

Build Your Own Breakfast

29 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