



BREAKFAST

ALL INCLUSIVE BREAKFAST

All prix fixe breakfast menus are inclusive of Elements single origin coffee and organic mighty leaf tea service cream, sugar and sweeteners and chilled Florida orange juice
All minimum to serve 15 people

BUFFET STYLE

Continental Breakfast

Chef's assortment of muffins, scones, danish, croissants and select bakery items, seasonal fresh fruit display with grapes, berries and ripe bananas
17/person

Energy Breakfast

bagel bar with a variety of sliced bagels, accompanied by plain, garden veggie and strawberry cream cheese with a toaster
homemade crunchy granola tossed with honey, brown sugar and chocolate pieces
individual low fat flavored fruit yogurts and seasonal fresh fruit
21/person

Hot Breakfast

Homemade assorted quiche wedges, country style hashbrown potatoes, bakery fresh assortment of fruit and cheese danish, and seasonal fresh fruit display
24/person

The Grab and Go

Petite ham, egg and cheese croissant sandwiches, assortment of bakery fresh morning breads, individual flavored fruit yogurts and seasonal fresh fruit display
22/person

Homestyle Breakfast

Scrambled eggs
bacon, sausage or ham,
hashbrown potatoes, assorted sliced breads with toaster peanut butter, jams and butter
steel cut oatmeal
with brown sugar and golden raisins
24/person

PLATED BREAKFAST

All plated breakfast menus include freshly baked morning pastries

**Chef Crafted Deep Dish Quiche,
Sausage Links, Grilled Roma Tomato**
22/person

**Farm Fresh Scrambled Eggs,
Slab Cut Bacon, Griddled Yukon Potato Hash,
Roasted Bell Pepper Melange**
24/person

**Poached Eggs, Baby Spinach Benedict,
Classic Lemon Hollandaise, Country Style
Hashbrown Potatoes, Smokehouse Spiral Ham**
27/person