

Breakfast & Brunch Menu

MINIMUM \$500 ORDER · DELIVERY AND SETUP CHARGES MAY APPLY ·
BUFFET STATION FORMAT ALL PACKAGES INCLUDE PREMIUM BLACK
DISPOSABLES, NAPKINS AND GLASSWARE

THE COASTAL CONTINENTAL

*Corporate drop-offs, morning
meetings & light receptions*



Included

- Florida Fresh Fruit Salad
- Assorted Croissants & Pain au Chocolat
- Breakfast Breads & Muffins - your choice of 2
- Yogurt & Granola Jars
- Toast with Assorted Jams and Jellies
- Coffee Service & Fresh-Squeezed Orange Juice

Available Upgrades:

- Smoked Salmon Board
- Greek Yogurt & Florida Honey Jars
- Mini Breakfast Empanadas

THE MORNING MEETING

*Working breakfasts &
team kick-offs*



Included

- Florida Fresh Fruit Salad
- Assorted Croissants & Pain au Chocolat
- Breakfast Breads & Muffins — choice of 3
- Creamy Scrambled Eggs
- Choice of 1 Meat — Bacon, Sausage Links or Ham
- Choice of 1 Potato — Home Fries or Potato Pancakes
- Toast with Assorted Jams and Jellies
- Coffee Service & Fresh-Squeezed Orange Juice

Available Upgrades:

- Yogurt Bar · Shakshuka · Mini Empanadas
- Waffle Board

THE POWER BRUNCH

*Client events & corporate
entertaining*



Included

- Florida Fresh Fruit Salad
- Yogurt & Granola Jars
- Assorted Croissants & Pain au Chocolat
- Heirloom Tomato & Fresh Mozzarella Board
- Creamy Scrambled Eggs
- Applewood Smoked Bacon & Sausage Links
- Choice of 1 Potato — Home Fries or Potato Pancakes
- Mini Breakfast Empanadas — choice of 2 fillings
- Toast with Assorted Jams and Jellies
- Coffee Service, Hot Tea & Fresh-Squeezed OJ

Available Upgrades:

- Brisket Hash · Omelette Station · Waffle Board · Lox & Bagels

THE EXECUTIVE BRUNCH

*Weddings, galas & upscale
receptions*



Included

- Florida Fresh Fruit Salad
- Greek Yogurt & Florida Honey Jars
- Assorted Croissants & Pain au Chocolat
- The Smoked Salmon Board
- Heirloom Tomato & Fresh Mozzarella Board
- Florida Stone Fruit & Prosciutto Board
- Creamy Scrambled Eggs
- Applewood Smoked Bacon & Sausage Links
- Choice of 1 Potato — Home Fries or Potato Pancakes
- Mini Breakfast Empanadas — choice of 2 fillings
- Toast with Assorted Jams and Jellies
- The Omelette Station — made to order
- Coffee, Hot Tea, Fresh Juices & Sparkling Water

Available Upgrades:

- Smoked Salmon Board · Greek Yogurt & Florida Honey Jars · Mini Breakfast Empanadas

Breakfast & Brunch - À La Cart

Pastries & Bread

Croissants & Pain au Chocolat

Buttery, flaky and baked fresh — Plain or filled with rich Dark Chocolate.

Breakfast Bread & Muffins

CHOOSE 3

Sausage & Cheese Biscuit · Bacon & Cheese Biscuit · Banana Bread · Chocolate Chip Muffin · Lemon Poppy Seed · Cinnamon Coffee Cake · Cranberry Apple Bars · Crumb Coffee Cake

Assorted Bagels

Freshly baked with Cream Cheese, Butter and Jam. Plain, Everything, Sesame or Cinnamon Raisin.

Scones & Jam

Chef's Choice — Currant, Cranberry, Cinnamon, Blueberry or Apricot. Served with Jam and Marmalade.

Toast

White and Wheat with Assorted Jams and Jellies.

Cold

Florida Fresh Fruit Salad

Mixed seasonal fruit, freshly cut and beautifully presented. Small (25–30) \$95 · Medium (35–40) \$140 · Large (45–50) \$175

Heirloom Tomato & Fresh Mozzarella Board

Thick-sliced Heirloom Tomatoes with Fresh Buffalo Mozzarella and Basil, finished with EVOO and Flaked Sea Salt. Served with Crostini.

Vegetarian · Self-serve

Yogurt & Granola Jars

Vanilla Yogurt and House-made Granola served in individual Mason Jars.

Florida Stone Fruit & Prosciutto Board

San Daniele Prosciutto with local Peaches, Mango, Cantaloupe and fresh Basil, finished with Honey and cracked Black Pepper.

No cooking required · Stunning presentation

Greek Yogurt & Florida Honey Jars

Thick Greek Yogurt with local Wildflower Honey, toasted Walnuts, fresh Figs, Citrus Segments and Cinnamon.

Vegetarian · Gluten-free option available

Whipped Ricotta & Crostini Bar

CHOOSE 2 TOPPINGS

Sliced Strawberry & Honey · Roasted Tomato & Basil · Fresh Fig & Honey · Local Wildflower Honey & Sea Salt
Vegetarian

Lox & Bagels

Nova Lox, Cream Cheese, Sliced Onion and Tomato.

The Smoked Salmon Board

Sliced Boiled Eggs, Capers, Diced Red Onion, Cream Cheese and Dark Breads.

Pan Con Tomate

Thick-cut grilled bread rubbed with ripe Tomato and Garlic, finished with Spanish Olive Oil and Flaked Sea Salt.

Vegan · Gluten-free on request

Hot

Creamy Scrambled Eggs

Three perfectly scrambled eggs per person.

Spanish Tortilla

CHOOSE 1 OR 2 STYLES

Classic (Potato & Caramelized Onion) · Chorizo & Pepper (Roasted Pepper, Chorizo, Manchego)

Gluten-free · Travels perfectly

Applewood Smoked Bacon

Three strips of crispy Applewood Smoked Bacon per person.

The Frittata

CHOOSE 1 OR 2 STYLES

Sun-dried Tomato, Olive & Feta · Roasted Vegetable & Goat Cheese

Gluten-Free

Sausage Links

CHOOSE: PORK OR TURKEY

Three breakfast sausage links per person, grilled and served hot.

Shakshuka

CHOOSE 1 OR 2 STYLES

Classic (Tomato, Roasted Pepper, Harissa & Feta) · Green (Spinach, Jalapeño & Goat Cheese)

Vegetarian-friendly

Breakfast Potatoes

CHOOSE: HOME FRIES OR CRISPY POTATO TOTS

Served hot and ready.

Breakfast & Brunch - À La Cart Cont'd

Hot Cont'd

French Toast Casserole

CHOOSE 1 SAUCE

Maple Syrup · Bananas Foster · Praline

French Bread soaked in Egg, Milk and Vanilla, baked golden and sauced tableside.

Southern Biscuits & Sausage Gravy

Two biscuits per person smothered in house-made Sausage Gravy.

Pancakes

Two fluffy pancakes per person with Fruit Topping and Warm Maple Syrup.

Mini Breakfast Empanadas

CHOOSE 2 FILLINGS

Egg & Chorizo · Ham & Cheese · Bacon & Cheddar · Black Bean & Cheese

3 mini empanadas per person · Served with Salsa Verde and Chipotle Sour Cream. Travels beautifully.

The Brisket Hash

Beef Brisket crisped with Roasted Fingerling Potatoes, Caramelized Onions and Roasted Peppers. Finished with Sour Cream and fresh Chives.

Chef attendant recommended

Quiches

Mini Artisan Quiches

Baked fresh and sliced to order. Travels beautifully.

Bacon & Gruyère · Spinach & Feta · Quiche Lorraine · Wild Mushroom · Ham & Swiss

Seasonal Add-ons — Market Availability

Crab, Smoked Whitefish

★ CHEF STATIONS

The Omelette Station

Roasted Red Peppers, Sautéed Mushrooms, Baby Spinach, Swiss and Sharp Cheddar. Choose Whole Eggs or Egg Whites. Additional fillings available.

The Golden Waffle Board

★ **Chef attendant required · 1 chef per 30–50 guests**

Made-to-order waffles with Sliced Strawberries, Whipped Cream, Toasted Pecans, Powdered Sugar, Whipped Butter and Warm Maple Syrup.

Add our Buttermilk-brined fried chicken, crisp and golden with a light, seasoned crust

Beverages

Coffee Service

Regular or Decaffeinated with Flavored Creamers and Sweeteners, Cups, and Stirrers.

Fresh Juices

Orange, Cranberry and Grapefruit Juice.

Includes cups

Water Station

Chilled still water with fresh citrus and mint

Includes cups

Hot Tea Service

Herbal and Regular Teas with Sweeteners, Cups, and Stirrers

Iced Tea

House-brewed sweet or unsweetened iced tea

Includes cups

Lemonade

Fresh-squeezed lemonade

Includes cups

Prices subject to change · Chef attendant stations quoted separately ·

Delivery and setup charges may apply