



Breakfast

LIGHT OPTIONS

Greek Yogurt with Market Berries
Almond brittle 6.50

Almond Steel-Cut Oatmeal
Honey, low-fat milk and cinnamon 9.50

Assorted Dry Cereals
Choose from a variety, including gluten free 10

**Green Apple, Kiwi and
Spinach Smoothie GF**
With soy milk 6.50

CLASSICS

Sweet Potato Waffle
Berry compote, maple spiked Greek yogurt 14.50

Banana Blueberry Pancakes
Ricotta, cornmeal and orange maple syrup 14

Chef's Omelet
Three eggs packed with cured ham, sautéed
sweet onions, aged Swiss and cheddar served
with crisp golden hash brown potatoes and
choice of toast 14.50

Grilled Ham & Eggs*
Two eggs done your way, crisp hash browns
and choice of toast. 14

EGGS

Egg White Tostada GF
Black bean and corn salsa 14

**BLT Poached Eggs
with Olive Oil Hollandaise**
Crispy hash brown potatoes 15

Broccoli Spinach Frittata GF
Fingerling potatoes, cured tomato 14

BUFFET SELECTIONS

Choose a Little, Choose a Lot
Seasonal fruits and berries, yogurt, steel-cut
oatmeal, cereal favorites, granola, scrambled
eggs, smoked bacon, sausage links, breakfast
potatoes, bakery selections, bagels with
cream cheese. Selection of breakfast juices,
freshly brewed Starbucks® coffee and
assorted Tazo® teas. 23.50

SIDES

A Big Bowl of Market Fruits & Berries GF
A bright mix of seasonal favorites 9

Smoked Bacon, Breakfast Sausage
Links or Grilled Ham 5.50

A Cup of Low-Fat Yogurt GF
Greek, berries, fruit or plain 6

Crispy Hash Brown Potatoes 5

**Toasted Bagel with Philadelphia®
Cream Cheese**
Low-fat or regular 5.50

The Bakery Basket
A buttery croissant, daily muffin, your choice
of English muffin, sourdough, multi-grain, rye
or white toast with jam, honey and butter 7.50

BEVERAGES

Juice GF
Orange, grapefruit, apple, cranberry
or tomato 4.50

Starbucks® Coffee GF
Freshly brewed regular or decaffeinated 4.50

Cappuccino or Latte 5

Espresso 4.50

Iced Coffee 4.50

Milk GF
Non-fat, 2%, whole, chocolate or soy 4.50

Tazo® Tea GF
Choose from a selection of hot teas 4.50

*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

GF We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

©2015 Starwood Hotels & Resorts Worldwide, Inc.