



# BREAKFAST MENUS

## TRADITIONAL CONTINENTAL

Fresh Florida Orange Juice, Grapefruit Juice & Cranberry Juice

Sliced Seasonal Fresh Fruit & Berries

Assorted Oven Fresh Bakery Specialties  
croissants, danish & muffins, fruit preserves & butter

Assorted Cereals  
low fat & skim milk

Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Tea Blends with Lemon

*\$23++ per person*



## THE HEALTHY CONTINENTAL

Fresh Florida Orange Juice, Grapefruit Juice & Cranberry Juice

Sliced Seasonal Fresh Fruit & Berries

Assorted Cereals  
low fat milk & skim milk

Old Fashioned Oatmeal  
brown sugar & raisins

Regular and Fat Free Greek Yogurt  
with Granola and Honey

Selection of Oven-Fresh Healthful Bakery Specialties  
assorted bagels and muffins  
fruit preserves & herbed cream cheese

Freshly Brewed Coffee, Decaffeinated Coffee  
Herbal Tea Blends with Lemon

*\$28++ per person*

\*Please alert your catering manager of any food allergy concerns prior to ordering. Buffet Prices reflect 90-minute service.

All prices are subject to a 22% service charge & 7.5% sales tax.



## BUILD YOUR OWN HOT BREAKFAST BUFFET

Fresh Florida Orange Juice, Grapefruit Juice & Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee  
Herbal Tea Blends with Lemon

Sliced Seasonal Fruits & Berries

Assortment of Low Fat Yogurts

Selection of Oven Fresh Bakery Specialties  
croissants, danish, & muffins  
fruit preserves & butter

Assorted Dry Cereals  
house made granola with dried fruit & roasted nuts  
low fat milk & skim milk

### EGGS

(please select one)

Fluffy Scrambled Eggs  
Herb Goat Cheese and Vegetable Egg Tart  
Scrambled Eggs with Cheddar  
Traditional Eggs Benedict

### SIDES

(please select two)

Home-style Sausage Links  
Applewood Smoked Bacon  
Brown Sugar Glazed Ham  
Chorizo with Carmelized Onions  
Herb Roasted Potatoes  
Hash Browns

*\$35++ per person*

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## BREAKFAST ENHANCEMENTS

Thick Cut Brioche French Toast  
warm maple syrup & whipped butter  
*\$8++ per person*

Egg & Omelet Station  
cheddar, gruyere, mushrooms, green onions, peppers,  
tomatoes, artichokes, spinach, ham, & bacon  
*\$15++per person*  
*\*chef attendant required at \$100 per chef*

Belgian Waffle Station  
powdered sugar, fresh berries, chantilly cream,  
bananas foster, chocolate chips, toasted pecans,  
warm maple syrup & butter  
*\$14++per person*  
*\*chef attendant required at \$100 per chef*

Breakfast Sandwich Bar  
applewood smoked bacon, cheddar and scrambled eggs on a butter croissant  
ham, gruyere and scrambled eggs on a toasted english muffin  
breakfast burrito with chorizo, scrambled eggs and manchego  
*\$18++ per person*

Smoked Salmon Platter  
red onion, capers, hard boiled eggs, tomato,  
lemon, cream cheese, bagels  
*\$17++per person*

Bloody Mary Bar  
absolute vodka, celery, carrot sticks, bacon, jalapenos, olives,  
lemons and limes, assorted hot sauces and spices  
*\$15++per person, per hour*  
*\*bartender required at \$100 per bartender*

Mimosa Bar  
lamarca prosecco, orange and cranberry juices,  
peach nectar, assorted berries  
*\$15++per person, per hour*  
*\*bartender required at \$100 per bartender*

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## BREAKFAST TO GO

### THE HEALTH NUT

Fruit Parfait with Granola and Low Fat Yogurt

Bran Muffin

Coffee Station

*\$12++per person*



### ON THE RUN

Plain Bagel with Cream Cheese and Jelly

Granola Bar

Coffee Station

*\$14++per person*



### THE FISHERMAN

Whole Seasonal Fruit...No Bananas!

Bacon, Egg and Cheddar Cheese Sandwich

Fruit Danish

Granola Bar

Coffee Station

*\$18++per person*