

PREMIER SUITES MENU

WEDNESDAY

CONTINENTAL BREAKFAST BUFFET

Gourmet Breakfast Pastries

Assortment of freshly baked pastries, croissants, tea bread and muffins

Assorted Whole Fruit

Featuring produce from Frei's Fruit Market

LUNCH BUFFET

Harvest Salad

Romaine lettuce, sliced sweet apples, dried cranberries, toasted walnuts, crumbled blue cheese, sweet balsamic vinaigrette

Classic Caesar Salad

Crisp romaine, shaved parmesan, cherry tomatoes, garlic croutons

Capri Chicken Breast

Pan roasted Frenched chicken breast in sundried tomato sauce, garnished with blistered tomatoes, basil and garlic confit

Country-Style Braised Short Ribs

Slow-roasted boneless beef short ribs in tomato and thyme demi jus

Mushroom Bolognese

Collections of garden vegetables, mushrooms and plant-based meat simmered in a rich tomato sauce over tender rigatoni pasta, topped with shaved ricotta salata

Steamed Wild Rice Pilaf with Fresh Herbs

Bakery Dinner Rolls served with Salted Butter

Camp Fire S'mores Bars

AFTERNOON SNACK

Mini Corn Dogs with Honey Mustard Dipping Sauce

Falafel Wrap Pinwheels with Chickpea Hummus

Red Velvet Whoopie Pies

MARKET STATION

Assortment of the Season's Finest Fruits and Vegetables

Featuring produce from Frei's Fruit Market, served with worldly dips and spreads

HYDRATION STATION

Assorted Brewed Teas, Spa Waters and Cold Brew Coffee

SNACKS AND SUCH

Collection of Packaged Snacks and Sweets

Kettle chips, popcorn, granola bars, trail mix and whole fruit

BEVERAGES

Soft Drinks

Spring Water, Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Monster Energy

Beer & Seltzer

Michelob ULTRA, Kona Big Wave, Golden Road Mango Cart, Michelob ULTRA Seltzer, High Noon Seltzer

Wine

Premium Chardonnay, Premium Cabernet, Jeio Prosecco

Spirits

Tito's Vodka, Milagro Tequila, Jack Daniels