

Morning/Afternoon Break

Available 7am—11am

Coffee & Tea Station

Freshly Brewed Regular & Decaffeinated Coffee
Tea Company Herbal Teas
Iced Water

\$6.00 ++ per person

Full Beverage Station

Assorted Soft Drinks & Bottled Water
Freshly Brewed Regular & Decaffeinated Coffee
Tea Company Herbal Teas
Iced Tea & Lemonade

Fruit Juices
orange, tomato, cranberry, apple, grapefruit
\$10.00 ++ per person

Assorted Bagels & Bialys

regular, fat-free, & herbed cream cheese, whipped sweet butter, margarine, assorted fruit compotes, jams, preserves
\$4.00 ++ per person

Fresh Tropical Fruits, Melons, & Berries

strawberry yogurt
\$4.00 ++ per person

Assorted Mini Breakfast Bakeries

Gluten Free & Dietetic Selections
\$4.00 ++ per person

Evening Break

Available 11:30am—3pm | 4pm—8pm

Coffee & Tea Station

Freshly Brewed Regular & Decaffeinated Coffee
Tea Company Herbal Teas
Iced Water

\$10.00 ++ per person

Full Beverage Station

Assorted Soft Drinks & Bottled Water
Freshly Brewed Regular & Decaffeinated Coffee
Tea Company Herbal Teas
Iced Tea & Lemonade

Fruit Juices
orange, tomato, cranberry, apple, grapefruit
\$15.00 ++ per person

SNACKS

House Baked Continental Cookies & Brownies

Gluten Free & Dietetic Selections
\$5.00 ++ per person

Fresh Tropical Fruits, Melons, & Berries

strawberry yogurt
\$6.00 ++ per person

Vegetable Crudit 

fresh seasonal raw vegetables, creamy italian, french & bleu cheese dressings
\$5.00 ++ per person

Imported & Domestic Cheeses

fresh seasonal grapes, sliced french bread & water crackers
\$6.00 ++ per person

Golf Survival Kit

(1) Kit per Golfer to include:

10th Tee Bar, Assorted Crackers, Mini Rold Gold
Pretzels, Lays Potato Chips, Mixed Nuts, Oreo Cookies

Beverage Station

Assorted Soft Drinks, Assorted Gatorade,
Boca West Bottled Water
Whole Fruit

\$10.00++ per person

(1) \$700.00 fee for Beverage Attendant

All prices are subject to 20% Service Charge and 7% Florida State Sales Tax

1/5/19

For Fifty (50) Guests, \$100.00 Labor Fee for under Fifty (50) Guests

Continental Breakfast Buffet

Assorted Bagels & Bialys
regular, fat-free, & herbed cream cheese, whipped sweet butter, margarine, assorted fruit compotes, jams, preserves

Assorted Breakfast Bakeries
Pastry Chef's Selection of mini danish, rugelach, mini croissants, sticky buns, mini muffins, mini pastries

Fresh Diced Tropical Fruits, Melons, & Berries
strawberry yogurt

Yogurt Parfaits & Granola Martinis

Whole Fruit Display
apples, oranges, bananas

Cottage Cheese

\$19.00++ per person

American Breakfast Buffet

Assorted Bagels & Bialys
regular, fat-free, & herbed cream cheese, whipped sweet butter, margarine, assorted fruit compotes, jams, preserves

Assorted Breakfast Bakeries
Pastry Chef's Selection of mini danish, rugelach, mini croissants, sticky buns, mini muffins, mini pastries

Fresh Diced Tropical Fruits, Melons, & Berries
strawberry yogurt

Yogurt & Granola Martinis

Whole Fruit Display
apples, oranges, bananas

Cottage Cheese

Assorted Dry Cereals
whole milk, low fat milk, skim milk

Hot Selections From Silver Chafing Dishes

select four

\$5.00++ per person for each additional selection

Fluffy Scrambled Eggs
sliced American & swiss cheese

Potato Pancakes
sour cream, applesauce

Breakfast Potatoes

Cheese Blintzes
sour cream, bing cherry sauce

Smoked Bacon

Breakfast Sausage

Challah French Toast
warm maple syrup

Corned Beef Hash

\$30.00++ per person

Additional Consideration

Sliced Smoked Norwegian Salmon
platters of sliced smoked norwegian salmon, tomatoes, lettuce, minced eggs, onions, capers, lemon wedges

\$10.00++ per person

Beverage Service

included with all meals

Coffee & Tea
freshly brewed regular & decaffeinated coffees, assorted tea company herbal teas, iced tea, lemonade

Fresh Juice
orange, grapefruit, tomato, cranberry, apple

Chef Attended Stations

Breakfast Sandwiches *(Does Not Require Chef Attendant)*
*boca west sausage & egg mcmuffins
bacon, egg & cheese croissants
skinny muffin (egg whites, spinach, turkey bacon)*
\$8.00++ per person

Breakfast Flatbreads *(1 Chef Required per 150 Guests)*
*(from the ovens)
herbed cream cheese & smoked salmon
bacon, sausage, egg & cheese
vegetables, egg & cheese*
\$8.00++ per person

Waffles *(1 Chef Required per 50 Guests)*
*buttermilk & chocolate waffles, bananas, seasonal berries,
powdered sugar, whipped sweet butter, warm maple syrup,
whipped cream*
\$6.00++ per person

Pancakes *(1 Chef Required per 50 Guests)*
*buttermilk & whole grain pancakes, bananas, seasonal
berries, powdered sugar, whipped sweet butter, warm
maple syrup, whipped cream*
\$6.00++ per person

Omelets *(1 Chef Required per 50 Guests)*
*whole eggs, egg whites, egg beaters, sausage, bacon,
salami, ham, nova, mushrooms, tomatoes, spinach,
broccoli, scallions, bermuda onions, american cheese,
swiss cheese, cheddar cheese*
\$10.00++ per person

Smoked Fish *(1 Chef Required per 100 Guests)*
*hand sliced norwegian salmon, smoked white fish,
gefilte fish, herring in cream sauce, sliced cocktail breads,
assorted water crackers, tomatoes, lettuce, minced eggs,
onions, capers, lemon wedges*
\$15.00++ per person

A Chef Fee of \$125.00 per chef will be applied to all Chef Attended Stations

All prices are subject to 20% Service Charge and 7% Florida State Sales Tax