



**RED LION HOTEL®**  
Eureka

**CATERING**  
— MENU —



# BREAKFAST

## PLATED BREAKFASTS

*Served with assorted fruit juices and fresh baked muffins.  
Includes freshly brewed coffee, decaf and hot Tazo tea.  
Add fresh sliced fruit for \$2.00 per person.*

<b>The Red Lion Classic</b>	<b>\$13.20</b>
Fresh scrambled eggs with your choice of crispy bacon or link sausage. Served with roasted breakfast potatoes.	
<b>Pancake Sandwich</b>	<b>\$13.50</b>
We start with two fluffy pancakes and warm maple syrup, then add grilled sausage links and two fresh scrambled eggs.	
<b>North Coast French Toast</b>	<b>\$14.00</b>
Thick grilled French toast with warm maple syrup and apple compote. Served with link sausage.	
<b>Chipotle Breakfast Wrap</b>	<b>\$14.75</b>
Three scrambled eggs blended with house potatoes and pepperjack cheese and wrapped in a chipotle tortilla. Served with sour cream, salsa and a side of fruit.	
<b>Traditional Egg Benedict</b>	<b>\$16.25</b>

## QUICK START BREAKFAST BUFFETS

*Served with assorted chilled juices,  
freshly brewed coffee, decaf and hot Tazo tea.*

<b>Traditional Continental</b>	<b>\$10.75 per person</b>
Assorted muffins and danish with sliced seasonal fruit.	
<b>Deluxe Continental</b>	<b>\$12.50 per person</b>
Breakfast breads, danish, sliced seasonal fruit and assorted yogurts.	
<b>The Lumberjack</b>	<b>\$14.75 per person</b>
Fluffy scrambled eggs, crispy bacon, link sausage and roasted breakfast potatoes. Served with sliced seasonal fruit.	
<b>Healthy Start</b>	<b>\$16.00 per person</b>
Fresh seasonal fruit, oatmeal, crunchy granola and 2% milk, served with cereal toppings, raisins, dried cranberries, strawberries, bananas, assorted yogurts and a selection of muffins.	

## BUFFET UPGRADES

<b>Hot Oatmeal</b>	<b>\$1.25 per person</b>
<b>Coffee Cake</b>	<b>\$1.75 per person</b>
<b>Scrambled Eggs</b>	<b>\$2.00 per person</b>
<b>Biscuits and Gravy</b>	<b>\$2.25 per person</b>
<b>French Toast</b>	<b>\$2.50 per person</b>

*Service charge and applicable taxes shall be added to all food and beverage.  
Prices are subject to change. All final prices will be on the banquet event orders.*

# BREAKFAST CONTINUED

## BRUNCH BUFFETS

### Option #1

**\$25.25 per person**

- Eggs benedict
- French toast
- An assortment of freshly baked scones
- Breakfast potatoes
- Cheese assortment with a cheese torte and crackers
- Spring mix with apples, cranberries, bleu cheese crumbles and bleu cheese vinaigrette
- Dessert selection of strawberry shortcake and chocolate truffle mousse cake
- Freshly brewed coffee, decaf, hot Tazo tea and water
- Orange juice
- Peach Bellini's: sparkling wine with Peach Schnapps®

### Option #2

**\$22.00 per person**

- Fluffy scrambled eggs
- Biscuits with gravy
- Crisp bacon and sausage links
- Roasted potatoes
- Baked brie with artisan crackers
- Crisp romaine lettuce with shredded parmesan, herbed croutons and Caesar dressing
- Chef's assorted confections
- Freshly brewed coffee, decaf, hot Tazo tea and water
- Apple juice
- Lemonade
- Mimosas: sparkling wine with orange juice

## BUFFET UPGRADES

**Muffins and Scones**

**\$1.25 per person**

**Country Ham**

**\$1.50 per person**

**Coffee Cake**

**\$1.75 per person**

**Fresh Fruit Display**

**\$2.00 per person**

**Smoked Salmon Display**

**\$2.50 per person**



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