

BREAKFASTS AND BRUNCH

SERVED BREAKFASTS

American Breakfast

Scrambled Eggs,
Bacon and Sausage
Home Fried Potatoes

\$13.00 per person

Western Scrambler

Scrambled Eggs with Ham, Scallions,
Peppers and Cheddar Cheese
Country Style Potatoes
\$14.00 per person

South of the Border

Two Flour Tortillas filled
with Scrambled Eggs,
Potatoes, Cheddar and Jack Cheeses
and your choice of Bacon, Ham,
Chorizo, or Sausage
Salsa
Chef's Garnish

\$10.00 per person

Eggs Benedict

with Hollandaise Sauce
Lyonnais Potatoes
Chef's Garnish

\$16.00 per person

Steak and Eggs

Grilled 6 oz. Sirloin
Fluffy Scrambled Eggs
with Chives
Home Fried Potatoes
Fresh Fruit Garnish

\$18.00 per person

*Our Plated Breakfasts are served
with Fresh Orange Juice, Assorted
Breakfast Breads, Butter and Fruit
Preserves, Coffee and Hot Teas.

BREAKFAST BUFFETS

(minimum of 20 guests)

The Hibiscus

Assorted Chilled Juices
Seasonal Fresh Fruit Display
Cold Cereals and Granola with Milk
Fluffy Scrambled Eggs
Country Sausage and Crisp Bacon
Home Fried Potatoes
Muffins, Danish and Croissants
Fruit Preserves and Butter
Freshly Brewed Coffee and Hot Teas

\$18.00 per person

Heart Healthy

Fresh Orange Juice, Cranberry Juice
and Grapefruit Juice
Sliced Fresh Fruits and Seasonal
Berries
Assortment of Chilled Fruit Yogurts
Honey Granola Cereal with
Low Fat Milk
Assorted Dried Fruits and Nuts
Raisin Bread and Banana Bread
Assorted Low Fat Muffins
Fruit Preserves and Butter
Soy Milk
Freshly Brewed Coffee,
Decaffeinated Coffee and Hot Teas

\$20.00 per person

The Oleander

Assorted Chilled Juices
Seasonal Fresh Fruit Display
Cold Cereals and Granola with Milk
Fluffy Scrambled Eggs
Country Sausage and Crisp Bacon
Home Fried Potatoes
Buttermilk Biscuits with
Country Gravy
Muffins, Danish and Croissants
Fruit Preserves and Butter
Freshly Brewed Coffee and Hot Teas

\$19.00 per person

South of the Border

Assorted Chilled Juices
Seasonal Fresh Fruit Display
Cold Cereals and Granola with Milk
Assortment of Chilled Fruit Yogurts
and

Make your own Breakfast Taco

Fluffy Scrambled Eggs
Pappas Ranchero
Crisp Bacon
Choice of:
Chorizo or Jalapeno Sausage
Salsa
Warm Flour Tortillas
Assorted Breakfast Breads
Fruit Preserves and Butter
Freshly Brewed Coffee,
Decaffeinated Coffee and Hot Teas

\$20.00 per person

Add \$4.00 per person for Eggbeaters and Vegetable Sausage

BREAKFASTS AND BRUNCH

BREAKFAST ADDITIONS

Assortment of Chilled Fruit Yogurts

\$2.50 per person

Bagels and Cream Cheese

\$3.00 per person

Pancakes and Warm Maple Syrup

\$3.50 per person

Cold Cereals and Milk

\$3.00 per person

Assorted Dried Fruit and Nuts

\$4.00 per person

Bagels with Smoked Salmon and
Condiments

\$4.50 per person

Honey Baked Ham

\$3.50 per person

Biscuits and Gravy

\$2.50 per person

Basket of Whole Fresh Fruit

\$2.00 per person

THE PALM BRUNCH

(minimum 75 guests)

Assorted Chilled Juices

Seasonal Fresh Fruit Display

Assortment of Chilled Fruit Yogurts

Honey Granola Cereal with Milk

Fluffy Scrambled Eggs

Eggs Benedict

Home Fried Potatoes

Country Sausage

Crisp Bacon

Belgian Waffles with Warm

Maple Syrup

Bagels with Smoked Salmon

and Condiments

Assorted Breakfast Breads

and Pastries

Fruit Preserves and Butter

Freshly Brewed Coffee and Hot Teas

\$32.00 per person

BRUNCH ENHANCERS

Carving Station

Roast Sirloin Au Jus,

Honey Baked Ham or

Turkey Breast with

Appropriate Condiments

Add \$7.00 per person

\$100.00 Chef Fee required

for Carving Station

(1 Chef per 75 guests)

Omelette Station

Fresh Spinach

Mushrooms

Chives and Bell Peppers

Scallions and Onions

Ham, Bacon and Sausage

Swiss, Cheddar and Jack Cheeses

Add \$6.50 per person

\$100.00 Chef Fee required

for Omelette Station

(1 Chef per 75 guests)