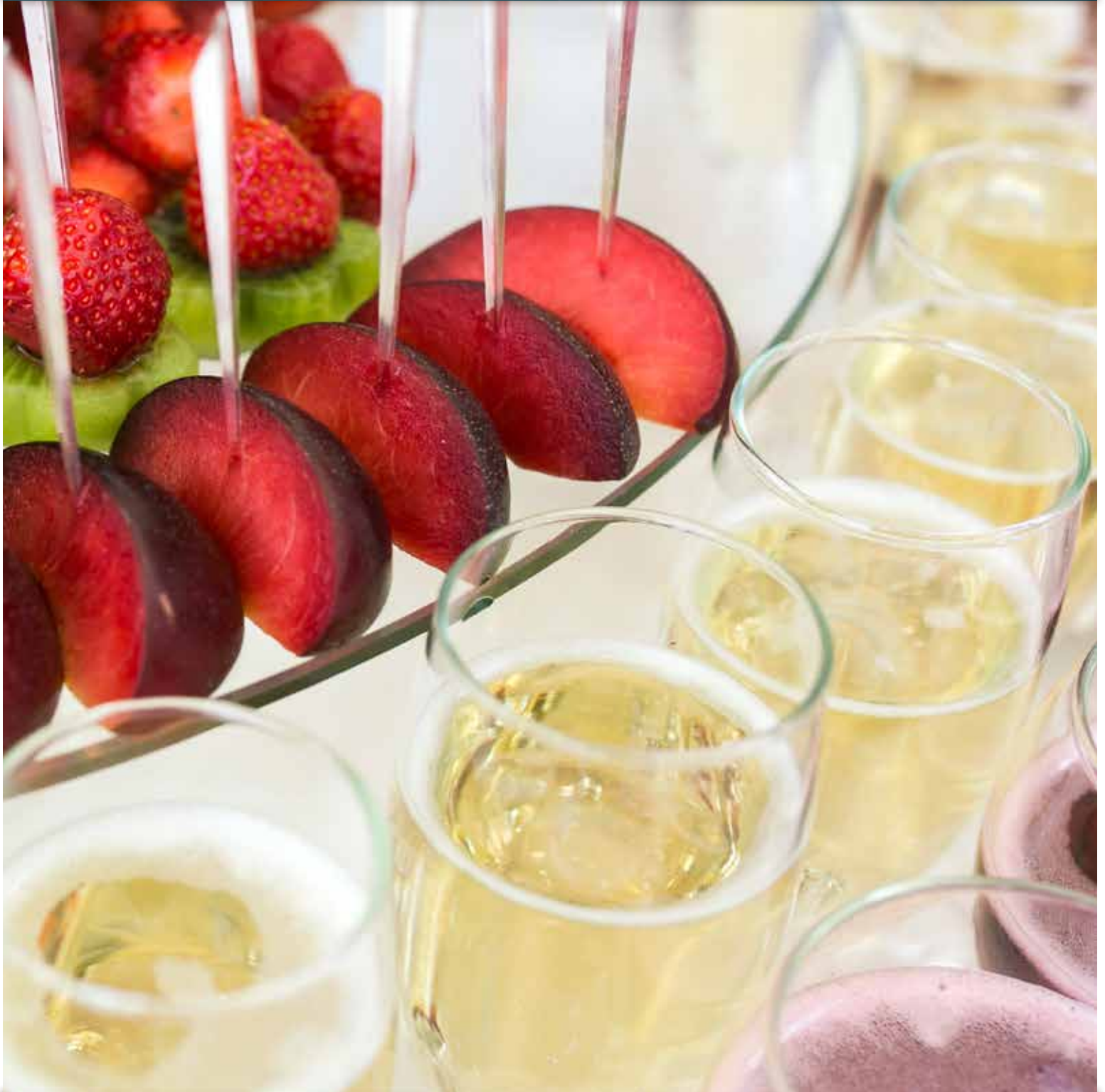




Skamania Lodge

## Wedding Brunch Menu



# Brunch

## BREAKFAST BUFFET ROTATION

### EVERY DAY

Fruit, Pastries, Individual Yogurts, Granola, Bacon,  
Coffee, Tea, Orange Juice

### SUNDAY & WEDNESDAY

Sausage, Veggie Scramble, O'Brien Potatoes with Peppers and Onions,  
Cheese Blintzes with Berry Compote

### MONDAY & THURSDAY

Kielbasa, Scrambled Eggs with Scallions, Diced Potatoes, Bread Pudding

### TUESDAY & FRIDAY

Ham Steak, Scrambled Eggs, Red Potatoes, Biscuits and Gravy

### SATURDAY

Sausage, Scrambled Eggs with Scallions, Diced Potatoes,  
Cheese Blintzes with Berry Compote

\$44.00 per Guest

*Guest price based upon a 25 guest minimum.  
Parties of fewer than 25 incur a \$150.00 surcharge.*

## CHAMPAGNE BREAKFAST CELEBRATION

*Minimum of 40 people*

Sparkling Wine

Selection of Seasonal Fruit, Fresh Berries (GF, DF, Veg, V)

Cured Lox with Capers, Sliced Egg,  
Red Onion, Cream Cheese & Rye Crackers

Cheese Blintzes (Veg)

Farm Fresh Scrambled Eggs with Cheddar Cheese (GF, Veg)

Applewood Smoked Bacon (DF)

Pork Sausage (DF)

Seasonal Roasted Vegetables Topped with Dill & Butter (GF, Veg)

Roasted Red Potatoes (GF, DF, Veg, V)

Homemade Granola with Individual Yogurts,  
Dried Fruits, Nuts & Milk

Assorted Mini Tarts

Flourless Chocolate Cake

\$63.00 per Guest

*Guest price based upon a 40 guest minimum.  
Parties of fewer than 40 incur a \$150.00 surcharge.*



# Breakfast Enhancements

*Designed to enhance your breakfast buffet, these items may be selected as additional options.*

## OMELET STATION

Chef Attended Omelets Made to Order:

Denver

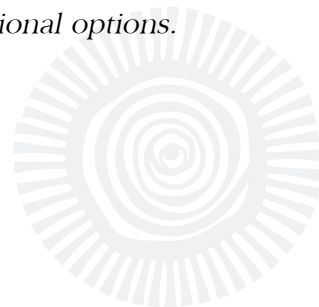
Smoked Steelhead

White Cheddar & Apple (Veg)

\$16.00 per Station, per Guest

\$250.00 for Chef Attendant for Two Hours  
per Station Based on One per 40 Guests

*Additional hours at \$100.00 per hour*



## BLOODY MARY BAR

(One Hour Duration)

Two Premium Vodkas, Bloody Mary Mix,  
Tabasco, Horseradish, Worcestershire,  
Pickled Asparagus, Celery, Bacon, Bleu Cheese,  
Fresh Pepper & Kosher Salt

\$26.00 per Guest

*(Requires a bartender as an addition at \$100.00 per hour)*

## MIMOSA BAR

(One Hour Duration)

Cranberry Juice, Orange Juice, Grapefruit Juice, Pineapple Juice,  
Champagne & Sparkling Cider

\$18.00 per Guest

*(Requires a bartender as an addition at \$100.00 per hour)*



**GF: Gluten Free | DF: Dairy Free | Veg: Vegetarian | V: Vegan**

All prices are subject to 25% service charge and 7.7% sales tax. Prices are subject to change.