

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 | 47 per person

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 | 51 per person

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 | 57 per person

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 person)

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

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.

\$3500 ++ food spend required in conjunction with \$75.00 per person minimum for the full guest count.
Stations require a 2-station minimum (not including dessert)

Pricing is subject to prevailing tax, service charge and gratuity. | Pricing guaranteed 90 days prior to event. | rev.25.11.24

BREAKFAST BUFFET

Designed for 1.5 hours of service.
Prepared on the full guest guarantee.

THE STANDARD | 62 per person (One Meat, One Side) | 68 per person (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)
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)
FROSTED FLAKES®-CRUSTED FRENCH TOAST Brioche, Vanilla-Cinnamon Custard, Frosted Flakes® Crunch, Maple Syrup, Berries (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 * | 31 per person

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)

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