

A close-up photograph of a breakfast meal. In the foreground, a white plate is filled with fluffy, yellow scrambled eggs, garnished with small pieces of green herbs. Behind the eggs, several slices of golden-brown toast are stacked, each topped with a pat of melted butter. In the background, a glass of bright orange juice and a white ceramic cup of coffee are visible, slightly out of focus. The entire scene is set on a light-colored wooden surface.

BREAKFAST



BREAKFAST BUFFETS

DESIGNED FOR TWO HOURS OF SERVICE

BAYFRONT BREAKFAST \$29

- Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
- Fresh Seasonal Fruits & Berries
- Homemade Danish, Muffins & Flakey Croissants
- Assorted Fruit Preserves, Jams & Whipped Butter
- Individual Flavored Yogurt
- Freshly Brewed Coffee, Decaffeinated Coffee
- Hot Black & Herbal Teas

DOCKSIDE BREAKFAST \$32

- Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
- Fresh Seasonal Fruits & Berries
- Fruit Preserves, Jams, Whipped Butter
- Individual Flavored Yogurt
- Boxed Cereals with 2% Milk
- Freshly Baked Breakfast Pastries and Danishes
- Egg Sandwiches w/ Choice of:
- Bacon, Sausage, or Ham on a Brioche, Bagel, or Croissant
- Egg Burrito with Potato and Chorizo Beans
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

NAPLES BAY BUFFET \$37

- Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
- Fresh Seasonal Fruits & Berries
- Homemade Danish, Croissants & Muffins
- Assorted Fruit Preserves, Jams & Whipped Butter
- Fluffy Scrambled Eggs
- Cast Iron Skillet Home Fries
- Applewood Bacon & Breakfast Sausage
- Individual Flavored Yogurt
- Freshly Brewed Coffee, Decaffeinated Coffee
- Hot Black & Herbal Teas

BREAKFAST BUFFET ENHANCEMENTS

OMELET STATION

\$18

CHEF FEE: \$150

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Farm Fresh Eggs

Mushrooms

Tomatoes

Onions

Bell Peppers

Spinach

Fresh Herbs

Asst. Cheese

Country Ham

Bacon

(Inquire about your favorite add-ins)

OATMEAL STATION

\$9

Irish Steel Cut Oats

Assorted Nuts

Dried Fruit

Fresh-cut Bananas

Brown Sugar

Warm Cream

GRANOLA PARFAIT STATION

\$9

Assorted Yogurts

Homemade Granola

Fresh Berries

Sliced Bananas

All Prices Are Per Person

BREAKFAST BUFFETS CONT.

NAPLES FIT \$39

- Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
- Fresh Seasonal Fruits & Berries
- Bran Muffins
- Assorted Greek Yogurts
- Roasted Vegetable Frittata
- Turkey Bacon
- Chicken-Apple Sausage
- Roasted Sweet Potatoes
- Freshly Brewed Coffee, Decaffeinated Coffee
- Hot Black & Herbal Teas

BREAKFAST FIESTA \$41

- Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
- Fresh Seasonal Fruits & Berries
- Spanish Style Breakfast Pastries
- Assorted Fruit Preserves, Jams & Whipped Butter
- Burrito Station
- Chorizo Beans
- Roast Sweet Potato w/ Green Chili & Avocado
- Fluffy Scrambled Eggs
- Assorted Salsas
- Applewood Bacon & Breakfast Sausage
- Freshly Brewed Coffee, Decaffeinated Coffee
- Hot Black & Herbal Teas

YACHT CLUB BUFFET \$47

- Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
- Fresh Seasonal Fruits & Berries
- Homemade Danish, Croissants & Muffins Assorted Fruit Preserves, Jams & Whipped Butter
- Choice of Steak and Eggs or Eggs Benedict
- Slab Bacon and Artisan Sausage Carving Board
- Herb-Roasted Fingerling Potatoes
- Brioche French Toast w/ Fresh Fruit
- Freshly Brewed Coffee, Decaffeinated Coffee
- Hot Black & Herbal Tea's

BREAKFAST BUFFET ENHANCEMENTS

SMOOTHIE STATION

\$15/EACH

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Fresh Fruit
House Made Sorbets
Juices and Yogurt

Build Your Own
or

Try our Signature Smoothies
Green Machine
Tropical Strawberry
Florida Orange
Beet Berry

WAFFLE STATION

\$12

CHEF FEE: \$150

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Crisp Malted Waffles
Fresh Fruit
Toasted Pecans
Caramelized Bananas
Assorted Syrups
Powdered Sugar
Whipped Cream
Cultured Butter

FRENCH TOAST STATION

\$10

CHEF FEE: \$150

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Fresh Fruit
Assorted Syrups
Amaretto Honey
Caramelized Bananas
Whipped Cream
Cultured Butter

BREAKFAST BUFFETS CONT.

SUNDAY BRUNCH \$59

Minimum of 30 guests

- Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
- Fresh Seasonal Fruits & Berries
- Individual Flavored Yogurt
- Granola, Cold Cereal & 2% Milk
- Homemade Danish, Croissants & Muffins
- Homemade Preserves, Jams & Whipped Butter
- Fluffy Scrambled Eggs
- French Toast with Vermont Maple Syrup & Pistachio Butter
- Applewood Bacon & Breakfast Sausage
- Grilled Mahi Mahi with Pineapple Salsa and Cilantro Pistou
- Red Bliss Potatoes
- Chef Select Seasonal Vegetable
- Dessert Station: Fruit Tarts, Key Lime Pie, Hummingbird Cake & Chocolate Mousse Cake
- Freshly Brewed Coffee, Decaffeinated Coffee
- Hot Herbal Teas & Iced Tea



BRUNCH ENHANCEMENTS

CARVING STATION

CHEF CARVING FEE: \$150

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Angus Tenderloin of Beef
\$425/each - serves 20

Angus Prime Rib of Beef
\$375/each - serves 25

Bourbon Maple Glazed Ham
\$350/each - serves 35

Cornmeal Crusted Pork Loin
\$300/each - serves 25

EGG STATION

\$15/PERSON

CHEF FEE: \$150

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Breakfast your way...

Farm Fresh Eggs

Mushrooms

Tomatoes

Onions

Bell Peppers

Spinach

Fresh Herbs

Assorted Cheese

Country Ham

Bacon

Apple-Brined Roast Turkey

Breast

All Prices Are Per Person