



BREAKFAST AND BREAKS



BREAKFAST / BUFFET

INCLUDES FRESHLY BREWED "LA COLOMBE" COFFEE & "PALAIS DES THES" TEAS

CONTINENTAL / \$30

PASTRIES BASKET, jam & butter
croissant, pain au chocolat, danish, scones, coffee cake,
lemon-poppy seed pound cake
BAGELS & CREAM CHEESE
ASSORTED GREEK YOGURT
SEASONAL SLICED FRUITS AND BERRIES
FRESH FLORIDA ORANGE, RUBY RED GRAPEFRUIT JUICES

AMERICAN / \$36

SCRAMBLED EGGS
APPLE WOOD SMOKED BACON OR BREAKFAST SAUSAGES
WHITE, 7 GRAIN TOAST fruit preserves, sweet butter
HOMEMADE GRANOLA & YOGURT PARFAIT
SEASONAL SLICED FRUIT AND BERRIES
FRESH FLORIDA ORANGE, RUBY RED GRAPEFRUIT JUICES

BUENOS DIAS / \$41

GUAVA TORTICAS DE MORON,
CUBAN QUESO EMPANADITAS, cumín-tomatillo salsa
MEXICAN FRITTATA, frijoles negros, queso fresco,
pico de gallo, crispy corn tortilla, sour cream
CUBAN MOLLETTE, muffin, black beans, swiss cheese, ham,
fried eggs, pickled mojo sauce, mashed sweet plantains
SEASONAL SLICED FRUIT AND BERRIES
TROPICAL JUICES ORANGE, GUAVA, PINEAPPLE

THE BETSY ROSS / \$44

SCRAMBLED EGGS
MULTIGRAIN PANCAKES, rum caramel, banana flambé,
cinnamon, candied pecan
APPLE WOOD SMOKED BACON OR BREAKFAST SAUSAGE
HOME-STYLE POTATOES
WHITE OR 7 GRAIN TOAST fruit marmalade, sweet butter
SEASONAL SLICED FRUIT AND BERRIES
FRESH FLORIDA ORANGE, RUBY RED GRAPEFRUIT JUICES

HEALTHY SOBE / \$45

EGG WHITE BURRITO, spinach, scallion, avocado,
queso fresco, jalapeno tomato salsa
ANCIENT ORGANIC OATMEAL, cinnamon, brown sugar, raisins
HOMEMADE GRANOLA & YOGURT PARFAIT
ZUCCHINI AND CARROT MUFFINS

SEASONAL SLICED FRUITS AND BERRIES

CHOICE OF COLD PRESSED JUICES 4OZ

GREEN LOVER, apple, cucumber, kale, spinach, celery, lemon
WATERMELON KISS, watermelon, pineapple, lemon, mint
AFTER PARTY, green apple, carrot, cucumber, beet, lemon, ginger

EUROPEAN / \$48

MINI CROISSANT "CROQUE MADAME", ham & cheese,
Mornay, fried egg
BRIOCHE FRENCH TOAST, almond frangipane,
orange-banana marmalade
SELECTION OF SLICED CURED MEATS, SAUSAGES, CHEESES
FRESH ROLLS, baguette, and sliced breads
ASSORTED GREEK YOGURT
SEASONAL SLICED FRUIT AND BERRIES
FRESH FLORIDA ORANGE, RUBY RED GRAPEFRUIT JUICES



BREAKFAST / A LA CARTE

PASTRIES per dozen

ASSORTED MUFFINS, SCONES & DANISH / \$60
CROISSANTS & PAIN AU CHOCOLAT / \$60
BAGELS & CREAM CHEESE / \$60
LEMON-POPPY SEED POUND CAKE / \$60
COFFEE CAKE / \$60

HEALTHY START

NOVA SCOTIA BOARD / \$15
bagels, sliced tomato, capers, cream cheese
ANCIENT ORGANIC OATMEAL / \$10
cinnamon, brown sugar, raisins
INDIVIDUAL GREEK STYLE YOGURT / \$6
YOGURT & GRANOLA PARFAIT berries / \$8
SEASONAL SLICED FRUITS AND BERRIES / \$8

FROM THE FARM

SCRAMBLED EGGS / \$8
HARD BOILED EGGS / \$3
QUICHE / \$10
spinach, mushrooms, goat cheese
EGG WHITE BURRITO / \$10
spinach, scallion, avocado, queso fresco,
jalapeno tomato salsa
CROISSANT "CROQUE MADAME" / \$12
ham & cheese, Mornay, fried egg

APPLE-WOOD SMOKED BACON / \$7
PORK SAUSAGE / \$7
MAPLE CHICKEN SAUSAGE / \$7
HOME-STYLE POTATOES / \$7

FROM THE GRIDDLE

BRIOCHE FRENCH TOAST / \$10
almond frangipane, orange-banana marmalade
MULTIGRAIN PANCAKES / \$10
rum caramel, banana flambé, cinnamon, candied pecan
BELGIAN WAFFLES / \$10
Meyer lemon marscapone, fresh berries, passion fruit

OMELETTE STATION / \$18

CHEF REQUIRED / \$150 per 25 guests
spinach, mushrooms, onions, peppers, cherry tomatoes
chorizo, ham, bacon, sausage, cheddar, Gruyere, goat cheese



BEVERAGES

HOT BEVERAGE SERVICE / \$6 PER PERSON
FRESH BREWED "LA COLOMBE" COFFEE
AND "PALAIS DES THÉS" TEAS
FRESH FLORIDA ORANGE, RUBY RED GRAPEFRUIT / \$6
BOTTLED WATER, still & sparkling / \$5
ASSORTED SOFT DRINKS / \$5

CHOICE OF COLD PRESSED JUICES 4OZ / \$8
GREEN LOVER, apple, cucumber, kale, spinach, celery, lemon
WATERMELON KISS, watermelon, pineapple, lemon, mint
AFTER PARTY, green apple, carrot, cucumber, beet, lemon, ginger

BREAK / PACKAGES

SWEET & SALTY / \$18
MISS VICKI'S POTATO CHIPS
SALTED CARAMEL BROWNIES
FRUIT SKEWERS

HEALTHY & FOCUSED / \$22
HUMMUS, organic crudités, pita chips
KETTLE POPCORN
PEANUT BUTTER BITES
TRAIL MIX

WAKE UP / \$25
CHOCOLATE COVERED ESPRESSO BEANS
ALMOND BISCOTTI
GREEN TEA CAKE
DRIED FRUIT & GRANOLA CLUSTERS

TUSCAN AFTERNOON / \$30
PROSCIUTTO, SOPRESSATA, COPICOLLA
IMPORTED ITALIAN CHEESE & BREADS
MARINATED OLIVES, PEPPERS & VEGETABLES

HIGH TEA / \$36
FINGER SANDWICHES, smoked salmon & dill,
cucumber & watercress, roast turkey & avocado, egg salad
CRANBERRY-ORANGE SCONES apricot & raspberry jams
INDIVIDUAL FRUIT TARTLETS
"PALAIS DES THES" TEAS



BREAK / A LA CARTE

SWEETS
one dozen minimum order per flavor

HOMEMADE COOKIES / \$60
chocolate chip, oatmeal raisin, peanut butter,
white chocolate macadamia nut

GOURMET CUPCAKES / \$60
vanilla, chocolate swirl, carrot cake, key lime

SALTED CARAMEL BROWNIES / \$60

BLONDIES / \$60

RICE KRISPY TREATS / \$42

ENGLISH SCONES / \$60
chocolate, cranberry-orange

HEALTH KICK / \$24 per dozen
ASSORTED CLIF BARS
KIND BARS

FRUIT SKEWERS / \$48

MAKE YOUR OWN TRAIL MIX / \$15
20 person minimum
walnuts, toasted pecans, spiced cashews, dried berries,
golden raisins, M&Ms, white chocolate chips, sliced almonds,
peanuts, homemade granola

HOT BEVERAGE SERVICE / \$6 per person
FRESH BREWED "LA COLOMBE" COFFEE AND
"PALAIS DES THES" TEAS

BOTTLED WATER, still & sparkling / \$5
ASSORTED SOFT DRINKS \$5

CHOICE OF COLD PRESSED JUICES 4OZ / \$8
GREEN LOVER, apple, cucumber, kale, spinach, celery, lemon
WATERMELON KISS, watermelon, pineapple, lemon, mint
AFTER PARTY, green apple, carrot, cucumber, beet, lemon, ginger