

Coffee Break Packages

Minimum service for 15 people. Prices are based on a maximum of one (1) hour of service per each, additional time will be charged at \$2.50 per half hour (per person) per each extension

By the Beach

Morning

*Fresh Sliced Fruit
Chilled Fruit Juices
Assortment of Breakfast
Pastries
Butter and Jellies
Coffee, Decaffeinated
Herbal Teas*

Mid Morning

*Assorted Soft Drinks
Bottled Water
Refresh Coffee, Decaf and Tea*

Afternoon

*Whole Fresh Fruit
Homemade Jumbo Cookies
Assorted Soft Drinks and
Bottled Water*

Off The Dock

Morning

*Chilled Fruit Juices
Sliced Fruit Display
Assorted Dry Cereals
and Milk
Bagels And Cream Cheese
Coffee, Decaffeinated And
Selection of Herbal Teas*

Mid Morning

*Granola Bars
Fruit Kabobs
with Mango Dip
Coffee, Decaffeinated
Assorted Soft Drinks and
Bottled Water*

Afternoon

*Candy Bars
Warm Pretzels
Popcorn*

Bahia Break

Morning

*Assorted Chilled Juices
Fresh Fruit Display
Mini Croissants and Muffins
Assorted Breakfast Pastries
Coffee, Decaffeinated
Selection of Herbal Teas*

Mid Morning

*Assorted Soft Drinks and
Bottled Water
Refresh Coffee, Decaf and Tea*

Afternoon

*Dessert Bars
Brownies
Cookies
Soft Drinks*

Breakfast

Continental Breakfast

Minimum service for 15 people. Prices are based on a maximum of one (1) hour of service, additional time will be charged at \$2.50 per half hour (per person)

The Little Harbor

*Chilled Fruit Juices
Fresh Sliced Fruit Display
Selection of Breakfast Pastries
Assorted Breakfast Breads
Coffee, Decaffeinated
Selection of Herbal Teas*

Captain's Choice

*Chilled Fruit Juices
Assorted Sliced Fruit Display
Assorted Dry Cereals with Milk
Yogurts, Granola
Assorted Danish and Muffins
Coffee, Decaffeinated
Selection of Herbal Teas*

The Bakery

*Chilled Fruit Juices
Bagels & Cream Cheese
Assorted Breakfast Breads with Jam
Mini Muffins and Croissants
Fresh Sliced Fruit Display
Coffee, Decaffeinated
Selection of Herbal Teas*

The Keys

*Chilled Fruit Juices
Fruit Kabobs with Mango Yogurt Dip
Cherry Strudel
Assorted Mini Baklava
Bacon, Egg & Cheese Croissants
Bananas in Coconut Rum Butter
Coffee, Decaffeinated
Selection of Herbal Teas*

Plated Breakfast

*All breakfasts served with orange juice, breakfast pastries, preserves, butter, fresh brewed coffee, decaf coffee,
And a selection of herbal teas and milk*

Breakfast Starters

*Breakfast Smoothie
(Yogurt & Berries)*

Coconut Fruit Cup

Pineapple Mango Cocktail

Seasonal Melon Cup

*Breakfast Parfait
(Raspberries, Yogurt, & Granola)*

*Warm Cinnamon Apple
Crepe, Vanilla Cream*

*Pastrami Smoked Salmon on
Toasted Focaccia with Herb
Cream Cheese*

*Farmer's Cheese Crepe,
Pecan Caramel Sauce*

Entrée Selection

Plan and Simple

*Country Scrambled Eggs
served with Smoked Bacon,
Sausage Links, and Breakfast
Potatoes*

Cheddar Scramble

*Scrambled Eggs on an
English Muffin with Cheddar
Cheese Sauce and Smoked
Bacon, Breakfast Potatoes*

Southwest Breakfast

*Two Poached Eggs over Tamale
Hash with Ancho Chili Sauce,
Melted Cheddar Cheese, Warm
Tortilla, and Breakfast Potatoes*

Croissant Breakfast

*Ham, Egg & Mushroom
Scramble on a Flaky
Croissant Melted Cheddar
Cheese, Served with Breakfast
Potatoes*

Breakfast Pizza

*Pizza Topped with Peppers,
Onions, Smoked Bacon, and
Scrambled Eggs, Melted Jack
and Cheddar Cheese on a
Pizza Crust*

Country Benedict

*Flaky Biscuit Topped with
Sausage Patty, Poached Egg,
and Country Gravy served with
Breakfast Potatoes*

Smoked Salmon Benedict

*An English Muffin topped with
Smoked Salmon, Poached
Egg, and Champagne Cream*

Palomino Ranchero

*Our Signature Palomino
Ribeye Steak topped with
Ancho Chili Sauce and served
with Scrambled Eggs, Warm
Tortillas, and Skillet Potatoes*

Crown Filet

*Grilled Filet Mignon on a Crisp
Potato Pancake, topped with a
Poached Egg and Tarragon
Cream Sauce*

Breakfast Buffets

The Mangrove

Assorted Fruit Juices
Fresh Fruit Display,
Caribbean Fruit Cocktail
Assorted Cold Cereals with
Garnishes
Hot Cream of Wheat or Grits
Eggs Made to Order
(Chef Required, \$100.00 fee)
Classic Eggs Benedict
Smokehouse Bacon
Country Sausage,
Skillet Breakfast Potatoes,
Cinnamon French Toast
Sticks

Bistro Breakfast

Choice of Chilled Fruit Juices
Seasonal Fruit Display
Assorted Dry Cereals & Milk
Warm Cheese Blintzes With
Pecan Bourbon Sauce
Scrambled Eggs With Melted
Swiss Cheese
Crisp Bacon & Sausage
Hash Brown Potatoes

Healthy Heart

Fresh Chilled Juices
Grapefruit Half's
Fresh Whole Fruits
Assorted Grain and Bran
Muffins
Low Fat Cream Cheese
Granola & Fruit Yogurt
Assorted Bran And Grain
Cereals With 1% Fat Milk
Warm Oatmeal
Scrambled Egg Beaters

Sunrise at the Pier

Choice of Chilled Fruit Juices
Fresh Sliced Fruit Display with
Yogurt and Granola
Assorted Dry Cereals and Milk
Hot Oatmeal with Cinnamon,
Brown Sugar, and Raisins
Pancakes topped with Baby
Banana Coconut Butter
Country Egg Casserole baked
with Onions, Mushrooms, and
Cheese
Breakfast Ham, Smoked Bacon,
& Sausage Links
Skillet Breakfast Potatoes

Southern Harmony

Choice of Chilled Fruit Juice
Fresh Sliced Fruit Display
Assorted Yogurt, Granola, &
Dry Cereal with Milk
Cheese Grits
Fluffy Scrambled Eggs
Smoked Bacon, Sausage Links,
Skillet Breakfast Potatoes

Breakfast Buffet Options

Cheese Blintzes

*With Strawberry Sauce or
Coconut Caramel Sauce*

French Toast or Mini Waffles

*With Sauteed Baby Bananas
Strawberries, Whipped
Cream, Maple Syrup and
Butter*

Cinnamon Apple Crepes
*Served with Sauteed Apples
and Cinnamon Whipped
Cream*

Build Your Own Breakfast Burrito Bar

*to Include:
Warm Flour Tortillas,
Chorizo, Scrambled Eggs
Pico De Gallo, Guacamole,
Sour Cream, Shredded Jack &
Cheddar Cheese, Jalapenos,
Peppers, Onions, Ranchero
Sauce,*

Smoked Salmon

*Served with Bagels, Cream
Cheese, Capers, Onions,
Chopped Eggs and Tomato
Relish*

Omelet Station

(Chef Required \$100.00 Fee)

*Egg Omelet's to Order
to Include:
Ham, Onions, Green
Peppers, Mushrooms, Diced
Tomatoes, Jack and Cheddar
Cheese
(egg Beater's available)*

Brunch

Brunch One

Melon and Tropical Fruit Cubes
Sliced Marinated Italian Meats
Basil Oil, Cracked Pepper
Imported and Domestic Cheese Display
Wafers and Water Crackers
Pastrami Smoked Sliced Salmon
Mustard Dill Sauce, Mini Bagels
Pasta and Olive Salad, Basil Artichoke Vinaigrette

OMELET STATION

(Chef Required \$100.00 Fee)

Eggs, Egg Beaters

Ham, Onions, Green peppers, Mushrooms, Jack and Cheddar Cheese, Goat Cheese,
Green Asparagus Tips and Salmon Caviar

Warm Cheese Blintzes Coconut Butter Sauce

Smoked-Roasted Chicken Breast Nested in Braised Fennel, Pernod Butter Sauce

Seasonal Roasted Vegetables with Ancho Butter

Farmers Quiche

O'Brien Skillet Potatoes

Assorted Rolls and Sweet Butter

Grilled Pound Cake with Sauteed Baby Bananas

Tres Leche Martini

Key Lime Coconut Pie

New York Cheesecake with Strawberry Sauce

Coffee, Decaffeinated Coffee

Gourmet Tea Selection

Brunch Two

*Caribbean Fruit Display with Mango, Papaya, Carambola, Fresh Melons
And Berries in Cracked Coconuts, with Coconut Dipping Sauce
Pastrami Smoked Salmon with Mini Bagels; Red Onion, Tomatoes and Capers
Garlic Herb and Dill Cream Cheese
Smoked Marlin and Orzietto Salad Thyme Vinaigrette*

*Scrambled Eggs with Cheddar Cheese, Scallions, Ham and Tomatoes
Smokehouse Bacon and Country Sausage
Poached Eggs over Tamale Hash with Ancho Chile Sauce
Grilled Sliced Range Chicken with Artichoke Heart and Roasted Pepper Beurre Blanc*

*Carved Mojo Roasted Pork Steam Ship with Myers' Rum and Gold Raisin Relish
(Chef Required \$100.00 Fee)*

*Herb Roasted Red Bliss Potatoes
Fresh Seasonal Vegetables
Rolls and Butter*

*Pastry Table to include:
Mini Éclairs, Napoleons and Baklava*

*Coffee, Decaffeinated Coffee
Gourmet Tea Selection*