

# Flamingo

CONFERENCE RESORT AND SPA

*And so our adventure begins...*



**2018**

## *Post Wedding Farewell Brunch Menu*

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# Breakfast Buffets

*Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Fresh Squeezed Orange Juice*

## **ALL AMERICAN**

Sliced Fresh Seasonal Fruit  
Assorted Muffins, Croissants, & Danish  
Fluffy Scrambled Eggs, Chives  
Seasoned Breakfast Potatoes

*Choice of One:*

- Farm Fresh Sausages • Black Oak Ham • Applewood Bacon
- \$ 24 per person**

## **SOUTHWEST**

Chilled Fruit Salad  
Corn Muffins  
Fluffy Scrambled Eggs, Mild Green Chiles  
Flour Tortillas  
New Mexico Smoked Chicken Sausages  
Santa Fe Potatoes, Peppers & Onions  
Southwest Black Bean Salsa & Pico De Gallo

**\$ 26 per person**

## **EMPIRE**

Sliced Fresh Seasonal Fruit & Berries

*Choice of One:*

- Seasoned Breakfast Potatoes • Traditional Hash Browns

*Choice of Three:*

- Croissants • Danish • Muffins • Scones • Coffee Cake • Bagels & Cream Cheese

*Choice of One:*

- Traditional Eggs Benedict • Eggs Florentine
- Scrambled Eggs (*Add: Cheddar Cheese, Organic Chives, Mushrooms, Linguica, Smoked Chicken Sausage*)
- Homemade Quiche: Ham & Cheddar or Spinach, Mushroom, & Pepper Jack (*or request your favorite*)

*Choice of Two:*

- Farm Fresh Sausage • Black Oak Ham • Chicken Apple Sausage • Applewood Bacon
- \$ 28 per person**

**Prices listed do not include a taxed service charge of 20% plus state mandated sales tax.**

# Breakfast Buffets

## FLAMINGO

Assorted Muffins, Danish, Croissants, Scones, and Coffee Cake  
Sliced Fresh Seasonal Fruit & Berries  
Seasoned Breakfast Potatoes, Peppers & Onions

### *Choice of One:*

- Sonoma Mixed Green Salad
- Raspberry Vinaigrette, Buttermilk Ranch Dressings, Sherry Balsamic Vinaigrette (2)
- Flamingo Caesar Salad

### *Choice of One:*

- Rotelle Pasta Salad • Roma Caprese Salad • Potato Salad

### *Choice of One Egg Entrée:*

- Fluffy Scrambled Eggs, Chives • Quiche (Spinach/Sonoma Jack or Ham/Cheddar)
- Traditional Eggs Benedict • Eggs Florentine

### *Choice of One:*

- Applewood Bacon • Chicken Apple Sausage • Farm Fresh Sausage • Black Oak Ham

### *Choice of One Chilled Seafood:*

- Smoked Salmon with Bagelettes & Dill Cream Cheese Spread
- Chilled Prawns with Cocktail Sauce • Bay Shrimp Ceviche

### *Choice of One:*

- Cheese Blintz, Berry Sauce • Buttermilk Pancakes, Hot Maple Syrup
- Cinnamon French Toast, Hot Maple Syrup

### *Choice of One Entrée:*

- Slow Roast Turkey Breast, Cranberry Sauce • Grilled 'Angus' Tri-Tip, Red Pepper Aioli
- Atlantic Salmon, Chardonnay Tarragon Sauce • Grilled Napa Chicken, Orange BBQ Glaze
- Pacific Sea Bass, Saffron Tomato Sauce

### *Choice of One Starch:*

- Cheese Tortellini, Pesto Cream Sauce, Sun Dried Tomatoes
- Penne Pasta, Smoked Chicken Sausage, Saffron Tomato Sauce

### Assorted Mini Desserts

Petite Fours, Fruit Tarts, Cream Puffs, Napoleons, Fruit Bars

Includes Champagne, Mimosa, Sparkling Cider

**\$ 38.50 per person**

**Prices listed do not include a taxed service charge of 20% plus state mandated sales tax.**

# Plated Breakfast

*Includes Baskets of Assorted Muffins, Croissants, & Danish  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Fresh Squeezed Orange Juice*

## ALL AMERICAN

Fluffy Scrambled Eggs with Chives  
Seasoned Breakfast Potatoes  
Sliced Fresh Fruit Cup

*Choice of One:*

- Farm Fresh Sausage • Black Oak Ham • Applewood Bacon

**\$ 20 per person**

## EMPIRE

*Choice of One:*

- Traditional Eggs Benedict • Eggs Florentine

*Choice of One:*

- Farm Fresh Sausage • Black Oak Ham • Applewood Bacon

Breakfast Potatoes O'Brien

Fresh Fruit Skewer

**\$ 22 per person**

## MONTECITO

*Choice of One Homemade Quiche:*

- Black Oak Ham, Mushrooms, & Cheswick Aged Cheddar
- Spinach, Onions, & Sonoma Jack Cheese

*Choice of One:*

- Farm Fresh Sausage • Applewood Bacon

Seasoned Breakfast Potatoes

Fresh Fruit Skewer

**\$ 21 per person**

## SANTA FE

Fluffy Scrambled Eggs with Mild Green Chiles  
New Mexico Smoked Chicken Sausages

Santa Fe Potatoes, Peppers & Onions

Tropical Fruit Cup

**\$ 21 per person**

## MIMOSA STATION

Includes the following:

Orange Juice - Tropical Juice - Cranberry Juice  
Raspberry, Strawberry and Orange Slice Garnish  
Designated Banquet Server

Sparkling wine: Gloria Ferrer.....\$42 per bottle  
Korbel Brut.....\$39 per bottle  
Grove Ridge.....\$30 per bottle

*A \$250 beverage minimum as well as a \$50 setup fee is required, if minimum is not met the difference will be charged*



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