

## CONTINENTAL BREAKFAST SELECTIONS

### CONTINENTAL

Assorted Juices  
Mini Danish, Muffins, Croissants  
Butter Jam Marmalade  
Freshly Brewed Coffee  
Decaffeinated Coffee, Tea and Milk

### SUNRISE CONTINENTAL

Assorted Chilled Juices  
Assorted Mini Danish, Muffins  
Butter Croissants, Coffee Cakes  
Banana Nut Bread  
Butter Jam Marmalade  
Bowl of Fresh Fruit Cocktail  
Freshly Brewed Coffee  
Decaffeinated Coffee, Tea and Milk

### CAPRI CONTINENTAL

Assorted Chilled Juices  
Sliced Fresh Seasonal Fruits and Berries  
Bagels with Cream Cheese and Whipped Butter  
Apple and Cherry Turnovers, Fruit Bread  
Assorted Muffins, Danish  
Butter Jam Marmalade  
Freshly Brewed Coffee  
Decaffeinated Coffee  
Tea and Milk

### CONTINENTAL TOO

Assorted Chilled Juices  
Low Fat Fruit Yogurt  
Bagels with Plain, Garden Vegetable  
and Smoked Salmon Cream Cheeses  
Sliced Fresh Seasonal Fruits and Berries  
Freshly Brewed Coffee  
Decaffeinated Coffee, Tea and Milk

## PLATED BREAKFAST SELECTIONS

*All Breakfasts are served with Chilled Fruit Juices,  
Chef's Bakery Basket of Biscuits and Muffins  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea*

Light and Fluffy Scrambled Eggs  
With Breakfast Potatoes,  
Bacon and Sausage

Baked Apple and Raisin Crepes  
Served with Warm Vanilla Sauce  
and Breakfast Sausage

French Toast  
French bread dipped in egg and baked  
Served with Breakfast Sausage

Eggs Benedict  
Two Poached Eggs on a Toasted English muffin  
Canadian Bacon with Hollandaise Sauce

6oz. Broiled New York Steak  
Fluffy Scrambled Eggs with Chives  
Breakfast Potatoes

Eggs Wellington  
Poached Eggs on beef filet, sautéed spinach,  
sliced tomato, crouton and béarnaise sauce

## **BREAKFAST BUFFETS**

### **BREAKFAST BUFFET I**

Assorted Chilled Juices  
Sliced Fresh Fruit with Yogurt Dressing  
Individual Cold cereals  
Farm Fresh Scrambled Eggs  
Crisp Bacon and Sausage Links  
Breakfast Potatoes  
Biscuits and Sausage Gravy  
Chef's Bakery Selection to include:  
Assorted Danish, Muffins, Fruit Breads and Croissants  
Fruit Preserves and Butter  
Coffee and Tea

### **BREAKFAST BUFFET II**

Assorted Chilled Juices  
Sliced Fruit with Yogurt Dressing  
Individual Cold Cereals  
Farm Fresh Scrambled Eggs  
French Toast  
Breakfast Potatoes  
Biscuits and Country Gravy  
Assorted Mini Danish, Bagels  
Smoked Salmon Cream Cheese  
Fruit Preserves and Butter  
Coffee and Tea

### **SUNCOAST BUFFET BREAKFAST**

Assorted Chilled Fruit Juices  
Sliced Seasonal Fresh Fruit  
Low-Fat Fruit Yogurt and Granola  
Scrambled Eggs with Forest Mushrooms  
Breakfast Potatoes  
Crisp Bacon and Sausage Links  
Corned Beef Hash  
Baked Apple Crepes with Vanilla Sauce  
Freshly Baked Breakfast Pastries to include  
Danish, Muffins, Croissants, Fruit Breads  
Butter Jam Marmalade  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

*Minimum 25 persons for Buffets*

## THE SUNCOAST BRUNCH BUFFET

Chilled Assorted Fruit Juices  
Seasonal Fresh Fruit Display with Seasonal Berries & Whipped Cream  
Tossed Greens with Assorted Dressings  
Sliced Tomato & Mozzarella  
Fruit Ambrosia Salad

Sliced Lox with Assorted Bagels & Cream Cheese  
Freshly Baked Croissants, Muffins & Danish with Butter, Jam & Marmalade

Light & Fluffy Scrambled Eggs  
Spinach Quiche  
Cheese Blintzes with Blackberry Sauce & Crème Fraiche  
Country Style Potatoes  
Lyonnais Potatoes  
Risi Bisi Pilaf  
Fresh Seasonal Vegetables

### *Choice of Two Entrees*

Braised Chinese Cabbage and a Shiitake Tomato Ginger Nage  
Sautéed Breast of Chicken with a Portobello Mushroom Sage Sauce  
Braised Brisket of Beef  
Roast Pork Loin with a Pancetta Cherry Tomato Sauce  
Grilled Pork Tenderloin Medallions with a Macadamia Nut Satay Sauce  
Cajun Seared Salmon with Caramelized Onion Vinaigrette  
Grilled Swordfish  
Grilled Breast of Chicken with a Guava Barbecue Sauce  
Pistachio Crusted Chicken Breast with a Sun-Dried Apricot Sauce  
Grilled Tuscan Style Sirloin with Garlic, Onions & Fresh Rosemary

Chef's Selection of an Assortment of Cakes & Mousse

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot & Iced Teas & Milk

**ADDITIONAL BREAKFAST BUFFET ITEMS**

*(A Breakfast Buffet must accompany any of the below items)*

**Omelets Made to Order**

To include: Ham, Bell Peppers, Onions, Cheese,  
Bacon, Mushrooms and Spanish Sauce

**Belgium Waffles**

With Assorted Fruit Toppings & Maple Syrup

**Sliced Lox and Large Bagels**

Sliced Onions, Sliced Tomatoes and Capers

**Carved Bone-in Ham**

*(A Breakfast Buffet must accompany any of the above items)*

## MORNING & AFTERNOON SNACKS

Sliced Fresh Fruit

Whole Fresh Fruit (Oranges, Apples, Pears, Bananas)

Individual Fruit Yogurts

Individual Boxed Dry Cereals with Whole and Skim Milk

Granola Bars, Multi Grain Bars

Smoked Salmon, Bagels, Cream Cheese, Tomatoes, Capers and Onions

Deluxe Cookies: Double Chocolate Chip, Peanut Butter, Sugar  
and Oatmeal Raisin

Brownies

Miniature Chocolate Eclairs, Canollis or Cream Puffs

Strudels: Apple, Peach, Cherry

Candy Bars: Snickers, Hershey Almond, Kit Kat, M&M Plain,

Candy Bars: M&M Peanut, 3 Musketeers, Almond Joy

Assorted Ice Cream Bars

Assorted Finger Sandwiches

Assorted Mini Croissant Sandwiches

*Turkey, Roast Beef & Swiss, Ham & Cheese, Chicken, Tuna and Shrimp Salad.*

European Style Open Face Sandwiches

*Smoked Salmon on Black Bread, Roast Sirloin of Beef with Horseradish Cream,*

*Grilled Chicken Breast, Roma Tomato with Fresh Mozzarella and Basil, Garlic and*

*Herb Marinated Shrimp.*

Potato Chips, Tortilla Chips, Corn Chips, Pretzels, Spicy Snack Mix

Vegetable Chips

Dips and Chips (Choice of One)

*Bleu Cheese, Salsa, Pico De Gallo, Tomatillo Salsa, Black Bean and Roast Corn Salsa.*

Crudité of Fresh Vegetables with Sour Cream Ranch Dip

Small (serves 35 to 50 persons)

Medium (serves 50 to 75 persons)

Large (serves 75 to 100 persons)

Popcorn

Ice Cream Bars: Haagan Daz, Dove Bars, Chipwhich, Snickers

## MORNING & AFTERNOON SNACKS

### HOT BEVERAGES

Coffee or Decaffeinated (serves 20 persons)  
Hot Chocolate with Marshmallows and Chocolate Shavings  
Domestic Teas or Herbal Teas (serves 20 persons)

### COLD BEVERAGES

Chilled Fruit Juices (serves 6 people)  
Starbucks Cappuccino and Frappuccino (12 oz. Bottles)  
Milk and Chocolate Milk  
Lemonade and Fruit Punch  
Assorted Sodas  
Bottled Waters  
Red Bull

### FRESHLY BAKED BREAKFAST PASTRIES

Donuts, Assorted  
Sticky Pecan Buns  
Mini Fruit Tarts  
Muffins: Chocolate Chip, Banana, Blueberry and Bran  
Fruit Breads: Banana Nut, Date Nut, and Apple Cinnamon  
Danish Pastries  
Croissants  
Apple Turnovers  
Coffee Cakes (assorted)  
Bagels with Cream Cheese  
Large Cinnamon Rolls

## AM & PM BREAKS

### BEVERAGE BAR

Assorted Sodas & Bottled Waters  
Freshly Brewed Regular & Decaffeinated Coffee  
Hot & Iced Teas

### BREAKFAST ON THE GO

Low Fat Fruit Yogurt  
Freshly Baked Muffin  
Starbucks Cappuccino or Frappuccino  
Fruit Cup  
Granola Bar

### EYE OPENER

Freshly Squeezed Orange Juice  
Low Fat Fruit Yogurts, Granola Bars  
Whole Fresh Fruit  
Date Walnut Bread, Bran Muffin  
Coffee and Tea

### DOLCI

Starbucks Cappuccino and Frappuccino  
Gourmet Coffee  
Biscotti  
Assorted Pastries  
Sliced Fresh Fruit

### SOUTHWESTERN BREAK

Nacho Bar  
Assorted Salsa - Select 2:  
Roast Tomato, Pico De Gallo, Tomatillo,  
Black Bean or Roast Corn Salsa  
Blue Tortilla and Corn Chips  
Mini Burritos, Jalapeno Poppers,  
Taqitos and Churros with Cinnamon

### EXECUTIVE BREAK

Open Face Sandwiches  
Roasted Garlic and Cream Cheese Dip  
White Bean Puree with Sun-dried Tomato Dip  
Served with Vegetable Chips  
Pretzels  
Assorted Sodas  
Bottled Waters

## RECEPTION MENUS

### ADDITIONAL ITEMS

#### DISPLAY OF DOMESTIC AND IMPORTED CHEESES

*To include: Boursin, Cheddar, Port Sault, Bel Paese, Smoked Gouda, Jarlsberg, Bleu, garnished with Grapes, Strawberries, and a variety of Crackers*

Small - Approx. 9 lbs. of cheese (serves 25 to 50 persons)

Large - Approx. 21 lbs. of cheese (serves 75 to 100 persons)

#### DISPLAY OF FRESH VEGETABLES

*Served with Sour Cream Ranch Dip*

Small (serves 35 to 50 persons)

Large (serves 75 to 100 persons)

#### GRILLED VEGETABLE TRAY

Small (serves 35 to 50 persons)

Medium (serves 50 to 75 persons)

#### FRESH FRUIT PLATTER

Small (serves 35 to 50 persons)

Medium (serves 60 to 75 persons)

Large (serves 80 to 100 persons)