

# BREAKFAST MENU



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# BREAKFAST BUFFETS

## RISE & SHINE

Seasonal Fresh Fruit Display  
Muffins, Danish, Croissants  
Cream Cheese, Butter, Assorted Fruit Preserves  
Scrambled Eggs, Fresh Parsley  
Applewood - Smoked Bacon & Sausage Links  
Roasted Red Bliss Potatoes

## MORNING HAS BROKEN

Seasonal Fresh Fruit Display  
Greek Yogurt, Traditional and Seasonal Accompaniments  
Scones, Danish, Croissants, Assorted N.Y. Style Bagels  
Cream Cheese, Butter, Assorted Fruit Preserves, Devonshire Cream  
Scrambled Eggs, Fresh Parsley  
Cheese Blintzes, Berry Compote  
Applewood - Smoked Bacon & Sausage  
Jacksonville Rice Grits

## BELLA SUNRISE

Florida Fruit Salad  
Greek Yogurt, Traditional and Seasonal Accompaniments  
Danish, Croissants, Coffee Cake, Assorted N.Y. Style Bagels  
Cream Cheese, Butter, Assorted Fruit Preserves  
Spinach, Roasted Mushroom and Goat Cheese Frittata  
Traditional Eggs Benedict, Truffle Hollandaise  
French Toast, Tropical Fruit Chutney  
Applewood - Smoked Bacon & Sausage Links  
Yukon Gold Hash Browns

## LAKE SIENA SUNRISE

Seasonal Fresh Fruit Display  
Greek Yogurt, Traditional & Seasonal Accompaniments  
Chocolate Croissants, Warm Sticky Buns  
Smoked Salmon Display, to include:  
Sliced Tomatoes, Red Onions, Cream Cheese, Plain & Everything Bagels  
Prosciutto Baked Eggs Florentine  
Buttermilk Pancakes, Maple Syrup, Warm Blueberry Compote  
Applewood-Smoked Bacon & Sausage Links  
Roasted Yukon Gold Potatoes, Peppers and Onions





# PLATED BREAKFAST

## 1<sup>ST</sup> TEE

### **First Course**

Tropical Fruit Sampler, Vanilla Yogurt

### **Entrée**

Country Style Scrambled Eggs, Fresh Parsley  
Applewood - Smoked Bacon, Roasted Potatoes

## CAVALLO

### **First Course**

Florida Oranges, Seasonal Berries, Whipped Cream

### **Entrée**

Vanilla Bean French Toast, Sausage Links  
Roasted Pineapple & Brown Sugar Compote

## SOUTHERN BELLE

### **First Course**

Deviled Eggs, Paprika

### **Entrée**

Chicken & Waffles, Bourbon Infused Maple

## CELEBRATION

### **First Course**

Prosciutto Wrapped Melon & Caprese Skewers

### **Entrée**

Poached Eggs, Hollandaise, Citrus and Lump Crab Salad,  
Fingerling Potatoes

## VETTA

### **First Course**

Smoked Salmon, Tomatoes, Red Onions, Cream Cheese,  
Toasted Mini Bagels

### **Entrée**

Traditional Eggs Benedict, Truffle Hollandaise  
Fingerling Potatoes, Crab and Red Pepper Hash  
Jumbo Asparagus

# BREAKFAST ENHANCEMENTS

GREEK YOGURT, SEASONAL BERRIES & GRANOLA

EGG & CHEESE BISCUIT OR BAGEL

HAM, EGG & CHEESE CROISSANT

BACON, HAM OR SAUSAGE & CHEESE BISCUIT OR BAGEL

MORNING BURRITO

Scrambled Eggs, Cheddar & Choice of Bacon, Sausage, Turkey Sausage or Tofu & Vegan Cheese, Flour Tortilla

INDIVIDUAL QUICHE, SEASONAL INGREDIENTS

SLICED FRESH FRUIT

SPINACH, ARTICHOKE, MUSHROOM & GOAT CHEESE FRITATTA

SMOKED SALMON, MINI BAGELS

Chive Crème Fraiche

ASSORTED N.Y. STYLE BAGELS, CREAM CHEESE & WHIPPED BUTTER.

EUROPEAN STYLE BREAKFAST PASTRIES

FRUIT KABOBS, HONEY YOGURT

STICKY BUNS



# BREAKFAST STATIONS

## CHEF ATTENDED OMELET STATION

Aged Cheddar, Swiss Cheese, Roasted Mushrooms, Ham, Red Bell Peppers, Red Onions, Applewood - Smoked Bacon, Fresh Parsleys, & Diced Tomatoes

## BELGIAN WAFFLE, PANCAKE OR FRENCH TOAST

Choice of One Breakfast Item, Warm Poached Stone Fruits, Maple Syrup

# BRUNCH STATIONS

## SALMON WITH ARTICHOKE AND SPINACH EN CROUTE

Dill Crème Fraiche

**SERVES 20**

## HERBS DE PROVENCE RUBBED PRIME RIB OF BEEF

Au Jus, Horseradish Cream, Artisan Rolls

**SERVES 30**

## ROASTED TENDERLOIN OF BEEF

Red Wine Jus, Horseradish Cream,  
Artisan Rolls

**SERVES 20**

## HONEY BAKED PIT HAM

Dijon Mustard, Flaky Biscuits

**SERVES 30**

**CHEF ATTENDANT FEE FOR BREAKFAST & BRUNCH STATIONS  
MINIMUM ORDER TO SERVICE FINAL GUEST COUNT**

## ANTIPASTO TABLE

Marinated & Cured Olives, Roasted Peppers,  
Artichokes, Grilled Mushrooms, Prosciutto Di  
Parma, Bresola, Cappicola & Soppressata  
Chef's Selection of Cheeses, Rustic Italian  
Bread & House Made Focaccia

## MARKET TABLE

Mt. Tam, Rouge Creamery Smokey Blue, Brie,  
Manchego, Aged Cheddar, Herb Crusted  
Goat Cheese, Seasonal Fruit Display, Jams,  
Dried Fruit, English Crackers & Bread Display