



Brunch Buffet

\$24.95 per person (Minimum 40 People)

Choice of One (1) Egg Item:

Scrambled Eggs with Cheese • Gourmet Egg Casserole • Cheddar Cheese Omelet

Miniature Quiche • Gourmet Deviled Eggs

Toppings – Add \$3.50 per person

(Diced Tomatoes, Diced peppers, Salsa, Spinach, Green Onions, Mushrooms, Cheese & Diced Ham)

Choice of One (1) Breakfast Meat or Entree Item:

(Add an Additional Meat or Entrée Item for \$5.50 per person)

Breakfast Sausage Links • Smoked Sausage • Honey Baked Ham • Bacon

House Baked Chicken • Oven Roasted Chicken • Ranch Chicken

Baked Cod Fish • Grilled Salmon (add \$4.50 per person)

Smoked Beef Brisket (add \$6.00 per person)

Choice Of Three (3) Side Items:

(Add an Additional Side Item for \$3.00 per Person)

Breakfast Potatoes • Roasted Yukon Baby Potatoes • Belgian Waffles

Key West Blend Vegetables • Fresh Fruit Salad

Broccoli Salad • Caesar Salad • Garden Salad

Ala Carte:

Miniature Muffins - \$32.00/dozen

Coffee Cake Variety - \$48.00/dozen

Bagels - \$36.00/dozen

Tableware Options:

Disposable - \$1.25

Upgraded Disposable - \$2.50

China Full Service - \$4.00

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.

- Prices are subject to change and are not guaranteed until 14 days prior to your event date.

- Please ask your event specialist on how to lock in your price upon booking your event.



Buffets

Continental Breakfast Buffet: \$12.50
per person

- Assorted Donuts
- Bagels with Cream Cheese
- Assorted Muffins
- Seasonal Fresh Fruit (GF)

Classic Breakfast Buffet: \$16.50
per person

- Scrambled Eggs
with Cheddar Cheese (GF)
- Sausage Links (GF)
- Home Fried Potatoes
- Seasonal Fresh Fruit (GF)

American Breakfast Buffet: \$17.50 per person

- Pancakes with Maple Syrup and Butter
- Crispy Bacon (GF)
- Scrambled Eggs (GF)
- Seasonal Fresh Fruit (GF)



Create Your Own Breakfast Buffet: \$18.50
per person

CHOICE OF ONE:

- Cheddar Cheese Omelet (GF)
- Gourmet Egg Casserole
- Scrambled Eggs (GF)

CHOICE OF ONE:

- Ham Steak (GF)
- Sausage Links (GF)
- Crispy Bacon (GF) (Add \$2.00 per person)

CHOICE OF TWO:

- Pancakes with Maple Syrup and Butter
- Belgian Waffles with Maple Syrup and Butter
- French Toast Creme Brulee
- Home Fried Potatoes
- Biscuits with Sausage Gravy
- Seasonal Fresh Fruit (GF)

All On-Premise Breakfast Buffets include choice of two juices; Orange, Cranberry or Tomato Juice and Fresh Brewed Regular and Decaffeinated Coffee.

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- Breakfast Menus served from 7:00am to 9:00am



Ala Carte

Bakery Items per Dozen:

Assorted Donuts	\$36.00
Miniature Muffins.....	\$32.00
Bagels with Cream Cheese and Butter	\$36.00
Coffee Cake Variety	\$48.00

Breakfast Side Items per Person:

Belgian Waffles with Maple Syrup and Butter	\$5.50
Pancakes with Maple Syrup and Butter	\$4.50
Fruit Compote and Whipped Cream (GF)	\$3.50
Biscuits with Sausage Gravy	\$7.25
Cheese Omelet (GF)	\$5.50
Gourmet Egg Casserole.....	\$7.00
Hard Boiled Egg (GF)	\$2.75
Grilled Ham Steak (GF)	\$5.00
Sausage Links (GF)	\$4.50
Crispy Bacon (GF)	\$5.50
Home Fried Potatoes	\$3.75
Potato Pancakes	\$4.75
Fresh Cut Melons (GF)	\$4.75
Seasonal Fresh Fruit (GF)	\$6.00
Yogurt Parfait (GF)	\$7.00

(A minimum of four (4) side items are required unless accompanied with a buffet or plated breakfast)

Tableware Options:

Disposable	\$1.25
Upgraded Disposable	\$2.50
China Full Service.....	\$4.25

Hot Breakfast Sandwiches:

Burrito filled with Sausage, Egg and Cheese	\$10.00 each
Croissant with Ham, Egg and Cheese	\$12.00 each
Bagel with Fried Egg, Bacon and Cheese.....	\$12.00 each

Breakfast Casseroles per pan:

Serves 20 to 25 per pan	
Egg and Cheese.....	\$95.00
French Toast Creme Brulee	\$110.00
Make Your Own Casserole.....	\$135.00

CHOICE OF 3 ITEMS:

- Bacon (GF)
- Ham (GF)
- Sausage (GF)
- Cheddar Cheese (GF)
- Mozzarella Cheese (GF)
- Spinach (GF)
- Diced Green Peppers (GF)
- Potatoes (GF)
- Diced Tomatoes (GF)
- Diced Onions (GF)

Drop-Off Service Only unless adding to a Breakfast Buffet Menu

Beverages:

Fresh Brewed Regular Coffee	\$30.00 per gallon
Fresh Brewed Decaffeinated Coffee	\$30.00 per gallon
Fresh Brewed Iced Tea	\$25.00 per gallon
Orange, Cranberry, Tomato Juice	\$4.50 per serving
Bottled Water	\$1.50 each
Canned Soft Drinks.....	\$2.00 each

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Plated

Plated breakfast includes fresh brewed regular and decaffeinated coffee and choice of one juice; Orange, Cranberry or Tomato Juice

Healthy Choice: \$18.50 per person

- Whole Wheat Bagel with Cream Cheese
- Hard Boiled Egg (GF)
- Seasonal Fresh Fruit (GF)
- Yogurt Parfait (GF)

Traditional: \$20.00 per person

- Egg and Cheese Casserole
- Sausage Links (GF)
- Home Fried Potatoes
- Seasonal Fresh Fruit (GF)

Executive: \$21.00 per person

- Cheddar Cheese Omelet (GF)
- Grilled Ham Steak (GF)
- Potato Pancake
- Seasonal Fresh Fruit (GF)

Budget Friendly: \$17.00

- Scrambled Eggs (GF)
- 2 Sausage Links (GF)
- 2 Pancakes or Fruit Cups (GF)

Belgian Waffle: \$20.00 per person

- Belgian Waffle topped with fresh cut Strawberries
- Scrambled Eggs (GF)
- Crispy Bacon (GF)
- Seasonal Fresh Fruit (GF)

Breakfast Sandwich: \$18.50 per person

YOUR CHOICE OF ONE SANDWICH:

- Croissant with Ham, Egg and Cheese
- Burrito filled with Sausage, Egg and Cheese
- Bagel with Fried Egg, Bacon and Cheese

INCLUDES CHOICE OF:

- Home Fried Potatoes or Seasonal Fresh Fruit

Assorted Breakfast Pastry Basket: \$4.75 per person

- Coffee Cakes
- Miniature Muffins
- Assorted Donuts

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Ala Carte

Beverages:

- Regular Coffee (Minimum 3 Gallons)\$30 per gallon
- Decaffeinated Coffee (Minimum 3 Gallons)\$30 per gallon
- Fresh Brewed Iced Tea (Minimum 3 Gallons)\$25 per gallon
- Lemonade (Minimum 3 Gallons)\$20 per gallon
- Fruit Punch (Minimum 3 Gallons)\$20 per gallon
- Orange Drink (Minimum 3 Gallons)\$20 per gallon
- Orange, Cranberry, Tomato Juice ... \$4.50 per serving
- Bottled Water 12oz.....\$1.50 each
- Canned Soft Drinks 12oz.....\$2.00 each
- Bottled Ice Tea 18oz.....\$2.75 each
- Bottled Lemonade 12oz.....\$3.00 each

Deluxe Coffee Station: \$2.50 per person

Includes:

- Mini Chocolate Chips (GF)
- Cinnamon Sticks (GF)
- Whipped Cream (GF)
- Flavored Creamers (GF)
- Sugar (GF)
- Cherries (GF)



Executive Package: (Per Person)

- Half day Four (4) hours\$6.00
- Full day Eight (8) hours\$8.00

Includes:

- Bottled Water
- Regular Coffee
- Decaffeinated Coffee
- Iced Tea
- Lemonade
- Canned Soft Drinks

*Executive Package is available
Monday thru Friday On-Premise Only

Thirst Quencher Package: (Per Person)

- Up to Three (3) hours\$3.50
- Up to Six (6) hours\$5.50

YOUR CHOICE OF TWO (2):

- Regular Coffee and Decaffeinated Coffee
- Iced Tea
- Lemonade



Breakfast Menus served from 7:00am to 9:00am • Lunch Menus served from 11:00am to 2:00pm

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