

OCEAN KEY

RESORT & SPA

KEY WEST | A NOBLE HOUSE RESORT

BRUNCH



per person 89

two chef attendants required at \$150 each

JUICES

fresh florida orange juice, grapefruit juice, cranberry juice

BEVERAGES

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

SLICED SEASONAL FRUITS & BERRIES (GF)

SELECTION OF OVEN FRESH BAKERY SPECIALTIES**

croissants, danish, muffins, fruit preserves, butter

IMPORTED & DOMESTIC CHEESE DISPLAY

garnished with fresh fruit, served with homemade breads, lavosh, water crackers

FLUFFY SCRAMBLED EGGS (GF)

boursin, chives

THICK CUT BRIOCHE FRENCH TOAST

warm maple syrup, whipped butter

HOMESTYLE SAUSAGE LINKS (GF)

APPLEWOOD SMOKED BACON (GF)

HERB ROASTED POTATOES (GF)

SMOKED SALMON PLATTER*

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

PENNE PASTA

with pesto sauce and chicken

egg & omelet station* (GF)

CHEF PREPARED WITH THESE FILLINGS:

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

herb crusted prime rib*

CHEF CARVED, SERVED WITH:

horseradish crème, au jus, fresh baked rolls

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

* 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.

PRICING IS BASED ON A 90-MINUTE SERVICE.

ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND 7.5% SALES TAX.