

Breakfast Plates

All Breakfast Entrees include Coffee, Tea or Decaffeinated Coffee and a Selection of Chilled Juices.

TRADITIONAL 9.95

Scrambled Eggs served with Bacon, Sausage or Grilled Smoked Ham, Tomato Provencale and Breakfast Potatoes.

EGGS BENEDICT 10.95

Two Poached Eggs, Grilled Canadian Bacon and English Muffin, topped with Hollandaise Sauce, served with Fresh Steamed Asparagus and Breakfast Potatoes.

(Maximum of 100 People)

SCRAMBLED EGG BEATERS 9.95

Peppers, Onions, Tomatoes and Low-Fat Mozzarella Cheese, accompanied by Fresh Fruit and Bran Muffin.

THICK FRENCH TOAST 9.95

In Crispy Corn Flake Crust, served with Country Sausage. A traditional favorite!

Breakfast Buffets

(Minimum of 20 People)

AM BEVERAGE SERVICE 4.95

Selection of Chilled Juices, Coffee, Decaffeinated Coffee and Selection of Bigelow Teas.

AMERICAN CONTINENTAL 7.95

Selection of Chilled Juices, Coffee, Decaffeinated Coffee and Selection of Bigelow Teas, Assorted Danish, Bagels and Muffins, Creamery Butter, Cream Cheese and Gourmet Preserves.

REGENCY CONTINENTAL 10.50

Selection of Chilled Juices, Coffee, Decaffeinated Coffee and Selection of Bigelow Teas, Assorted Bagels, Danish and Muffins, Creamery Butter, Cream Cheese and Gourmet Preserves, Assortment of Cereals and Flavored Yogurts with Dried Fruit and Granola. A Rainbow of Fresh Sliced Fruit, Fresh Berries and Whole Bananas.

SUNRISE BUFFET 10.95

Selection of Chilled Juices, Coffee, Decaffeinated Coffee and Selection of Bigelow Teas, Fresh Sliced Fruit, Scrambled Eggs, Sausage and Bacon, Breakfast Potatoes, Danish and Muffins.

COUNTRY STYLE BREAKFAST 12.50

Florida Orange Juice, Watermelon, Honeydew and Cantaloupe Wedges, Southern Grits with Cheddar Cheese, Farm Fresh Scrambled Eggs, Hot Buttermilk Biscuits and Sausage Gravy, Country Ham, Sausage, Breakfast Potatoes, Assorted Preserves and Apple Butter.

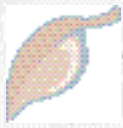
SOUTHWESTERN BREAKFAST BUFFET 12.95

Selection of Chilled Juices, Coffee, Decaffeinated Coffee and Selection of Bigelow Teas, Sliced Seasonal Fruit, Jumbo Cinnamon Rolls, Build-Your-Own Breakfast Taco with Scrambled Eggs, Chorizo, Bell Peppers and Onions, Flour Tortillas, Monterey Jack Cheese and Salsa. Served with Refried Beans and Potato Hash.

NEW YORK STYLE BUFFET 15.95

Selection of Chilled Juices, Coffee, Decaffeinated Coffee and Selection of Bigelow Teas, Sliced Seasonal Fruits and Berries, Smoked Salmon with Sliced Red Onion and Tomatoes, Assorted Bagels, Cream Cheese, Scrambled Eggs with Chives, Potato Pancakes, Cheese Blintzes with Raspberry Melba, Sliced Fruit Breads and Muffins with Cream Cheese, Creamy Butter and Gourmet Preserves.

ADD AN OMELETTE STATION TO ANY OF OUR BREAKFAST BUFFETS FOR ONLY 5.00 Per Person
(55.00 attendant fee for station applies minimum 15 guests.)



Champagne Brunch

(Minimum of 25 People)

Fresh Brewed Regular or Decaffeinated Coffee, Selection of Bigelow Teas

Chilled Orange, Cranberry and Apple Juices

2% and Fat Free Milk

Fresh Sliced Tropical Fruit

Assorted Yogurts and Cereals

Danish Muffins, Bagels and English Muffins

With Cream Cheese, Butter and Gourmet Preserves

Live Omelet Station*

Prepared to order with choice of Diced Garden Favorites, Crisp Bacon, Honey Roasted Ham, Spinach and Pepper Jack Cheese

Waffles

With Strawberry Topping

Crisp Field Greens

Selection of Dressings

Fresh Mozzarella and Sliced Tomatoes

Fresh Basil Vinaigrette Dressing

Seared Cod

Pineapple Mango Salsa

Grilled Breast of Chicken

Portabella Mushroom Sauce

Sirloin of Beef, Carved to Order*

Peppercorn Cognac Demi Glace

Chef's Selection of Fresh Vegetables

Roasted Rosemary Potatoes

A Selection of Sweet Delicious Desserts

And of course endless Champagne throughout Brunch!

23.95 Per Person

**Attendant required @ \$55.00 each, Based upon 1 Attendant per 25 Guests*