

Continental Breakfast

[Prices are Per Guest; Service minimum of 25 or more guests
(20% surcharge added to price for groups under 25)]

All Breakfasts Include:

*Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas,
Orange, Grapefruit and Cranberry Juice*

Beachside Continental Breakfast \$18.00

*Freshly Baked Assorted Pastries and Muffins with Fruit Preserves and Butter
Sliced Seasonal Fresh Fruit
Ripe and Delicious Whole Fruit*

Beachside Continental Breakfast Enhancement

*Egg and Sausage on a Buttermilk Biscuit \$5.00
Buttermilk Biscuits with Sausage Gravy \$5.00
Buttery Croissant or Bagels with Preserves and Cream Cheese \$4.00
Grilled Smokehouse Ham and Swiss cheese on a Croissant \$5.00
Applewood Smoked Bacon, Egg, and American Cheese on an English muffin \$5.00
Fresh Berries, Granola and Yogurt \$4.00
Steel-cut Oatmeal Accompanied by Brown Sugar, Raisins, Nuts, and Milk \$3.00
Chilled Hard Boiled Eggs \$2.00
Southwest Style Breakfast Burrito with Salsa \$4.00*

Plated Breakfast

*All Plated Breakfast include Florida Fresh Orange Juice, Mini Danish, Muffins,
Freshly Brewed Coffee, and Tea*

Morning Rise \$16.00

*Fluffy Scrambled Eggs
Applewood Bacon or Sausage Link
Spiced Breakfast Potatoes
Fresh Fruit Garnish*

Brioche French Toast \$15.00

*Cinnamon and Vanilla Dipped Brioche
Applewood Bacon or Sausage Link
Seasonal Fresh Berries
Fresh Fruit Garnish*

Eggs Benedict \$18.00

*Traditional Eggs Benedicts
Spiced Breakfast Potatoes
Seasonal Fresh Berries
Fresh Fruit Garnish*

Beach Side Frittata \$21.00

*Whipped Eggs, Applewood Bacon,
Spinach with Asiago Cheese
Spiced Potato Hash
Fresh Fruit Garnish*

Breakfast Buffets

Prices are per Guest

[Service for minimum of 50 guests (20% surcharge added to price for groups less than 50)]

Bilmar Sunrise Buffet \$28.00

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas, Orange, Grapefruit and Cranberry Juice
Sliced Seasonal Melons, Fruits and Berries with Honey Yogurt Dressing
Freshly Baked Assorted Pastries and Muffins with Fruit Preserves and Butter
Steel-Cut Oatmeal Accompanied by Brown Sugar and Raisins
Fluffy Scrambled Eggs*

Choose Two (2)

Applewood Smoked Bacon, Country Sausage Links or Patties, Turkey Sausage, or Grilled Smokehouse Ham, Homemade Biscuits and Sausage Gravy, Oven Roasted Breakfast Potatoes Seasoned with Herbs

Bilmar Sunrise Buffet Enhancement

*Buttermilk Griddle Cakes or Vanilla and Cinnamon French Toast, Warm Syrup and Whipped Butter
\$5.00*

Belgium Waffles with Warm Syrup and Fruit Toppings \$5.00

Eggs Benedict topped with Citrus Hollandaise \$6.00

*Smoked Salmon with Traditional Accompaniments and Sliced New York Style Bagels,
Low Fat and Regular Cream Cheese \$8.00*

*Made to Order Omelets with Cheddar Jack and Swiss Cheeses, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon and Salsa
(Also Available with Eggbeaters)*

*\$8.00**

***Chef Attendant required. \$85.00**



Beachside Brunch \$38.00

Prices are per Guest

[Service minimum of 25 or more guests (20% surcharge added to price for groups under 25)]

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas, Orange, Grapefruit and Cranberry Juice

Freshly Baked Assorted Pastries and Muffins with Fruit Preserves and Butter

Sliced Seasonal Melons, Fruits and Berries

Pasta Primavera Salad

Scrambled Eggs with Cheddar Jack and Chives

Eggs Benedicts topped with Pablano Hollandaise

Crisp Applewood Smoked Bacon and Breakfast Sausage Links

Oven Roasted Breakfast Potatoes with Seasoned Herbs

Sliced Sirloin with Wild Mushroom Demi

Seared Peppered Chicken with Tomato, Artichokes and Basil

Grilled Salmon with Citrus Champagne Beurre Blanc Sauce

Seasonal Vegetables with Herb Provencal

Assorted Mini Petit Fours and Tarts

