at each table.

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