

## LILLY'S BRUNCH

An Array of Freshly Baked Pastries, Breakfast Breads, Muffins, Assorted Bagels & Croissants  
Whipped Butter, Flavored Cream Cheese, Jams & Jellies

Seasonal Tropical Fresh Fruit Salad with Assorted Berries,  
Granola & Citrus-Honey Yogurt  
Smoked Salmon with Capers, Olive Oil, Olive Tapenade & Grilled Baguette  
Tomato, Mozzarella, & Basil Topped with a Balsamic Drizzle  
Garden Salad accompanied by Assorted House Dressings

Omelet Station  
Crispy Bacon Strips or Country Sausage  
Breakfast Potatoes with Sautéed Onions & Peppers  
Belgium Waffles with Blueberry Syrup

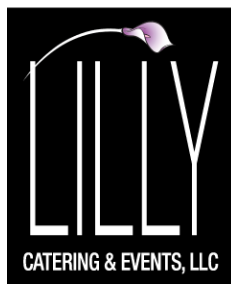
Grilled Chicken w/ Mango Salsa  
Grilled Skirt Steak with Chimichurri Sauce  
Coconut Crusted Mahi-Mahi w/ Lemon Buerre Blanc

NY Style Cheesecake Topped with a fresh Berry Sauce  
Pecan Pie w/ Whipped Cream  
Chocolate Dipped Profiteroles

Fresh Florida Orange & Grapefruit Juices  
Gourmet Blended Coffee, Decaffeinated Coffee & a Selection of Blended Teas

**\$50.00 per person**  
**\$12.00 per child ages 12 and younger**

*Price is not inclusive of 20% service charge or 6% Florida state sales tax*



## SUNDAY BRUNCH BUFFET

An Array of Freshly Baked Pastries, Breakfast Breads and Muffins  
Whipped Butter, Jams & Jellies

Seasonal Fresh Fruit Salad with Assorted Berries

Garden Salad accompanied by Assorted House Dressings

**Omelet Station w/ Attendant  
(\$6.00 per person)**

Crispy Apple Wood Smoked Bacon Strips

Country Sausage

Breakfast Potatoes with Sautéed Onions & Peppers

Glazed Carrots

Pancakes with Warm Maple Syrup

Chicken Penne Pasta with Grilled Vegetables in a White Wine Lemon Sauce

Grilled Mahi-Mahi with Mango Salsa over Jasmine Rice

Fresh Florida Orange & Grapefruit Juices

Gourmet Blended Coffee, Decaffeinated Coffee & Lilly's Selection of Blended Teas

**\$38.95 per person**

**\$44.95 per person w/ Omelet station**

**\$16.95 per child ages 10 and younger**

*Prices are not inclusive of a 20% service charge or 6% Florida state sales tax*



## TREASURE COAST BRUNCH

Fresh Florida Orange & Grapefruit Juices

Seasonal Fresh Fruit Salad with Assorted Berries, Granola, & Honey Yogurt

An Array of Freshly Baked Pastries, Breakfast Breads, Muffins, Assorted Bagels & Croissants  
with Whipped Butter, Flavored Cream Cheese, Jams & Jellies

Farm Fresh Scrambled Eggs or  
Egg Frittata with Seasonal Vegetables

Golden Sausage Links or Crispy Bacon Strips

Breakfast Potatoes with Sautéed Onions & Peppers or Oatmeal with Cinnamon & Sugar

Lemon Ricotta Pancakes with Blueberry Syrup or  
French Toast Fingers with Bourbon Apples

### Choose One

Grilled Chicken with Spicy Fruit Salsa  
Grilled Skirt Steak with Chimichurri Sauce  
Mahi-Mahi with Mango Chutney & Fresh Lemon

Julienne of Seasonal Vegetables or Tomato, Mozzarella, & Basil w/ Balsamic Drizzle  
or Garden Salad w/ Sherry Vinaigrette

### Choose One

Cheesecake w/ Berry Sauce  
Pecan Pie w/ Bourbon Whipped Cream  
Or Chocolate Napoleons

Gourmet Blended Coffee, Decaffeinated Coffee & a Selection of Blended Teas

***\$34.95 per person***

*Price is not inclusive of 20% service charge or 6% Florida state sales tax*



## BRUNCH BUFFET

An Array of Freshly Baked Pastries, Breakfast Breads and Muffins  
Whipped Butter, Jams & Jellies

Seasonal Tropical Fresh Fruit Salad with Assorted Berries

Garden Salad accompanied by Assorted House Dressings

### **Omelet Station w/ Attendant (\$6.00 per person)**

Crispy Apple Wood Smoked Bacon Strips

Country Sausage

Breakfast Potatoes with Sautéed Onions & Peppers

Glazed Carrots

Pancakes with Warm Maple Syrup

Chicken Penne Pasta with Grilled Vegetables in a White Wine Lemon Sauce

Grilled Mahi-Mahi with Mango Salsa over Jasmine Rice

Client to Provide Wedding Cake for Dessert

Fresh Florida Orange & Grapefruit Juices

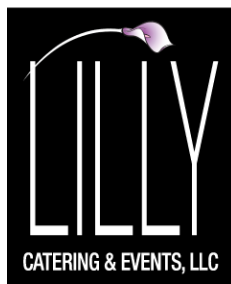
Gourmet Blended Coffee, Decaffeinated Coffee & Lilly's Selection of Blended Teas

**\$38.95 per person**

**\$44.95 per person w/ Omelet station**

**\$16.95 per child ages 10 and younger**

*Prices are not inclusive of a 20% service charge or 6% Florida state sales tax*



## PALM BEACH BRUNCH

(Served with Champagne or Bloody Mary Bar)

Fresh Florida Orange & Grapefruit Juices  
Seasonal Tropical Fresh Fruit Salad with Assorted Berries, Granola, & Citrus-Honey Yogurt

Farm Fresh Scrambled Eggs **or** Egg Frittata with Seasonal Vegetables **or** Eggs Benedict

Golden Sausage Links **or** Crispy Bacon Strips **or** Country Ham

Breakfast Potatoes with Sautéed Onions & Peppers **or** Oatmeal with Cinnamon & Sugar  
**or** Southern Cheese Grits

Belgium Waffles **or** Lemon Ricotta Pancakes with Blueberry Syrup **or** French Toast Fingers with Bourbon Apples

Grilled Chicken with Spicy Fruit Salsa

**or**

Fried Buttermilk Chicken with Cheddar Waffles & Mara's Secret Syrup

**or**

Grilled Skirt Steak with Chimichurri Sauce

**or**

From the Sea the Catch of the Day with Remoulade & Fresh Lemon

Smoked Salmon & Green Apple Carpaccio with Capers, Olive Oil & Olive Bread

**or**

Traditional Smoked Salmon Display

Julienne of Seasonal Vegetables **or** Tomato, Mozzarella, & Basil w/ Balsamic Drizzle

**or** Garden Salad w/ Sherry Vinaigrette

An Array of Freshly Baked Pastries, Breakfast Breads, Muffins, Assorted Bagels & Croissants  
With Whipped Butter, Flavored Cream Cheese, Jams & Jellies

Lemon-Lime Cheesecake w/ Berry Sauce **or** Pecan Pie w/ Bourbon Whipped Cream

**or** Orange Chocolate Napoleons

Gourmet Blended Coffee, Decaffeinated Coffee & a Selection of Blended Teas

**\$45.95 per person**

*Price is not inclusive of 20% service charge or 6% Florida state sales tax*

**Custom menus may be designed for your Specific Culinary Curiosities!**  
**Ask one of our event specialists to customize a menu specifically for you!!**

*Service Staff, China, Flat Ware, Glass Stemware, Tables, Chairs, and Linens are available for an additional charge.  
Prices available upon request.*

