

Breakfast Buffets

LIGHT CONTINENTAL BUFFET

Minimum of 15 Guests

Sliced Fresh Fruit with Seasonal Berries,
Fresh Baked Muffins, Danish & Breakfast Breads
with Butter & Assorted Jams

EXECUTIVE CONTINENTAL BUFFET

Minimum of 15 Guests

Sliced Fresh Fruit with Seasonal Berries,
Fresh Baked Muffins, Danish & Breakfast Breads
with Butter & Assorted Jams,
Fresh Baked Bagels & Cream Cheese,
Assorted Yogurt & Granola

SIGNATURE BREAKFAST BUFFET

Minimum of 30 Guests

Sliced Fresh Fruit with Seasonal Berries,
Fresh Baked Muffins, Danish & Breakfast Breads
with Butter & Assorted Jams
Scrambled Eggs, Crisp Applewood Smoked Bacon,
Country Sausage Links & Breakfast Potatoes

SOUTHERN BREAKFAST BUFFET

Minimum of 30 Guests

Sliced Fresh Fruit with Seasonal Berries,
Fresh Baked Muffins, Danish & Breakfast Breads
with Butter & Assorted Jams, Western Scrambled Eggs
with Cheddar Cheese & Peppers, Country Style Breakfast
Potatoes, Biscuits with Sausage Gravy, Grilled Ham & Crisp
Applewood Smoked Bacon



BUFFET ADDITIONS

Stations can be added to any Breakfast Buffet

OMELET STATION

Omelets made to Order with Chopped Bacon,
Ham, Onions, Green Peppers, Mushrooms,
Diced Tomatoes, Swiss & Cheddar Cheese
Minimum of 30 Guests, \$75 Chef Attendant Fee Applies

BELGIAN WAFFLE STATION

Waffles Made to Order with Blueberry Sauce,
Chocolate Chips, Fresh Strawberries,
Whipped Cream & Maple Syrup
Minimum of 30 Guests, \$75 Chef Attendant Fee Applies

BREAKFAST BUFFET SERVICE

Coffee, Tea & Chilled Orange Juice are included with the meal.

All Food & Beverage is subject to a 22% Service Charge & 7% Sales Tax

Plated Breakfasts

FRENCH TOAST

Cinnamon French Toast topped with Seasonal Berries, Whipped Cream & Maple Syrup,
Served with Applewood Smoked Bacon & Scrambled Eggs

SIGNATURE BREAKFAST

Scrambled Eggs, Applewood Smoked Bacon, Country Sausage Links,
Breakfast Potatoes & Broiled Plum Tomato Half.

CARROLLWOOD QUICHE

Fresh Baked Quiche with Onions, Spinach, Mushrooms, Boursin Cheese and Applewood Smoked Bacon,
served with Seasonal Fresh Fruit & Breakfast Potatoes.

EGGS BENEDICT FLORENTINE

Gently Poached Egg atop Sautéed Spinach with a Traditional Hollandaise Sauce
on Toasted Sourdough Bread, Served with Seasonal Fresh Fruit & Breakfast Potatoes.

HUEVOS RANCHEROS

Fresh Scrambled Eggs, Chorizo Sausage, Onions,
Sweet Peppers, Fresh Tomatoes & Cheddar Cheese Wrapped in a Soft Tortilla,
Served with Jalapeno Cheddar Corn Muffins & Breakfast Potatoes.

PLATED BREAKFAST SERVICE

*Plated Breakfasts include an Assorted Pastry Basket for All Guest Tables
Coffee, Tea & Chilled Orange Juice are included with the meal.*



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