

# LIQUID

POOL • LOUNGE

# JEWEL

NIGHT CLUB

## BREAKFAST MENUS

TAO GROUP  
HOSPITALITY

Aria  
RESORT & CASINO

# CONTINENTAL BREAKFAST

*Designed for ninety (90) minutes of service and a minimum of 35 guests.*

*Selections must be ordered for the entire group.*

## THE CLASSIC | 46++ per Guest

### JUICES *(Choose Two)*

Freshly-Squeezed Orange, Grapefruit Juice or Cranberry Juice

### ASSORTED BAGELS *(G, D, V, Se)*

Plain, Cinnamon-Sugar, Herb Cream Cheeses and Butter

### DICED FRUIT *(GF)*

### ARIA PATISSERIE ASSORTMENT

Muffins, Breakfast Pastries, Croissants, and Savory Danishes (G, D)

Served with Butter (D), Jam and Marmalade

### FRESHLY-BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

## THE METROPOLITAN | 50++ per Guest

### JUICES *(Choose Two)*

Freshly-Squeezed Orange, Grapefruit Juice or Cranberry Juice

### MIXED BERRY AND VANILLA GREEK YOGURT PARFAIT

Gluten-Free Granola, Seasonal Compote, and Mixed Berries (V, D)

### DICED FRUIT

### ARIA PATISSERIE ASSORTMENT

Muffins, Breakfast Pastries, Croissants, and Savory Danishes (G, D)

Served with Butter (D), Jam and Marmalade

### FRESHLY-BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

## THE MODERN | 56++ per Guest

### JUICES *(Choose Two)*

Freshly-Squeezed Orange, Grapefruit Juice or Cranberry Juice

### DICED FRUIT

### ARIA PATISSERIE ASSORTMENT

Muffins, Breakfast Pastries, Croissants, and Savory Danishes (G, D)

Served with Butter (D), Jam and Marmalade

### BREAKFAST WRAPS AND SANDWICHES *(Choose Two)*

#### WRAPS *(Served with Salsa Roja)*

SOUTHWEST Scrambled Eggs, Beef Birria, Shredded Cheddar, Black Bean Pico de Gallo, Chipotle Crema, Hash Browns (G, D)

DENVER Scrambled Eggs, Hash Browns, Black Forest Ham, Shredded Cheddar, Onions, Bell Pepper (G, D, P)

VEGAN CHORIZO Just Egg®, Impossible™ Chorizo, Vegan Cheese, Vegan Wrap (VG)

#### SANDWICHES *(Substitute Gluten-Free Bun 2++ per Guest)*

CROISSANT \* Black Forest Ham, Sliced Vermont Cheddar Cheese, Fried Egg (G, D, P)

CIABATTA \* Fried Egg, Smoked Gouda, Braised Short Rib, Caramelized Onion, Spicy Aioli (G, D)

BISCUIT \* Chive Egg, Pepper Jack Cheese, Spicy Chicken, Honey (G, D)

WAFFLE \* Cheddar Cheese, Folded Egg, Sausage Patty, Garlic Herb Butter (G, D, P)

EVERYTHING BAGEL \* Folded Egg, Turkey Sausage, Herb Cream Cheese (G, D, Se)

### FRESHLY-BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

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D - Dairy

G - Gluten

Ge - Gelatin

N - Nuts

P - Pork

Se - Sesame

Sh - Shellfish

V - Vegetarian

VG - Vegan

† - Can Be Made GF

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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## BREAKFAST BUFFET

*Designed for ninety (90) minutes of service and a minimum of 35 guests.  
Selections must be ordered for the entire group.*

**THE STANDARD** | 60++ per Guest (One Meat, One Side) | 66++ per Guest (Two Meats, One Side)

### JUICES *(Choose Two)*

Freshly-Squeezed Orange, Grapefruit Juice or Cranberry Juice

### MARKET SLICED FRUITS AND BERRIES *(VG)*

### ASSORTED INDIVIDUAL GREEK YOGURTS *(V, D)*

### ARIA PATISSERIE ASSORTMENT

Muffins, Breakfast Pastries, Croissants, and Savory Danishes *(G, D)*

Served with Butter *(D)*, Jam and Marmalade

### SCRAMBLED EGGS *Chives (V, D)*

### DAILY CRAFTED BREAKFAST POTATO *(V, D)*

### MEATS

ARTISAN BACON *(P)*  
CHICKEN APPLE SAUSAGE *(D)*  
COUNTRY SAUSAGE LINKS *(P)*  
TURKEY BREAKFAST SAUSAGE  
PLANT-BASED SAUSAGE *(VG, G)*

### SIDES

BOB'S RED MILL® GLUTEN-FREE STEEL CUT OATMEAL Honey Syrup and Sun-Dried Fruit *(VG)*  
APPLE CINNAMON OVERNIGHT OATS Gluten-Free Oats, Oat Milk, Apples, Vanilla, Fresh Berries *(VG)*  
SOUTH OF THE BORDER LOAF Cheddar Cheese and Jalapeño *(D)*  
SUGAR-GLAZED BELGIAN WAFFLES Whipped Butter, Warm Maple Syrup, Seasonal Fruit Compote *(V, G, D)*  
LEMON-BLUEBERRY BUTTERMILK PANCAKES Maple Syrup and Whipped Butter *(V, G, D)*  
BARDOT-INSPIRED BABY FRENCH TOAST Brioche, Vanilla Cream, Almond Brittle *(V, G, D)*

### FRESHLY-BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

## REFINED BREAKFAST STATION

*Delight your guests with unexpected indulgences to be combined with Continental and Buffet Breakfasts.*

**\*CHEF ATTENDANT REQUIRED | 350++ Per Chef | Per 75 Guests**

### OMELET BAR \* | 30++ per Guest

Whole Eggs \*  
Egg Whites \*  
Scrambled Eggs \*  
Just Egg® *(VG)*

Bell Peppers  
Diced Tomatoes  
Red Onions  
Wild Mushrooms  
Asparagus  
Spinach *(VG)*  
Smoked Salmon \*  
Bacon *(P)*  
Ham *(P)*  
Chicken Sausage *(D)*  
Tofu *(VG)*  
Cheddar Cheese *(D)*  
Feta Cheese *(D)*  
Swiss Cheese *(D)*