



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

\$22.95

" 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

\$29.95

"The Ninetenth Hole"

Fresh Squeezed Orange and Grapefruit Juices Mélange Of Fresh Tropical Fruits and Berries Chilled Yogurts Granola

> Nova Salmon 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

\$33.95

75 person minimum



- 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

\$37.95

"Best Ball Breakfast Buffet"

Fresh Squeezed Orange and Grapefruit Juices
Fresh Seasonal Fruits and Berries

Applewood Smoked Bacon

Nova Smoked Salmon

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

\$44.95

" 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

\$54.95

Omelet Stations Can Be Added to Any of the Above

Featuring

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

\$8.95

\$100.00 Chef Fee Per Each 50 Guests

75 person minimum

