

# GROUP BREAKFAST MENU 1

ONE RESTAURANT – JANUARY 2026

## GROUP BREAKFAST MENU #1 - \$70 PER PERSON

### FIRST COURSE

#### **Individual Yogurt Parfaits**

Greek yogurt, house made granola and berries  
&

#### **Assorted Breakfast Pastries**

butter croissant, chocolate twist, cranberry twist, pastry cream roll & cinnamon swirl

### MAIN COURSE CHOICE OF

#### **Bagel & Lox**

cream cheese, pickled onion, capers, tomato and cucumber  
or

#### **Eggs Benedict**

artisan ham, english muffin, hollandaise  
or

#### **Buttermilk Pancakes**

apple compote, whipped cheesecake, graham crumble  
or

#### **Avocado Toast**

sourdough, guacamole, pico de gallo, jalapeno, cotija cheese,  
salsa matcha, coriander  
or

#### **Shakshuka**

spiced tomato & pepper stew, poached eggs, feta and challah

### DESSERT

#### **Fresh Fruit and House Made Sorbet**

\$70 per person

\*menu price is subject to change and excludes additional beverages or specialty beverages, tax and gratuity

Menus are updated seasonally and are subject to change – ONE Restaurant can customize menus

# GROUP BREAKFAST MENU 2

ONE RESTAURANT – JANUARY 2026

GROUP BREAKFAST MENU #2 - \$55 PER PERSON

FIRST COURSE

**Assorted Breakfast Pastries**

butter croissant, chocolate twist, cranberry twist, pastry cream roll & cinnamon swirl

MAIN COURSE CHOICE OF

**Eggs Benedict**

artisan ham, english muffin and hollandaise

or

**Buttermilk Pancakes**

apple compote, whipped cheesecake, graham crumble

or

**Avocado Toast**

sourdough, guacamole, pico de gallo, jalapeno, cotija cheese, salsa matcha, coriander

or

**Shakshuka**

spiced tomato & pepper stew, poached eggs, feta and challah

DESSERT

**Fresh Fruit and House Made Sorbet**

\$55 per person

\*menu price is subject to change and excludes additional beverages or specialty beverages, tax and gratuity

Menus are updated seasonally and are subject to change – ONE Restaurant can customize menus