



Breakfast
&
Brunch
Menu



Breakfast & Brunch Beverages

Chilled Juices & Vero Water

Florida Fresh Orange Juice

Cranberry, Pineapple and Grapefruit Juice

Freshly Brewed Coffee & Fine Tea Selection

Assorted Hot Beverage Accompaniments

~~~included in all options~~~

## Continental

### **Assorted Mini Muffins & Breakfast Pastries**

Greek Yogurt - Oat Nut Granola

Wildflower Honey, Assorted House Made Preserves

Seasonal Fresh Fruit Display

**\$16 per person**

## Farmer's Continental

### **Assorted Mini Muffins & Breakfast Pastries**

Fresh Baked Bagel Variety

Whipped Plain Cream Cheese & Scallion Cream Cheese

Vegan Earth Balance "Butter"

Greek Yogurt - Oat Nut Granola

Wildflower Honey, Assorted House Made Preserves

**Farmer's Vanilla Steel-Cut Oatmeal**

Cinnamon, Organic Sugar, Soaked Raisins, Bananas, Candied Walnuts

Seasonal Fresh Fruit Display

**\$21 per person**



## Eye Opener

### **Assorted Mini Muffins & Breakfast Pastries**

#### **Fresh Baked Bagel Variety**

Whipped Plain Cream Cheese & Scallion Cream Cheese

Vegan Earth Balance "Butter"

#### **Greek Yogurt - Oat Nut Granola**

Wildflower Honey, Assorted House Made Preserves

#### **Almond Brioche French Toast**

Warm Maple Syrup

#### **Scrambled Farm Fresh Eggs**

Nitrate Free Bacon & Chicken Sausage

Yukon Gold Potato Hash

Seasonal Fresh Fruit Display

**\$26 per person**

## Brunch at the Farm

### **Farmer's Fresh Bakery Basket**

**Assorted Bagels, Artisanal Breads**

**Mini Muffins & Breakfast Pastries**

Whipped Plain Cream Cheese & Scallion Cream Cheese

Vegan Earth Balance "Butter", Preserves

#### **Greek Yogurt - Oat Nut Granola**

Wildflower Honey, Assorted House Made Preserves

#### **Smoked Salmon Display**

Sliced Organic Tomatoes, Red Onions & Eggs, Capers, Bibb Lettuce

#### **Baked Garden Vegetable ~ Cheese Frittata**

Organic Spinach, Tomato, Peppers, Broccoli and Sharp Cheddar

**Nitrate Free Bacon & Chicken Sausage**

**Yukon Gold Potato Hash**

#### **Farmer's Vanilla Steel-Cut Oatmeal**

Cinnamon, Organic Sugar, Soaked Raisins, Bananas, Candied Walnuts

Seasonal Fresh Fruit Display

**\$34 per person**



## Breakfast & Brunch Enhancements

### **Farmer's European Crepes**

Classic thin baked Austrian Crepes with Orange Macerated Strawberries  
Cinnamon Cream Cheese Dip, Chocolate Sauce

**\$7 per person**

### **Farmer's Vanilla Steel-Cut Oatmeal**

Cinnamon, Organic Sugar, Soaked Raisins, Bananas, Candied Walnuts

**\$5 per person**

### **Almond Brioche French Toast**

Fresh Macerated Berries, Vermont Maple Syrup

**\$6 per person**

### **House Smoked Salmon Display**

Assorted Bagels & Whipped Cream Cheese  
Sliced Organic Tomatoes, Red Onions & Eggs, Capers, Bibb Lettuce

**\$9 per person**

### **Country Brussels Sprouts & Bacon "Hash"**

Caramelized Brussels Sprouts & Onions, Bell Peppers  
Bavarian Spaetzle, Nitrate Free Bacon

**\$4 per person**

### **Create Your Salad**

Artisanal Mixed Greens & Romaine Hearts  
Chick Peas, Cucumbers, Tomatoes, Bell Peppers, Corn, Red Onions, Olives  
Sliced Chicken Breast, Feta Cheese, Parmesan, Croutons  
Lemon-Oregano Vinaigrette, Fig Vinaigrette, Eggless Caesar Dressing

**\$9 per person**

### **Vegan Breakfast Delight**

Spice Roasted Tofu, Organic Spinach & Tomato  
Cauliflower, Chickpea Tikka Masala

**\$6 per person**



## Breakfast & Brunch Stations

### **Belgium Waffle Station**

Fresh Berry Compote, Chocolate Chips, Caramel Sauce  
Vermont Maple Syrup, Vegan Earth Balance "Butter"

**\$7 per person**

### **Whole Wheat Pancake**

Strawberries, Bananas, Blueberries, Chocolate Chips  
Vermont Maple Syrup, Vegan Earth Balance "Butter"

**\$7 per person**

### **Create Your Own Omelet**

Farm Fresh Eggs & Egg Whites  
Mushrooms, Spinach, Pepper, Onions, Tomatoes, Broccoli  
Smoked Salmon, Ham, Cheddar Cheese, Mozzarella

**\$10 per person**

### **Whole Roasted Turkey**

Cranberry Orange Relish, Grain Mustard & Turkey Pan Gravy  
Assorted Artisanal Rolls

**\$14 per person**

### **Miso Glazed FTA Salmon Fillet**

Slow Roasted Marinated Salmon  
Pineapple Yuzu Relish, Sesame Veggie Slaw

**\$16 per person**

### **Maple Pepper Roasted NY Strip**

**\$21 per person**

### **Boneless Prime Rib**

**\$23 per person**

### **Flame Grilled "Filet Mignon"**

**\$25 per person**

House Made Steak Sauce, Au Jus,  
Horseradish Sauce, Assorted Artisanal Rolls

**All stations require a chef attendant at \$150**

**Omelet Station requires two chef attendants for more than 40 guests**



## Sweet Temptations

### Dessert Bar

#### **Guest Selection of 5 Pastries offered**

~~~Custom designed Buffet Pastries at \$10 per person~~~

Key Lime Parfait, Dulce de Leche Shooter
Chocolate Mousse, Chocolate Coconut Bars
Strawberry Short Cake, Mini Chocolate Ganache Cake
Vanilla Raspberry Petit Fours, Lemon Berry Cheese Cake
Chocolate Dipped Strawberries

Buffet & Enhancement Choices

Mini Vegan Blueberry or Chocolate Chip Scones (v)

(Min. order 2 dozen/increase by the dozen)

\$48/24 pieces

NY Style Crumb Cake (v)

(Min. order 2 dozen/increase by the dozen)

\$48/24 pieces

Coconut Macaroons & Chocolate Coconut Macaroons (gf)

(Min. order 2 dozen/increase by the dozen)

\$48/24 pieces

House-Made Cookies

Please select 2 flavors of the following

Selection of 3 flavors for 5 dozen or more

Almond Butter Chocolate Chip (gf), Classic Chocolate Chip
Ginger Snap, Snickerdoodle, Peanut Butter

(Min. order 3doz./increase flavors by the dozen)

\$45/36 pieces - additional \$15 per dozen