

Breakfast &

Brunch Banquet Menus

Continental Breakfast

All Continental Breakfasts are Served with Freshly Squeezed Orange Juice, Assorted Fruit Juices, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas. Designed for 60 Minutes of Service.

Executive Continental Breakfast

Assorted Danish, Muffins, Bagels and Croissants Served with Fruit Preserves, Sweet Butter & Cream Cheese Sliced Fresh Seasonal Fruit and Berries Assorted Yogurts

Please select one of the following Breakfast Sandwiches for all of your guests:

Canadian Bacon, Egg and Cheddar Cheese on an English Muffin Ham, Egg and American Cheese on a Croissant Turkey Sausage, Egg and Swiss Cheese on an English Muffin Bacon, Egg and American Cheese on a Buttermilk Biscuit Breakfast Burritos

Deluxe Continental Breakfast

Assorted Danish, Muffins and Bagels Served with Fruit Preserves, Sweet Butter & Cream Cheese Sliced Fresh Seasonal Fruit and Berries Assorted Yogurts

Continental Breakfast

Assorted Danish, Muffins and Bagels Served with Fruit Preserves, Sweet Butter & Cream Cheese

Additional Enhancements

Prices are Per Piece. Items with an * Require a Minimum Order of 12 Pieces

Individual Yogurts	Yogurt Parfaits with Granola & Berries
Fresh Sliced Fruits & Berries	Granola Bars
*Breakfast Burritos	Soft Drinks
*Sausage Biscuits	Cold Cereals
*Bacon, Egg & Cheese Biscuits	Oatmeal
*Bagels & Cream Cheese	With Lox, Capers, Egg & Onion

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Breakfast Buffet

Served with Freshly Squeezed Orange Juice, Assorted Fruit Juices, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas. Designed for 60 Minutes of Service for a Minimum of 25 Guests.

Sunrise Breakfast Buffet

Fresh Sliced Seasonal Tropical Fruits & Berries

Yogurt Parfaits

Scrambled Eggs with Fresh Herbs

Smoked Bacon & Sausage Links

Assorted Cereals & Milk

Fruit Danish, Muffins, Breakfast Breads and Bagels with Butter, ream Cheese & Fresh Fruit Preserves

Breakfast Potatoes

Please select two of the following.PancakesCheese GritsOatmeal with Brown SugarCinnamon Vanilla French Toast

The American Breakfast

Scrambled Eggs topped with Chives and Cheese

Breakfast Sausage and Bacon

Breakfast Potatoes

Assorted Danish, Muffins and Bagels with Fruit Preserves, Sweet Butter, & Cream Cheese

Sliced Fresh Seasonal Fruit and Berries

Assorted Breakfast Cereals

Additional Enhancements

Prices Shown are Per Guest

*Omelet Station with Assorted Fresh Vegetables, Cheese and Breakfast Meats

Smoked Norwegian Salmon Thinly Sliced with Onion, Tomato, Capers & Cream Cheese

Eggs Benedict Twin Poached Eggs Seated atop Grilled Canadian Bacon and a Toasted English

Muffin Topped with Fresh Hollandaise

Country-Style Buttermilk Biscuits and Sausage Patties or Buttermilk Biscuits & Country Gravy

Apple Crepes and Cheese Blintz with Warm Fruit Sauce

* Chef Attendant Charge

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Plated Breakfast

All Plated Breakfasts are served with Freshly Squeezed Orange Juice, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas.

Twin Eggs Benedict

Poached Eggs atop Grilled Canadian Bacon on an English Muffin, Topped with Hollandaise and Served with Breakfast Potatoes

Spa Fitness Breakfast

Yogurt Parfait with Granola and Fresh Berries, Scrambled Egg Whites, Sautéed Mushroom, Feta Cheese and Fresh Spinach Served with Breakfast Potatoes and Whole Wheat Toast

Indian Harbour French Toast

French Toast with Sweet Cream Butter and Raspberry Jam, Served with Warm Syrup and Breakfast Potatoes

Doubletree Beach Breakfast

Scrambled Eggs with a Choice of Smoked Bacon or grilled Sausage Served with Breakfast Potatoes

Space Coast Croissantwich

Scrambled Eggs Served with American Cheese Sandwiched with Smoked Ham In a Freshly Baked Croissant, Served with Breakfast Potatoes

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Brunch

Brunch is Served with Freshly Squeezed Orange Juice, Assorted Fruit Juices, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas. Designed for 90 Minutes of Service and a Minimum of 40 Guests.

Begin with Breakfast

Quiche Lorraine or Scrambled Eggs With Cheese & Chives Indian Harbour French Toast Please Select Two – Crisp Bacon, Link Pork Sausage or Turkey Sausage Sliced Seasonal Fruit Display Assorted Breakfast Breads

Blend with Lunch

Field Green Salad with Assorted Toppings & Dressing Selections Pasta Salad Roasted Vegetable Medley Please Select One Starch – Roasted Potatoes with Rosemary and Sea Salt, Wild Rice Blend or Yukon Gold Mashed Potatoes Please Select One Entrée – Seared Salmon with Lemon Dill Buerre Blanc Tuscan Chicken, Chicken Francaise, Chicken Marsala, Shrimp & Grits, Roast Pork Loin with Dijonaise or Beef Tenderloin Tips with Mushrooms

Desserts

Selection of Assorted Mini Desserts

Additional Enhancements:	Beverage Options:
*Omelet Station	One Mimosa or Glass of Champagne
*Waffle Station	Bloody Mary & Screwdriver Bar
Smoked Salmon Display	Mimosas
(serves 25 people)	House Champagne
	Sparkling Cider
* Chef Attendant Charge	Non-Alcoholic Sparkling Fruit Punch

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Luncheon

Banquet Menus

Plated Luncheon

All Plated Luncheon Entrees are Served with Chef's Choice of Seasonal Vegetables & Appropriate Starch, Dessert, Rolls, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas and Iced Tea. Entrees with an * can be made Gluten Friendly.

Salads

Please select one of the following salads Caesar Salad, House Salad or

Sea Grapes Salad with Dried Cranberries, Candied Walnuts, Citrus Cognac Vinaigrette

Entrees

*Grilled 8oz Ribeye | Topped with Au Poivre Sauce

*Mahi Mahi | Fire Grilled or Blackened Served with Mango Salsa

**Salmon* | Fire Grilled or Blackened Served with Spinach and Topped with Buerre Blanc or Garlic Teriyaki

*Sliced Pork Tenderloin | Topped with a Horseradish – Dijon Crème Sauce

*Chicken Francaise | Chicken Breast Lightly Coated with Egg & Flour Topped with a Lemon Sauce

**Chicken Marsala* | Sautéed Chicken Breast Lightly Dusted with Flour Served with a Flavorful Mushroom and Marsala Wine Sauce

*Chicken Piccata | Sautéed Chicken Breast With Lemon Caper Sauce

**Sliced Beef Sirloin* | Topped with a Red Wine Demi-Glace

Lunch Buffets for Small Groups

All Lunch Buffets are Served with Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas and Iced Tea. Designed for 90 Minutes of Service for a minimum of 10 to 24 Guests.

Lettuce Wrap Buffet

Asian Salad with Cashews, Julienne Carrots, Peppers, Mandarin Oranges with Sesame Dressing Spicy Noodle Salad in a Pan Asian Sauce, Green Onions and Cashews Sliced Marinated Beef, Sliced Grilled Chicken and Grilled Shrimp Cashews, Diced Cucumbers, Shredded Carrots, Sweet Chili Sauce, Sriracha and Boston Bibb Lettuce Chef's Mini Desserts

Asian Buffet

Asian Salad with Cashews, Julienne Carrots, Peppers, Mandarin Oranges with Sesame Dressing Sesame Chicken with Pan-Asian Sauce* Beef Stir-Fry with Asian Vegetables in a Teriyaki Glaze Jasmine Rice and Mini Fried Donuts

* Can be made Gluten Friendly

Little Italy

Minestrone Soup, Caesar Salad Caprese Platter with Tomatoes and Mozzarella Chicken Alfredo with Cheese Tortellini Bolognese over Penne Pasta Breadsticks and Tiramisu

Fiesta!

7 Layer Dip with Tortilla Chips Fiesta Salad with choice of Dressings Chicken & Beef Fajitas, Yellow Rice Flour Tortillas with Cheese, Salsa, Jalapenos and Sour Cream Churros

Deli Buffet

Gluten Friendly Available

Fresh Fruit Salad, Spicy Potato Salad and Cole Slaw Roasted Breast of Turkey, Sliced Roast Beef and Shaved Ham Sharp Cheddar, Swiss & American Cheeses and Assorted Breads Toppings: Tomatoes, Pickles, Mayonnaise, Dijon Mustard Individual Bags of Chips Chef's Mini Desserts

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Lunch Buffets

All Lunch Buffets are Served with Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas and Iced Tea. Designed for 90 Minutes of Service for a Minimum of 25 Guests.

Italian

Caesar Salad Soup Du Jour Chicken Parmesan or Chicken Marsala Stuffed Ricotta Shells Two Types of Pasta with Marinara and Alfredo Sauce Breadsticks Assorted Mini Desserts

Asian Buffet

Cucumber Salad with Sesame Dressing Vegetable Spring Rolls Beef Stir Fry Chicken Stir Fry Steamed or Fried Rice

South of the Border Buffet

Southwestern Salad Beef Fajitas Chicken Fajitas Spanish Rice Refried Beans Shredded Colby Cheese, Jalapeno's Sour Cream, Salsa and Flour Tortillas

Wrap N' Run

Potato Salad Pasta Salad Turkey & Provolone Wraps, Ham & Swiss Wraps, Tuna Salad Wraps and Chicken Salad Wraps Individual Bags of Chips Assorted Cookies and Dessert Bars

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Customízed Lunch Buffet

All Lunch Buffets are Served with Chef's Choice of Starch, Vegetable and Dessert, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea. Designed for 90 Minutes of Service for a Minimum of 25 Guests. Entrees with an * can be made Gluten Friendly.

Salads

Please select two of the following salads Traditional Garden Salad Caesar Salad

Entrees

Please select two of the following entrees

*Mahi Mahi | Fire Grilled or Blackened Served with Mango Salsa

*Salmon | Fire Grilled or Blackened Served with Spinach and Topped with Buerre Blanc or Garlic Teriyaki

*Sliced Pork Tenderloin | Topped with a Horseradish – Dijon Crème Sauce

*Chicken Francaise | Chicken Breast Lightly Coated with Egg & Flour Topped with a Lemon Sauce

**Chicken Marsala* | Sautéed Chicken Breast Lightly Dusted with Flour Served with a Flavorful Mushroom and Marsala Wine Sauce

*Chicken Piccata | Sautéed Chicken Breast With Lemon Caper Sauce

**Grilled Madeira* | Grilled Chicken Breast with Artichokes, Sundried Tomatoes and Capers in a Red Wine Reduction Sauce

*Sliced Beef Sirloin | Topped with a Red Wine Demi-Glace

Vegetable Lasagna | Roasted Seasonal Vegetables, Ricotta, Pomodoro Sauce

Stuffed Ricotta Shells | Pasta Shells Stuffed with a Blend of Parmesan and Ricotta Cheeses Served with Marinara Sauce and Mozzarella Cheese

Deli Buffet

All Lunch Buffets are Served with Chef's Choice of Dessert, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea. Designed for 90 Minutes of Service for a Minimum of 25 Guests.

Salads

Please select two of the following salads Traditional Garden Salad Caesar Salad Fresh Fruit Salad

Deli Meat Platters

Honey Baked Ham, Turkey, Roast Beef and Genoa Salami

The Cheeses

Sliced Cheddar, Swiss, Provolone and American

The Breads

Served with White, Wheat, Rye and Kaiser Rolls

Accompaniments

Leaf Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard

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Boxed Lunches

Each Lunchbox is Served with an Individual Bag of Chips, a Piece of Whole Fruit, a Cookie or Brownie and a Choice of Bottled Water or Soda.

Please select two of the following lunches

Shaved Deli Roast Beef on a French Baguette, Cheddar Cheese and Creamy Horseradish

Sliced Roasted Turkey, Smoked Bacon, Lettuce, Tomato and Mayonnaise, Swiss Cheese on a Multigrain Roll

Marinated Zucchini, Yellow Squash, Portobello Mushroom Fresh Mozzarella, Leaf Lettuce, Tomato with Pesto on a Multigrain Roll

Italian Wrap with Sliced Turkey, Ham, Salami, Swiss Cheese, Lettuce and Tomato on a Garlic Herb Wrap

Mediterranean Grilled Chicken Sandwich Topped with Sundried Tomato Pesto, Lettuce and Tomato on a Kaiser Roll

Gluten Friendly Options Available



Meeting Planner Package Banquet Menu

Daily Meeting Planner Package

Meeting Room Set as Requested with Screen, Flip Chart & Markers at No Additional Charge.

We Kindly Request a Minimum of 20 Guests.

Continental Breakfast (Designed for 90 Minutes of Service)

Assorted Danish, Muffins and Bagels with Fruit Preserves, Sweet Butter & Cream Cheese, Freshly Squeezed Orange Juice, Assorted Fruit Juices, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas.

Mid-Morning Break

Coffee Refreshed. Soft Drinks and Bottled Waters Added.

Lunch (Designed for 90 Minutes of Service)

Served in the Meeting Room or in a Section of our Restaurant. Choose from a Pre-Planned Served or Buffet Menu on the Next Page or the "Express Menu" for Attendees to Pre-Order on the Day of the Meeting.

Afternoon Break (Designed for 30 Minutes of Service)

Beverages Refreshed

Additional Enhancements

KIND® Bars Yogurt Parfaits with Granola & Berries Fresh Sliced Fruits & Berries Breakfast Burritos Sausage Biscuits Bacon, Egg & Cheese Biscuits Individual Yogurts Soft Drinks

Meeting Planner Package Lunch

Buffet Lunch Options

Designed for Groups of 20 or More

Little Italy*

Minestrone Soup, Caesar Salad Sliced Tomato and Mozzarella Platter Chicken Alfredo with Cheese Tortellini Bolognese over Penne Pasta Breadsticks and Tiramisu

Fiesta!

7 Layer Dip with Tortilla Chips Fiesta Salad with choice of Dressings Chicken & Beef Fajitas, Yellow Rice Tortillas with Cheese, Salsa, Jalapenos and Sour Cream Churros

Deli Buffet

Fresh Fruit Salad, Spicy Potato Salad and Cole Slaw Roasted Breast of Turkey, Roast Beef and Shaved Ham Sharp Cheddar, Swiss and American Cheeses Assorted Breads Toppings: Tomatoes, Pickles, Mayonnaise, Dijon Mustard Individual Bags of Potato Chips Chef's Mini Desserts

Asian Buffet*

Asian Salad with Cashews, Julienne Carrots, Peppers, Mandarin Oranges with Sesame Dressing Sesame Chicken with Pan-Asian Sauce Beef Stir-Fry with Asian Vegetables in a Teriyaki Glaze Jasmine Rice and Mini Fried Donuts

The Express Lunch Menu

For groups of up to 20 people in either the meeting room for a working lunch or in the restaurant. Your event space will be pre-set with menus with a limited selection of our Restaurant favorites. Lunch should be

Executive Boxed Lunch

Customize a carry-out lunch! Choose from a variety of sandwiches or wraps along with a side, dessert

Served Lunch Options

Includes Fresh Garden Salad with Choice of Dressing, Rolls, Chef's Choice of Vegetables & Appropriate Starch. For Groups of Any Size! Please Select Two.

Chicken Marsala* Chicken Piccata * Tuscan Chicken* Chicken Florentine* Sesame Chicken with Pan Asian Sauce* Penne Rose with Chicken Parmesan* Vegetable Lasagna – Minimum of 12 Guests Parmesan Crusted Tilapia* Mahi-Mahi with Mango Salsa* MARKET PRICE BBQ Citrus Salmon* Flat Iron Steak with Roasted Shallot Demi Glaze*

Entrees and Buffets with an * can be made Gluten Friendly.

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Breaks

Banquet Menus

Breaks

All Breaks are Served with Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas. Designed for 30 Minutes of Service.

Pub Sampler

Franks in a Blanket and your choice of Mini Deep Dish Pizzas or Chicken Quesadillas or Vegetable Quesadillas, Bottled Spring Water and Assorted Soft Drinks

Fruit & Nuts

Fresh Fruit Kabobs, Assorted Mixed Nuts, Granola Bars, KIND® Bars, Bottled Spring Water, POWERADE®, Regular & Sugar Friendly Red Bull

At the Movies

Popcorn, Potato Chips, Soft Jumbo Pretzels, Assorted Candy Bars, Assorted Mixed Nuts, Spring Water and Assorted Soft Drinks

Assorted Chips n Dips

Tortilla Chips, Potato chips, Vegetable Crudités, Hummus, Spinach & Artichoke Dip and Salsa, Bottled Spring Water and Assorted Soft Drinks

How Sweet It Is

Home Baked Chocolate Chip & Macadamia Nut Cookies, Warm Fudge Brownies with Ice Cold Milk, Assorted Mixed Nuts, Assorted Soft Drinks and Bottled Water

Build Your Own Sundae

Chocolate & Vanilla Ice Cream, M&M's, Sprinkles, Cherries, Cookie Bites, Chocolate and Caramel Sauces and Bottled Spring Water

Build Your Own Break

By The Dozen

By The Gallon

Freshly Brewed Coffee Fresh Squeezed Orange Juice Assorted Juices Lemonade, Fruit Punch and Iced Tea35

By Each

Red Bull Energy Drink San Pellegrino/Perrier Sparkling Water Fiji Water Individual Yogurt/Novelty Ice Creams Yogurt Parfaits with Granola & Fruit Soft Drinks Bottled Water

By The Guest

All Day Beverage Service (Alcohol not included.) Juices Fresh Sliced Fruits & Berries Coffee Assorted Gourmet Teas

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Breakfast Burritos Sausage Biscuits Bacon, Egg & Cheese Biscuits Assorted Bagels & Cream Cheese Freshly Baked Jumbo Muffins Freshly Baked Croissants Full Sized Candy Bars Breakfast Pastries Assortment Assorted Granola Bars Individual Bags of Assorted Chips Freshly Baked Cookies Brownies & Lemon Bars

Assorted KIND® Bars