PRESTIGE CLUB LOUNGE



COMPLIMENTARY DAILY BREAKFAST

Monday-Wednesday 7:30-10:00 a.m. & Thursday-Sunday 7:00-10:00 a.m.

MONDAY

Creamy Scrambled Eggs / Pork Sausage Patties / Potato and Veggie Hash

TUESDAY

Egg Bites - Whole Egg Frittata / Crispy Bacon / Potato and Veggie Hash

WEDNESDAY

Egg Bites - Whole Egg Ratatouille Frittata / Chicken Apple Sausage Patties / Potato and Veggie Hash

THURSDAY

Creamy Scrambled Eggs / Crispy Bacon / Potato and Veggie Hash

FRIDAY

Egg Bites - Whole Egg Ratatouille Frittata / Chicken Apple Sausage Patties / Potato and Veggie Hash

SATURDAY

Egg Bites - Whole Egg Frittata / Pork Sausage Patties / Potato and Veggie Hash

SUNDAY

Creamy Scrambled Eggs / Crispy Bacon / Potato and Veggie Hash

CONTINENTAL (SERVED DAILY)

Sweet Melon Salad with Berries / Assorted Pastries and Muffins / Daily Gluten-Free Muffin Option / Assorted Jams and Butter / Mini Yogurt Parfaits / Bagels and Breads / Hard-Boiled Eggs / Oatmeal / Assorted Cereal

Coffee, Tea, Milk (2%, Whole, Fat-Free, Almond, Soy), Fresh Orange Juice, Cranberry Juice

PRESTIGE CLUB LOUNGE



COMPLIMENTARY EVENING MENU

Daily 5:00-7:00 p.m.

MONDAY

HOT HORS D'OEUVRES

Zucchini and Potato Fritter Chicken Teriyaki Skewer

CANAPÉS

Asparagus Wrapped with Lardo on Foie Gras Plum and Honey Mascarpone Tartlet

DESSERT

Chocolate, Espresso, and Chantilly Tart

WEDNESDAY

HOT HORS D'OEUVRES

Chicken Teriyaki Skewer Mac and Cheese Croquette

CANAPÉS

Beet Profiterole with Orange Cream Cheese and Candied Pistachios Steak Au Poivre - Pepper-Crusted Seared Tenderloin with Whipped Blue Cheese Cream Aioli

DESSERT

Raspberry Financier with Whipped Chocolate Ganache

FRIDAY

HOT HORS D'OEUVRES

Falafel Dome with Tzatziki Sauce Beef and Shishito Pepper Skewer

CANAPÉS

Steak Au Poivre - Pepper-Crusted Seared Tenderloin with

Whipped Blue Cheese Cream Aioli

Togarashi-Crusted Seared Tuna with Cucumber, Pickled Shallots, and Roasted Peanuts

Crudité with Carrots, Celery Sticks, Cucumber, Radish, and Chipotle Ranch

Cheese Trio Boat with Cheddar, Provolone, Pepper Jack, Red Grapes, and Crackers

DESSERT

Chocolate, Espresso, and Chantilly Tart

SUNDAY

HOT HORS D'OEUVRES

Truffle Chicken Puff

Vegan Corn Dog - Impossible Meat Seasoned with Indian Curry Tempura Batter

CANAPÉS

Tomato Confit with Pesto Whipped Cream Cheese and Ciliegini Parmesan Pesto Thai Beef Salad with Green Papaya, Cilantro, and Tomato

DESSERT

Raspberry Financier with Whipped Chocolate Ganache

TUESDAY

HOT HORS D'OEUVRES

Shu Mai with Impossible Meat and Spinach Gougère filled with Black Truffle Mornay Sauce

CANAPÉS

Bresaola Dijonnaise Saffron Apple Chutney on a Pretzel Crostini Watermelon with Pickled Watermelon Radish and Pea Shoot Salad

DESSERT

Blood Orange Gelée with Jasmine White Chocolate Mousse

THURSDAY

HOT HORS D'OEUVRES

Zucchini and Potato Fritter
Truffle Chicken Puff

CANAPÉS

Mini Lobster and Avocado Salad (Gluten-Free) Tomato Confit with Pesto Whipped Cream Cheese and Ciliegini Parmesan Pesto

DESSERT

Mandarin, Mango, and Chocolate Verrine

SATURDAY

HOT HORS D'OEUVRES

Vegan Crab Cake, Heart of Palm, Furikake, and Old Bay Seasoning Mac and Cheese Croquette

CANAPÉS

Plum and Honey Mascarpone Tartlet Seared Tuna with Brunoise Asian Pear, Jicama, and Chili Yakiniku Crudité with Carrots, Celery Sticks, Cucumber, Radish, and Chipotle Ranch Cheese Trio Boat with Cheddar, Provolone, Pepper Jack, Red Grapes, and Crackers

DESSERT

Blood Orange Gelée with Jasmine White Chocolate Mousse

Menu is subject to change.

