

BOHEMIAN HOTEL CELEBRATION

CATERING MENU – BREAKFAST

☞ *BREAKFAST BUFFETS* ☞

CONTINENTAL BREAKFAST

Fresh Squeezed Florida Orange Juice and Grapefruit Juice
A Selection of Fresh Baked Breakfast Pastries and Homemade Bloom Street Biscuits
Served with Whipped Butter and Preserves
Artfully Displayed Sliced Seasonal Melons and Berries
Fresh Brewed Starbucks Coffee – Regular & Decaffeinated
And Selection of Gourmet Hot Tea
\$17.00 ++ per person

HOME TOWN BUFFET

(Minimum 25 Guests)

American Style Buffet

Baskets of Freshly Baked Breakfast Pastries and Homemade Bloom Street Biscuits
With Butter, Premium Marmalades and Preserves
Assorted Chilled Juices
Sliced Fresh Fruits and Berries Artfully Displayed with Yogurt Dip
Fluffy Scrambled Eggs with Fresh Snipped Chives
Warm Buttermilk Biscuits with Plantation Gravy

Your Choice of Two:

Applewood Smoked Bacon
Country Sausage Patties
Smoked Pit Ham Steaks
Jumbo Sausage Links

Celebration Breakfast Potatoes

Fresh Brewed Starbucks Coffee – Regular & Decaffeinated
And Selection of Gourmet Hot Tea

\$26.95 ++ per person

There is a \$100.00 Service Charge for Buffet Service under 25 Guests
Please Add 22% Service Charge and 7% Tax to all Prices
All Prices Subject to Change

❧ **BREAKFAST** ❧
Continued

VALENCIA BUFFET

(Minimum 25 Guests)

Southern Style Buffet

*Baskets of Freshly Baked Breakfast Pastries and Homemade Bloom Street Biscuits
With Butter, Premium Marmalades and Preserves*

Assorted Chilled Juices

Gourmet Florida Fresh Fruits and Seasonal Berries

Assortment of Individual Yogurts

*Crab Cake Eggs Benedict
Served with Orange Hollandaise*

*Fluffy Pecan Waffles
With Brown Sugar and Sugarmen's Maple Syrup*

Your Choice of Two:

*Applewood Smoked Bacon
Country Sausage Patties
Smoked Pit Ham Steaks
Jumbo Sausage Links*

*Hash Brown Casserole
Julienne Potatoes baked with Cheddar Jack Cheese and Scallions*

*Fresh Brewed Starbucks Coffee – Regular & Decaffeinated
And Selection of Gourmet Hot Tea*

\$31.95 ++ per person

There is a \$100.00 Service Charge for Buffet Service under 25 Guests

*Please Add 22% Service Charge and 7% Tax to all Prices
All Prices Subject to Change*

❧ *BREAKFAST* ❧
Continued

THE ISLEWORTH BUFFET

(Minimum 25 Guests)

Classic French-Style Buffet

Baskets of Freshly Baked Pastries
A selection of Homemade Cheddar Cheese Biscuits,
Chocolate and Almond Croissants,
Cheese Blintzes and Warm Cinnamon Rolls

Gourmet Fresh Squeezed Juice Bar

To include: Orange, Grapefruit, Carrot, Tomato and Guava

Gourmet Florida Fresh Fruits and Seasonal Berries

Individual Yogurt and Granola Parfaits
Colorful Layers of Yogurt topped with Granola

Fluffy Scrambled Eggs

Potato Pancakes with Dill Cream and Caviar

Pound Cake French Toast
Served with Warm Vermont Maple Syrup

Duck Confit Hash

Crab Cake Eggs Benedict
Served with Orange Hollandaise

Fresh Brewed Starbucks Coffee – Regular & Decaffeinated
And Selection of Gourmet Hot Tea

\$44.00 ++ per person

This Buffet may be enhanced to include a Chef Attended Gourmet Egg & Omelet Station
With Fresh Diced Accompaniments
\$10.95 ++ per person

There is a \$100.00 Service Charge for Buffet Service under 25 Guests

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All Prices Subject to Change

❧ BREAKFAST ENHANCEMENTS ❧

(Priced Per Person Unless Otherwise Noted)

Bagels with Flavored Cream Cheeses	\$4.50 ++
Bagels with Norwegian Smoked Salmon and Cream Cheese	\$7.25 ++
Creamy Southern Grits	\$3.50 ++
Sliced Smoked Pit Ham and Wisconsin Sharp Cheddar Croissants	\$4.95 ++
Selection of Cereals and Milk	\$3.95 ++
Selection of Natural and Fruit Yogurt	\$3.50 ++ each

OMELETTE STATION

Chef Attended with Made to Order
With a selection of Ham, Peppers, Bacon, Mushrooms,
Tomatoes, Cheddar Jack Cheese & Fresh Herbs
\$10.95 ++

*THE CLASSIC CREPE**

Chef Attended with Made to Order Crepes
With a seasonal selection of Fresh Strawberries, Blueberries, Chocolate,
Spiced Apples, Sweet Mascarpone & Gruyere Cheeses and Ham
\$6.95++

*EGGS BENEDICT**

To Include Poached Eggs, Sweet Canadian Bacon and Orange Hollandaise Sauce
Served on top of Toasted English Muffin
\$6.95 ++

*BELGIAN WAFFLE STATION**

Chef Attended Waffle Station to include Fresh Waffles, Fresh Season Berries,
Chopped Pecans, Maple Syrup, Whipped Cream & Powdered Sugar
\$7.25++

GOURMET STEAK & EGGS STATION

Seared Omaha Tenderloin served on top of Toasted Brioche
With Truffle Scrambled Eggs
Topped with a Light Mornay Sauce
\$14.50++

*Attendant Fee Required at \$75.00 Per Station

☞ BREAKFAST PLATED SELECTIONS ☞

*All Breakfast Entrees Served with a Selection of:
Fresh Baked Breakfast Pastries and Homemade Bloom Street Biscuits
Accompanied by Butter and Preserves
Seasonal Fresh Fruit
Fresh Brewed Coffee, Decaffeinated Coffee,
Selection of Tea, Chilled Juice and Milk*

TRADITIONAL

*Fluffy Scrambled Eggs with Fresh Chives
Celebration Breakfast Potatoes
And choice of:
Applewood Smoked Bacon
Country Sausage Patties or
Smoked Pit Ham Steak*

\$21.95 ++ per person

STUFFED FRENCH TOAST

*French Toast with a Crisp Crunchy Coating
Filled with Almond Cream Cheese
Served with Maple Syrup
And your choice of:
Applewood Smoked Bacon
Country Sausage Patties or
Smoked Pit Ham Steak*

\$21.95 ++ per person

TENDERLOIN AND EGGS

*Grilled Tenderloin Filet with
Poached Eggs and Spicy Hollandaise Sauce
Accompanied by Celebration Breakfast Potatoes*

\$30.95 ++ per person