



BREAKFAST

ALL INCLUSIVE BREAKFAST

All prix fixe breakfast menus are inclusive of Elements single origin coffee and certified organic ROAR botanical tea service with cream, sugar and sweeteners, and chilled Florida orange juice

BUFFET STYLE

Continental Breakfast

Chef's assortment of muffins, scones, danish, croissants and select bakery items, seasonal fresh fruit display with grapes, berries and ripe bananas
21/person

Energy Breakfast

bagel bar with a variety of sliced bagels, accompanied by plain, garden veggie and strawberry cream cheese with a toaster
homemade crunchy granola tossed with honey, brown sugar and chocolate pieces
individual low fat fruit yogurts and seasonal fresh fruit
23/person

Hot Breakfast

homemade assorted quiche wedges, Elements home fries, bakery fresh assortment of fruit and cheese danish, and seasonal fresh fruit display
24/person

The Grab and Go

petite ham, egg and cheese croissant sandwiches, assortment of bakery fresh morning breads, individual flavored fruit yogurts and seasonal whole fruit display
24/person

Homestyle Breakfast

scrambled eggs
bacon, sausage or ham,
hashbrown potatoes, assorted sliced breads with toaster peanut butter, jams and butter
steel cut oatmeal
with brown sugar and golden raisins
28/person

Light & Fit Breakfast

hard boiled eggs, low fat fruit yogurts
fresh hand fruit, quinoa & chia seed porridge
variety of two fresh fruit smoothies
26/person

European Breakfast

variety of sliced cold cuts and cheeses
house-made muesli, low fat yogurt
hard boiled eggs, whole grain breads
25/person

PLATED BREAKFAST

All plated breakfast menus include freshly baked morning pastries

Chef Crafted Deep Dish Quiche, Sausage Links, Grilled Roma Tomato

25/person

Farm Fresh Scrambled Eggs, Slab Cut Bacon, Griddled Yukon Potato Hash, Roasted Bell Pepper Melange

26/person

Poached Eggs, Baby Spinach Benedict, Classic Lemon Hollandaise, Country Style Hashbrown Potatoes, Smokehouse Spiral Ham

28/person