

Breakfast Buffets (for parties of 20 or more)

THE INN AT GIG HARBOR

Lighter Side \$13 per guest

- Fresh seasonal fruit
- Assorted breakfast pastries
- Chef's choice of flavored yogurts
- Cold cereals and granola
- Mozzarella cheese
- Fresh squeezed orange juice
- Coffee, tea and decaf

All American \$15 per guest

- Fresh seasonal fruit
- Assorted breakfast pastries
- Scrambled eggs with our special blend of cheeses
- Crisp bacon and country sausage
- Roasted cottage potatoes
- Fresh squeezed orange juice
- Coffee, tea and decaf

Heritage Brunch \$19 per guest

- Fresh seasonal fruit
- Assorted breakfast pastries
- Classic eggs benedict
- Roasted wild Alaskan salmon with lemon basil cream
- Insalata caprese (fresh sliced tomato and mozzarella with basil chiffonade and balsamic drizzle)
- Crisp bacon and country sausage
- Savory baked hashbrown gratinée
- Fresh squeezed orange juice
- Coffee, tea and decaf

INN Continental \$10 per guest

- Fresh seasonal fruit
- Assorted breakfast pastries
- Mozzarella cheese
- Fresh squeezed orange juice
- Coffee, tea and decaf

Half-Day Package \$14 per guest

INN Continental (per above)

- **AM Refresher:**
Coffee, tea and decaf
Soft drinks and bottled water

All-Day Package \$18 per guest

INN Continental (per above)

- **AM Refresher:**
Coffee, tea and decaf
Soft drinks and bottled water
- **Midday Break:**
Fresh baked cookies
Coffee, tea and decaf
Soft drinks and bottled water

Also see our
list of a la carte breakfast
items and additions,
or let us customize your
special event menu.

Consuming raw or undercooked meat, eggs or seafood may increase your risk of food-borne illness.
The above prices are subject to 20% service charge and 8.5% sales tax.
80% of service charge is distributed to non-managerial service staff.

3211 56th St NW • Gig Harbor WA 98335 • 253.858.1111 • Fax: 253.851.5402
Reservations: 800.795.9980 • info@innatgigharbor.com • www.innatgigharbor.com

THE INN AT GIG HARBOR

a la carte Breakfast Items

Fruits and Yogurts

Fresh fruit plate

Assorted fresh melons, grapes and seasonal fruit on individual plates
\$5 per guest

Fresh cut seasonal fruit

\$2⁷⁵ per guest

Whole fruit served in a bowl

\$2⁵⁰ per guest

Assorted yogurt

\$2 each

Beverages

Assorted fruit juices on the buffet

\$2⁵⁰ per guest

Milk and assorted fruit juices by the glass

Small \$2²⁵ ea. Large \$3⁵⁰ ea.

Coffee, tea and decaf

\$2 per guest

Bottled water

\$2 per bottle

Breads, Pastries and Cereals

Fresh baked breakfast pastries

\$17 per dozen

Toast

White, wheat, sourdough or rye with butter and fresh fruit preserves
\$2 per guest

Oatmeal

Served with brown sugar and raisins on the side
\$5 per guest

Cereal and milk

Assorted varieties of dry cereal and milk
\$4 per guest

Bagels and cream cheese

\$3⁵⁰ per guest



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