



WALDORF ASTORIA®
LAS VEGAS

Brunch

\$75.00++ per person

Selection of Individual Seasonal Vine & Tree Ripened Fruit, Melon and Berries
Butter Croissants, Assorted Seasonal Danish, Muffins with Whipped Butter & Fruit Preserves
Individual Bircher Muesli

Cold Selection

- Local Hickory House Smoked Salmon with Mini Bagels
(Whipped Cream Cheese, Red Onion, Capers, Chopped Hardboiled Egg)
- Gourmet cheese & Charcuterie
(Honey Comb, Fig & Apricot Cake, Raisin Walnut Baguette, Pickles & Olives)
- Watermelon, Mozzarella & Heirloom Tomato with Fig Vincotto
- Roasted Baby Beet with Citrus, Goat Cheese, Pecans & White Balsamic Vinaigrette

Hot Selection

- Farm Fresh Scrambled Egg
- Bacon
- Chicken Sausage
- Hash Brown

Breakfast Station

Offered with Freshly Squeezed Orange Juice and Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

choose two:

Kale & Mushroom Egg White Frittata
Creamed Spinach with Poached Egg

Lemon Ricotta Pancake with Maple Syrup & Mixed Berries in Baby Skillets

White Chocolate Brioche French Toast with Chantilly Cream, Crème Anglaise & Maple Syrup

Enhancement

Carving Station

Chef Charge \$250 per Chef, One Chef per 50 Guests

- Roasted Beef Tenderloin, Green Peppercorn Sauce \$36.00 per person
- Roasted Turkey Breast, Cranberry-orange Relish, Gravy \$23.00 per person
- Prime Rib of Beef, Horseradish, Red Wine Jus \$41.00 per person

*Mimosas/ Bellini or Bloody Mary Stations charged separately

**All prices subject to a service charge (22%) & Sales Tax (8.25%)