



Breakfast Table

the breakfast table menu includes: freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal teas served table side. pricing is based on 90 minutes of service. an additional charge of 3 per person will be charged for each additional 30 minutes of service.

Breakfast Table

\$62

fresh florida orange and grapefruit juice

seasonal sliced fruit, fresh berries

individual flavored and plain yogurts

assorted cold cereals with whole bananas, whole, 2%, skim, almond milks

freshly baked pastries, artisan white and wheat bread, new york bagels, cream cheese

choose your breakfast - select two

cage free scrambled eggs, fresh herbs

cage free scrambled eggs, cheddar cheese, scallions

old fashioned oatmeal

with cinnamon-apple compote, orange blossom honey, raisins, almond slivers, brown sugar

buttermilk pancakes,

vermont maple syrup, powdered sugar

egg white frittata, baby spinach, melted leeks, blistered tomatoes, feta

huevos rancheros,

cage free scrambled eggs, chorizo sausage, potatoes, enchilada sauce, corn tortilla

breakfast strata

cage free eggs, potatoes, onions, bell peppers, sourdough bread, english cheddar, fresh herbs

canadian bacon, cage free eggs, american cheese, english muffin

egg whites, spinach, tomato, feta cheese, flour tortilla

complements-meats- select two

canadian bacon

pork sausage links

crisp bacon

brined turkey breast, carved to order*

complements-potato- select one

potato hash

roasted fingerling sweet potatoes, cultured butter, fine herbs

hash brown triangles

oven roasted bliss potatoes

Sustainable Breakfast Table

\$68.00

organic florida orange, grapefruit, apple and tomato juices

danish pastries, artisan breads, cultured-farm house butter, fruit and berry preserves

sliced fruit, fresh berries

local organic whole fruits

assorted cold cereals, bananas, milk

assorted fruit and plain yogurts

organic starbucks coffee, tazo organic teas

choose your breakfast-select two

scrambled organic eggs, vermont cheddar, scallion nage

hormone free poached brown eggs, tarragon-mornay sauce, buttermilk biscuits

whole wheat crepes, caramelized fruit, bliss organic maple syrup*

dill poached cultured salmon, grilled potato, sorrel creme

compliments- select two

applewood smoked bacon

chicken sausage

toulouse sausage

ENHANCEMENTS

specialty coffee bar

\$12

Cappuccinos, Latte, Espressos

Shaved Cinnamon, Chocolate, Cocoa

Whipped Cream, Flavored Syrups

Barista and Power Included

~minimum 50 guests required

nova scotia smoked salmon and gravlax

\$20

with onions, tomatoes, capers, chopped eggs, new york bagels, chives, cream cheese

"old world" sliced meats, cheeses, artisan bread

\$18

apple smoked bacon, toulouse sausage, veal sausage

\$9

omelettes and eggs any style -

\$25

cage free eggs, egg whites, bacon, ham, cheddar cheese, mushrooms, tomatoes, peppers, onions, and salsa*

cafe du monde beignet station

\$16

fried dough beignet, chicory coffee cream, cinnamon sugar, powdered sugar, whipped cream*

fresh fruit parfaits station

\$15

plain or flavored yogurt, blueberries, strawberries, raspberries, diced mangos, diced melons, spiced granola*

infused spring water

\$75 Per Gallon

with your choice of orange, raspberry, lemon, cucumber mint ~ an environmentally friendly alternative to bottled waters

assorted regular and diet soft drinks

\$9. each

assorted bottled waters to include carbonated and still

\$9 each

coffee station

\$138 per gallon

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, and herbal tea selection

*Culinary Attendant fee of \$275.00 per station

\$250.00 service charge for groups with less than 50 people

Enhancements must be ordered for the entire guarantee

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.