



Holiday Inn Portland Airport
8439 NE Columbia Blvd.
Portland, Oregon 97220
Phone: (503) 256-5000
Fax: (503) 256-5631
www.hiportlandairport.com

BREAKFAST BUFFETS

Includes freshly brewed coffees and a selection of fine teas

Wake-Up Call

\$16/person

Assorted juices

Fresh seasonal whole fruit

Assorted selection of muffins, croissants, danish, butter, preserves

The Standard

\$18/person

Everything that comes with "Wake-Up Call" plus:

Fresh seasonal cut fruit

Individual fruit yogurts

Freshly baked bagels with plain and herb cream cheese

Rise & Shine

\$24/person

Everything that comes with "The Standard" plus:

Cage free Scrambled eggs

French toast with warm maple syrup

Applewood smoked bacon

Sausage links

Breakfast potatoes

Healthy Choice

\$25/person

Everything that comes with "The Standard" plus:

Scrambled egg beaters

Oatmeal with brown sugar, cinnamon, milk and raisins

Turkey sausage links

Yogurt with granola

Gluten Free

\$28/person

Assorted juices

Whole fruits of the season

Fresh seasonal cut fruit

Individual fruit yogurts

Egg white and vegetable frittata

Breakfast potatoes

Apple wood smoked bacon

Sausage links

Assorted selection of GF breads, muffins, butter, and preserves



*Minimum of 25 guests for all Breakfast Buffets. An additional \$5 per guest will be applied to all groups smaller than 25.

*Prices subject to 23.5% service charge.

PLATED BREAKFAST

Includes freshly brewed coffees, a selection of fine teas, a selection of muffins, danish, croissants, butter, preserves and assorted juices

American

\$20/person

Cage-free scrambled eggs, or cheese/ western omelet

Choice of ham, bacon, or sausage

Roasted tomato

Breakfast potatoes

Columbia River Benedict

\$22/person

Poached eggs with smoked salmon and sautéed spinach on a whole wheat English muffin topped with citrus béchamel

Breakfast potatoes

Gluten Free

\$24/person

Egg white frittata with seasonal market fresh vegetables

Tomato chutney

Breakfast potatoes

Choice of ham, bacon, or sausage

BREAKFAST STATIONS*

Each station comes with an additional attendant fee of \$100.

Omelet

\$6/person

Accompaniments include: bacon, ham, onions, mushrooms, tomatoes, peppers, spinach, feta, Swiss, and cheddar cheese

Smoothie/Juice Bar

\$6/person

Assorted fruit smoothies and mango lassi

Orange, grapefruit, tomato, and apple juice

Ground Pepper and Stone Mustard Rubbed Top Round of Beef

\$12/person

With horseradish cream and mini brioche rolls

Slow Roasted Turkey Breast

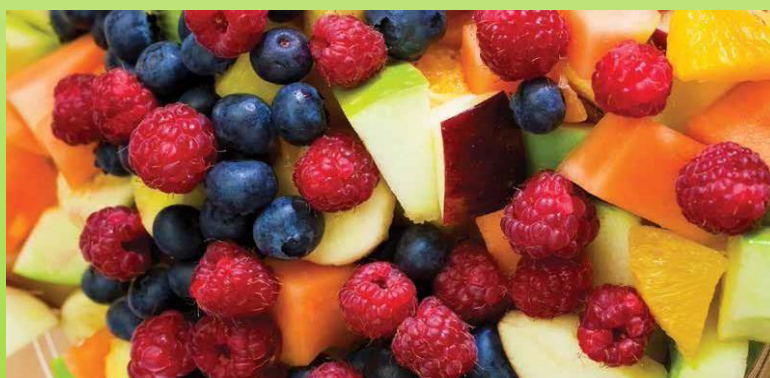
\$10/person

With cranberry sauce and petite ciabatta rolls

Coarse Sea Salt & Citrus Cured Salmon

\$15/person

With orange fennel salad and mini Hawaiian rolls



*All Breakfast station options must be ordered to accompany your choice of a Breakfast Buffet.

*Prices subject to 23.5% service charge.

Extra Boosts

Oatmeal

+\$4/person

Irish oatmeal with golden raisins, cinnamon, brown sugar, and milk

Pancakes, Waffles or French Toast

+\$4/person

Butter and maple syrup

Assorted Mini Quiche

+\$3/person

Vegetable Frittata

+\$4/person

Artisanal Meats and Cheese

+\$8/person

With regional and international cheeses

Country Biscuit and Gravy

+\$4/person

Sausage and Cheese Croissant

+\$5/person

Breakfast Burrito

+\$5/person

Egg, sausage, and cheese

Quiche Tour

\$10/person

Assortment of petite chef creation quiches, freshly brewed lemonade

A La Carte

Per Dozen

Assorted Marsee Bakery Items:

Assorted muffins - \$35

Assorted Danish - \$35

Cinnamon rolls - \$35

Croissant - \$35

Scones - \$35

Gourmet Assorted Bagels & flavored cream cheese - \$38

Gluten free muffins - \$42

Each

Fruit yogurts (4z) - \$3.5

Whole fruit - \$2.50

Seasonal fresh cut fruit (12z) - \$4

Granola bars - \$3

Hard boiled eggs - \$2

A La Carte Beverages

Per Gallon- One gallon serves 18-20 guests

Freshly brewed featured Royal Cup regular coffee, decaf, and assorted herbal teas

\$52/gallon

Lemonade or Iced Tea

\$30/gallon

Each

Assorted Soda - \$3.50

Bottled water (16.9z)- \$3.50

Assorted fruit juices (10z) - \$4

Energy drinks - \$5

Sparkling water (11z Perrier)- \$4

2% White or chocolate milk - \$3

Hot chocolate- \$4

*All Extra Boost options must be ordered to accompany your choice of a Breakfast Buffet.

*Prices subject to 23.5% service charge.

ALL-DAY BREAK PACKAGES

This option gives your guests bites and nibbles all day long to stay focused and engaged

Morning
Duration: 45 Minutes

Mid-Morning
Duration: 20 Minutes

Afternoon
Duration: 30 Minutes

The Basic \$28/person

Morning | breakfast pastries, fresh brewed coffee, assorted bottled juices, selection of specialty teas

Mid morning | fresh brewed coffee, assorted sodas, selection of specialty teas, bottled water

Afternoon | fresh baked cookies, fresh brewed coffee, selection of specialty teas, assorted sodas

The Executive \$30/person

Morning | breakfast pastries, seasonal selection of whole fruit, fresh brewed coffee, assorted bottled juices, selection of specialty teas

Mid morning | assorted scones, brewed coffee, assorted sodas, selection of specialty teas, bottled water

Afternoon | fresh baked cookies, selection of assorted brownies, fresh brewed coffee, selection of specialty teas, assorted sodas

The Ultimate \$32/person

Morning | breakfast pastries, bagels, cream cheese, box cereal and milk, seasonal selection of fresh cut fruit and whole fruit, fresh brewed coffee, assorted bottled juices, selection of specialty teas

Mid morning | warm cinnamon rolls, yogurts, granola bars, fresh brewed coffee, assorted sodas, selection of specialty teas, bottled water

Afternoon | fresh baked cookies, assorted brownies, mini cheesecake bites, fresh brewed coffee, selection of specialty teas, assorted sodas

ALL-DAY BEVERAGE SERVICE

\$15/person

Freshly brewed regular and decaffeinated coffee,
iced tea, selection of fine teas,
soft drinks, bottled water and iced tea

A La Carte afternoon items

Mixed nuts - \$21 per pound

Assorted candy bars - \$32 per dozen

Brownies - \$36 per dozen

Assorted Cookies - \$36 per dozen

*Prices subject to 23.5% service charge.

BREAK SELECTIONS

Available for a 30-minute duration

Healthy Options

\$10/person

Fresh fruit cups, naval orange slices, pita chips, vegetable crudité with hummus and buttermilk ranch, iced tea, lemonade

Sweet and Salty Mixes

\$12/person

Selection of mixed nuts, popcorn, M&M's™, raisins

Cookies and Coffee

\$10/person

assortment of cookies, milk, fresh brewed house blend regular and decaffeinated coffee, herbal tea selections, assorted sodas and bottled waters

Spring “Strawberry Fields Forever “

\$15/person

Handpicked strawberries, warm chocolate ganache, lemon yogurt dipping sauce, individual strawberry cheesecake bites, seasonal fruit infused water

Mexican Fiesta

\$10/person

Tortilla chips, roasted tomato salsa, salsa verde, sour cream, pico de gallo, and fresh seasonal sparkling water

Autumn “Falling Leaves”

\$10/person

Apple turnover, cinnamon whipped cream, baskets of seasonal apples, apple cider

