

## Build Your Own Breakfast

28 per guest

To Include: 2 entrees, 3 sides, Elements single origin coffee and organic mighty leaf tea service, cream, sugar and sweeteners, and chilled Florida orange juice (add additional entrees for \$5 per guest)  
(add additional sides for \$3 per guest)

### BREAKFAST ENTREES

#### Orange Blossom French Toast

lemon curd

#### Sweet Potato Biscuits and Gravy

white sausage gravy

#### Farm Fresh Scrambled Eggs

cheddar cheese | chives

#### Corned Beef Hash

Yukon gold potato, sunny up egg

#### Iron Skillet Scramble

served in a mini iron skillet

fresh eggs, mushrooms, onions, white cheddar, herbs

#### Ham and Cheese Quiche

black forest ham, aged cheddar

#### Char Grilled Steak & Eggs

flat iron steak, soft scrambled eggs

#### Egg Strada Tarts

roasted red pepper, caramelized onion, sharp cheddar

#### Breakfast Burritos

fluffy egg, queso quesadilla, pico de gallo

### BREAKFAST SIDES

Choose 3

#### Slab Cut Bacon

thick cut

#### Pork Breakfast Sausage

links or patties

#### Chicken Sausage

apple, sage

#### Vegetarian Sausage Links

#### Sautéed Wild Mushrooms

baby spinach, sweet onions

#### Steel Cut Oatmeal

Irish oats, brown sugar, raisons

#### Bagel Bar

variety of mini bagels & house made spreads

#### Oven roasted Roma Tomatoes

fresh herbs, bread crumbs

#### Elements Home Fries

house spice blend, red & yellow peppers

#### Roasted Red Onion

#### Crispy Hash Browns

#### Canadian Bacon

thick cut & griddled

#### Belgian Waffles

made with traditional pearl sugar  
served with powdered sugar and berries

#### Danish Assortment

house baked assortment of fruit & cheese danish

#### Artisan Doughnuts

assortment of hand iced doughnuts