

## **BREAKFAST MENUS**

### **GULF COAST CONTINENTAL**

Florida Orange and Grapefruit Juices  
Assortment of Breakfast Pastries with Butter and Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Gourmet Teas  
With Sliced Fresh Fruit  
With Sliced Fresh Fruit, Cereals and Milk

### **SPA BREAKFAST**

Chilled Fruit Juices  
Sliced Fresh Tropical Fruit  
Breakfast Bakeries to Include:  
Danish Pastries, Croissants and Assorted Muffins  
Butter and Fruit Preserves  
Individual Fruit Yogurts  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Gourmet Teas

### **A LA CARTE**

**(Priced Per Person Based on Guarantee)**

Texas French Toast, Vermont Maple Syrup  
Waffles with Warm Blueberry Syrup  
Cheese Blintzes with Warm Berry Compote  
Bagels, Lox and Cream Cheese  
Oatmeal or Grits with Cheese  
Eggs Benedict  
Quiche

### **ACTION STATIONS**

#### **OMELET**

Prepared to Order with Choice of  
Shredded Cheddar Cheese, Green Pepper, Red Pepper  
Onions, Mushrooms, Tomatoes, Ham, Bacon and Scallions

#### **CREPE**

**Crepes Served with an Assortment of Fruits**  
Brown Sugar, Whipped Cream  
Shaved Chocolate and Grand Marnier

*Continental Breakfast is served for One Hour, after that time, items may be replenished from the Refreshment Break Menus at prevailing prices.  
One Chef Attendant required per station.  
\$100.00 per Chef, per hour.*

***NOTE: Attended Stations For Outside Venues Only.  
Stations can be customized for Indoor Use.***