

## *Breakfast Plated*

### THE CONTEMPORARY

Fresh Baked Muffins, Danish and Croissants

Butter, Jams, Honey and Marmalade

Sliced Seasonal Fruit Display

Individual Yogurts

Crispy Potatoes with Caramelized Onions

Choice of 1:

Top of the Bay Poached Eggs (Fresh Egg on a Toasted English Muffin,  
Canadian Bacon, Sauce Hollandaise with Fresh Fruit Garnish)

Quiche Provençal (Prepared with Herbes de Provence, Roasted Shallots  
and Goat Cheese with Fresh Fruit Garnish)

Choice of 2 Juices:

Grove Fresh Florida Orange Juice

Apple Juice

Grapefruit Juice

Cranberry Juice

Freshly Brewed Coffee and Tea

### THE CLASSIC AMERICAN

Fresh Baked Muffins, Danish and Croissants

Butter, Jams, Honey and Marmalade

Sliced Seasonal Fruit Display

Individual Yogurts

Fluffy Scrambled Eggs with Cheddar Cheese and Chives

Potatoes Lyonnaise

Choice of 1 Breakfast Meat:

Applewood Smoked Bacon

Country Sausage

Grilled Ham

Choice of 2 Juices:

Grove Fresh Florida Orange Juice

Apple Juice

Grapefruit Juice

Cranberry Juice

Freshly Brewed Coffee and Tea

All prices are subject to change. Prices are confirmed Ninety (90) days prior to the event. Highest price prevails when multiple plated entrees are selected. 22% Service Charge and 7% Sales Tax will be added to all Host Prices.(1/10)