

OCEAN KEY
RESORT & SPA
KEY WEST | A NOBLE HOUSE RESORT

BREAKFAST



CONTINENTAL

* THIS ITEM MAY BE SERVED RAW OR UNDER COOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

** THIS ITEM CONTAINS NUTS OR NUT PRODUCTS

PLEASE ALERT YOUR CATERING MANAGER OF ANY FOOD ALLERGY CONCERNS PRIOR TO ORDERING.
ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND 7.5% SALES TAX.

traditional continental

per person 29

JUICES

fresh florida orange juice, grapefruit juice, cranberry juice

SLICED SEASONAL FRESH FRUIT & BERRIES (GF)

ASSORTED OVEN FRESH BAKERY SPECIALTIES**

croissants, danish, muffins, fruit preserves & butter

ASSORTED CEREALS**

low fat & skim milk

BEVERAGES

freshly brewed coffee, decaffeinated coffee, herbal tea blends with lemon

the healthy continental

per person 34

JUICES

fresh florida orange juice, grapefruit juice, cranberry juice

SLICED SEASONAL FRESH FRUIT & BERRIES (GF)

ASSORTED CEREALS**

low fat milk, skim milk

OLD FASHIONED OATMEAL

brown sugar, raisins

GREEK VANILLA YOGURT**

granola, honey

SELECTION OF OVEN-FRESH BAKERY SPECIALTIES ASSORTED BAGELS & MUFFINS**

fruit preserves, whipped cream cheese, cinnamon cream cheese

BEVERAGES

freshly brewed coffee, decaffeinated coffee herbal tea blends with lemon

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BUILD YOUR OWN BUFFET

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included

per person 45

JUICES

fresh florida orange juice, grapefruit juice,
cranberry juice

BEVERAGES

freshly brewed coffee, decaffeinated coffee, herbal
tea blends with lemon

SLICED SEASONAL FRUITS & BERRIES

SELECTION OF OVEN FRESH BAKERY SPECIALTIES**

croissants, danish, & muffins
fruit preserves & butter

ASSORTED DRY CEREALS**

low fat milk & skim milk

eggs

(please select one; select two +\$11 per person)

FLUFFY SCRAMBLED EGGS (GF)

HERB GOAT CHEESE & VEGETABLE EGG TART

SCRAMBLED EGGS (GF)

cheddar

TRADITIONAL EGGS BENEDICT*

sides

(please select two; select three +\$8 per person)

HOME-STYLE SAUSAGE LINKS (GF)

APPLEWOOD SMOKED BACON (GF)

BROWN SUGAR GLAZED HAM (GF)

GRILLED CANADIAN BACON (GF)

HERB ROASTED POTATOES (GF)

HASH BROWNS (GF)

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ENHANCEMENTS

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thick cut brioche french toast

per person 10

warm maple syrup & whipped butter

egg & omelet station*_(GF)

per person 16

*chef attendant required at \$150 per chef

cheddar, gruyere, mushrooms, green onions, peppers, tomatoes, artichokes, spinach, ham, bacon

belgian waffle station**

per person 15

*chef attendant required at \$150 per chef

powdered sugar, fresh berries, chantilly cream, bananas foster, chocolate chips, toasted pecans, warm maple syrup & butter

breakfast sandwich bar

per person 19

applewood smoked bacon, cheddar & scrambled eggs, butter croissant

ham, gruyere & scrambled eggs, toasted english muffin

breakfast burrito , chorizo, scrambled eggs, manchego

smoked salmon platter*

per person 18

red onion, capers, hard boiled eggs, tomato, lemon, cream cheese, bagels

bloody mary bar

18 per person, per hour

150 per bartender

absolute vodka, celery, carrot sticks, bacon, jalapeños, olives, lemons, limes, assorted hot sauces, spices

mimosa bar

18 per person, per hour

150 per bartender

lamarca prosecco, orange and cranberry juices, peach nectar, assorted berries

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TO-GO

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the health nut

per person 15

FRUIT PARFAIT**

granola and low fat yogurt

FRESHLY BAKED MUFFIN

COFFEE STATION

on the run

per person 17

PLAIN BAGEL

cream cheese

GRANOLA BAR**

COFFEE STATION

the fisherman

per person 21

WHOLE SEASONAL FRUIT (GF)

no bananas!

BACON, EGG & CHEDDAR CHEESE

kaiser roll

GRANOLA BAR**

COFFEE STATION

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