

TIBURÓN GOLF CLUB

EVENT BREAKFAST MENU

CONTINENTAL BREAKFAST SELECTIONS

QUICK START 14

Assorted Selection of Breakfast Danish, Scones, Muffins and Doughnuts

FIRST TEE 18

Assorted Selection of Breakfast Danish, Scones, Muffins, Doughnuts and Fresh Tropical Fruit Display

GRAB & GO BREAKFAST STROMBOLI 22

Cheese, Eggs and Sausage or Mushrooms Baked in Pizza Dough with Assorted Selection of Breakfast Danish, Scones, Muffins, Doughnuts and Fresh Tropical Fruit Display

BOXED BREAKFAST SELECTIONS *Minimum of 15 Guests - Priced per Guest*

HEALTHY CHOICE 15

Low-Fat Yogurt, Blueberry Muffin, Fresh Whole Fruit and Granola Bar

CREAM CHEESE BAGEL 15

Bagel and Cream Cheese, Fresh Whole Fruit and Low-Fat Yogurt

BREAKFAST BURRITO 18

Egg Ham and Cheese with Pico de Gallo, fresh whole Fruit and Low-Fat Yogurt

BREAKFAST CROISSANT 20

Sausage or Mushrooms with Cheese and Eggs in Flaky Jumbo Croissant with, fresh whole Fruit and Low-Fat Yogurt

Continental Breakfast Selections May Require a Minimum of 15 Guests.



BREAKFAST BUFFET SELECTIONS

TRADITIONAL BREAKFAST 25

Fresh Fruit Display,
Danish, Croissants and Assortment of Bread
Scrambled Eggs
Hash Brown Potatoes
Cinnamon Swirl French Toast with Powdered Sugar, Berries and Maple Syrup
Breakfast Sausage Links and Apple Wood Smoked Bacon

ALL AMERICAN BREAKFAST 38

Fresh Fruit Display
Assorted Bagels, English Muffins and Assortment of Bread
Assorted Fruit Preserves, Butter and Cream Cheese
Steel-Cut Oatmeal with Dried Fruit, Nuts and Brown Sugar
Tiburon Red Potato Hash with Melted Onions and Paprika
Sausage Links and Applewood Bacon
Cinnamon Swirl French Toast with Powdered Sugar, Berries and Maple Syrup
Yogurt Parfaits with Fresh Berries and Granola
Omelet Station(*Chef Attendant Required*)

BREAKFAST BUFFET ENHANCEMENTS

(Minimum of Twenty-Five Guests - Priced per Guest)

OMELET STATION 12 (*Chef Attendant Required*)

Whole Eggs, Egg Whites and Egg Beaters, Bell Peppers, Tomatoes, Onions,
Mushrooms, Diced Ham, Bacon & Cheddar Cheese

BELGIAN WAFFLE STATION 12 (*Chef Attendant Required*)

Warm Maple Syrup, Sweet Butter, Fresh Berries, Bananas, Caramelized Pecans
and Fresh Whipped Cream

NEW YORK LOX & BAGELS DISPLAY 14

Smoked Salmon, Capers, Onion, Tomatoes, Cream Cheese and New York Bagels



ADDITIONAL BREAKFAST BUFFET ENHANCEMENTS

STEEL-CUT IRISH OATMEAL 5.5

Assorted Dried Fruit, Nuts, Brown Sugar & Local Honey

GREEK YOGURT PARFAITS 6

Fresh Berries, Granola and Buttery Oat Streusel

DRY CEREAL ASSORTMENT 3.50

Individual Whole and Skim Milk Cartons

BREAKFAST BEVERAGE STATIONS

TIBURÓN HOUSE BLEND COFFEE 92 per Gallon

Regular and Decaf with Assorted Syrups, Creamers and Sweeteners

FRESH SQUEEZED JUICES 82 per Gallon

Orange, Apple, Grapefruit and Cranberry Cocktail

BLOODY MARY BAR 14 per person

Tito's Vodka, Bloody Mary Mix, Bacon, Celery, Olives, Pickled Onions and Horseradish with Black Pepper

MIMOSA BAR 12 per person

Sparkling Wine, Fresh Squeezed Orange and Grapefruit Juices with Peach Nectar, Grenadine and Assorted Fresh Berries

OTHER BEVERAGES 4ea

Bottled Still and Sparkling Waters, Coke Products

EYE OPENING BEVERAGES 6ea

Starbucks Bottled Beverages, Red Bull and Other Specialty Energy Drinks

*Breakfast Buffet Selections May Require A Minimum of 25 Guests.
An additional 7% Florida Sales Tax & 22% Gratuity will be Added to Event
Functions
Set-up and Labor Fees May Apply*

