Normandy Shores Golf Club
- Breakfast Selections -
**Breakfast Choices**

**“Front Nine”**
- Chilled Orange and Grapefruit Juice
- Fresh Baked Danish
- Assorted Muffins
- Croissants
- Fresh Brewed Arabica Bean Coffee and Decaffeinated Coffee
- Assorted Tazo Herbal Teas

$17.95

**“Back Nine”**
- Fresh Squeezed Orange And Grapefruit Juice
- Seasonal Fresh Fruits and Berries
- Chilled Yogurt
- Assorted Bagels
- Freshly Baked Muffins
- Fruit Filled Pastries
- Croissants
- Served With Cream Cheese, Sweet Butter, Marmalades and Preserves
- Fresh Brewed Arabica Bean Coffee and Decaffeinated Coffee
- Assorted Tazo Herbal Teas

$19.95

**“The Health Nut”**
- Fresh Squeezed Orange And Grapefruit Juices
- Mélange Of Fresh Tropical Fruits And Berries
- Chilled Yogurts
- Granola
- Assorted Bagels
- Freshly Baked Muffins
- Served With Cream Cheese, Sweet Butter, Marmalades and Preserves
- Assorted Fruit Smoothies
- Arabica Bean Coffee and Decaffeinated Coffee
- Assorted Tazo Herbal Teas

$23.95
- Breakfast Selections -

“**The Scramble Breakfast Buffet**”
Fresh Squeezed Orange and Grapefruit Juices
Seasonal Fresh Fruit Display
  Assorted Yogurts
  Applewood Smoked Bacon
  Honey Ham
  Breakfast Potatoes
  Scrambled Eggs
  Croissants
  Cinnamon Swirl Coffee Cake
  Breakfast Breads
  Assorted Pastries
  Fresh Bagels
Served With Cream Cheese, Sweet Butter, Marmalades, and Preserves
  Arabica Bean Coffee and Decaffeinated Coffee
  Assorted Tazo Herbal Teas

**$29.95**

“**Best Ball Breakfast Buffet**”
Fresh Squeezed Orange and Grapefruit Juices
Fresh Seasonal Fruits and Berries
  Applewood Smoked Bacon
  Honey Ham
  Scrambled Eggs
  Eggs Benedict
  Apple French Toast
  Potatoes O’Brien
  Fruit Filled Pastries
  Mini Muffins
  Assorted Bagels
Served With Cream Cheese, Sweet Butter, Marmalades, Canadian Maple Syrup and Preserves
  Arabica Bean Coffee and Decaffeinated Coffee
  Assorted Tazo Herbal Teas

**$32.95**
“Miami Beach Brunch”

Fresh Squeezed Orange and Grapefruit Juices
Fresh Tropical Fruits and Berries
Smoked Norwegian Salmon with Capers, Tomatoes and Red Onions
Assorted Bagels
Served With Cream Cheese, Sweet Butter, Marmalades, Canadian Maple Syrup and Preserve
Fresh Baked Muffins and Blueberry Coffee Cake
Crab Benedict
Home Fried Potatoes with Caramelized Onions
Applewood Smoked Bacon
Southern Style Sausage Links
Apple And Pecan French Toast with Canadian Maple Syrup
Freshly Baked Grouper Filets with Light Lemon Butter
Penne Carbonara with Grilled Chicken
Rice Pilaf, Steamed Vegetables
Choice Of Fresh Brewed Arabica Bean Coffee, Decaf and Assorted Tazo Herbal Teas

$42.95

Omelet Stations Can Be Added to Any of the Above

Featuring
Fresh Mushrooms, Peppers, Onions, Tomatoes, Ham, Applewood Smoked Bacon, Assorted Cheeses.

$6.95

$100.00 Chef Fee Per Each 50 Guests