



THE FLORIDA HOTEL & CONFERENCE CENTER



Breakfast Menus



When Details Matter Most

M E N U S

General Information

We look forward to the pleasure of assisting you in coordinating the many details necessary to make your event most memorable. The attached menu selections are only suggestions, your Catering/Convention Services Manager will be happy to customize a menu to meet your specific needs.

For a full menu that includes all meals, set-up options and prices, please contact a sales associate or event coordinator.



Continental Breakfast

Continental Breakfast is provided for up to one hour

Deluxe Continental Breakfast

Chilled Orange and Grapefruit Juice, Sliced
Seasonal Fruit and Berries Selection,
European Danish, Croissants, Fruit Bread and
Assorted Muffins, Cinnamon Rolls, Served with
a selection of Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee,
Herbal Tea Selection

European Continental

Chilled Assortment of Orange, Grapefruit,
Apple and Cranberry Juice,
Sliced Seasonal Fruit and Berries Selection,
European Danish, Chocolate Croissants, Fruit
Bread, and Assorted Muffins, Served with a
selection of Preserves and Butter,
European Meats (includes Danish Ham, Italian
Salami, and Mortadella) and Cheeses,
Assorted Fruit Yogurts,
Freshly Brewed Coffee, Decaffeinated Coffee,
Herbal Tea Selection

ADD....

Bagel Station

Plain and Assorted Bagels
Smoked Salmon, Assorted Flavored Cream Cheese, Shaved Red
Onion, Capers and Chicken Salad



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Plated Breakfast

Country Fresh Scrambled Eggs

Scrambled Eggs Served with Bacon and Sausage, Home-style Red Bliss Breakfast Potatoes, Fresh Fruit Garnish

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Milk, Florida Orange Juice, Basket of Breakfast Pastries, Butter and Preserves

Eggs Benedict

English Muffins topped with Canadian Bacon, Delicately Poached Egg and Hollandaise Sauce Home-style Red Bliss Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Milk, and Florida Orange Juice, Basket of Breakfast Pastries, Butter and Preserves

Quiche Loraine

Country Ham and Gruyere Cheese, served with Skillet Potatoes and Roasted Tomato Sauce.

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Milk, and Florida Orange Juice, Basket of Breakfast Pastries, Butter and Preserves

Executive Benedict

English Muffins topped with Grilled Fillet Tournedos of Beef, Poached Egg, Hollandaise Sauce, and Maryland Crab Meat Home-style Red Bliss Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Milk, and Florida Orange Juice, Basket of Breakfast Pastries, Butter and Preserves





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Breakfast Buffet

Sunrise Breakfast Buffet

Assorted Fresh Fruit Juices Including
Orange, Cranberry, Grapefruit and Apple,

An Array of Sliced Fresh Seasonal Fruits,

Assorted Fruit Yogurts and Granola

Bakery Fresh Assorted Muffins, Fruit
Breads, Croissants and Danish with
Preserves and Sweet Butter

Choice of One

Freshly Hand Scrambled Eggs
Vegetable Frittata
Scrambled Western Eggs

Choice of Two

Sausage Links
Crispy Bacon
Turkey Sausage
Ham Steak

Choice of One

Home style Pancakes
French Toast
Waffle

All Served with Strawberries, Maple Syrup and Whip Cream

Choice of One

Home-style Hash Browns
Red Bliss Breakfast Potatoes

Freshly Brewed Coffee,
Decaffeinated Coffee, Herbal Tea Selection



Heroes Breakfast Buffet

Fresh Florida Orange Juice, Grapefruit
Juice, Apple Juice and Cranberry Juice

***Chef Attended Omelet Station Featuring:**
Diced Honey Baked Ham, Onions, Shredded
Cheese Blend, Tomatoes, Peppers, Mushrooms,
Onions, Salsa, Garlic, Smoked Salmon, Sausage,
Whole Eggs, Egg Beaters, and Egg Whites

***Attended Potato Pancake Station, Cooked to Order**

*Plain or with Smoke Salmon, Served with Sour
Cream, Chives and Apple Sauce*

***Chef Attended Petite Steak Station**
*Petite Choice Cuts of New York Strip Steak
marinated and Pan seared to order, once piece
per person*

**Scrambled Eggs,
Apple Wood Smoked Bacon
Whole Hog Sausage Links
Hominy Grits**

Assorted Breakfast Pastries
*To include Curved Butter Croissants,
assorted flavored Mini Muffins
Assorted flavored Danish and Cinnamon Buns
Fruit Preserves and Sweet Butter*

**Freshly Brewed Coffee,
Decaffeinated Coffee, Herbal Tea Selection**

***Uniformed Attendant Required for every
Cooking or Carving Station.**

*** 3 Chef attendants required**



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Rise & Shine Breakfast Buffet

Assorted Fresh Fruit Juices Including Orange, Cranberry, Grapefruit and Apple,

An Array of Sliced Fresh Seasonal Fruits,

Assorted Fruit Yogurts and Granola

Bakery Fresh Assorted Muffins, Fruit Breads, Croissants and Danish with Preserves and Sweet Butter

Scrambled Eggs with Shredded Monterey Jack and Aged Shredded Cheddar Cheese

Breakfast Potatoes

Choice of One

Hickory Smoked Bacon
Sausage

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection,



❧ BUFFET ADDITIONS ❧

Create an "Experience"

Add Eggs Benedict

Add New York Strip Steaks



Bagel Station

Plain and Assorted Bagels

Smoked Salmon, Assorted Flavored Cream Cheese. Shaved Red Onion, Capers and Chicken Salad



Omelet Station

Chef Prepared to Order

Shrimp, Mushroom, Bell Pepper, Onion, Tomato, Swiss and Cheddar Cheeses, Bacon, Sausage, Ham, Eggbeaters.

(30 person minimum)



Baked Virginia Ham

Carved to Order

(30 person minimum)



Breakfast Burrito To Order

Eggs, Mushrooms, Chorizo, Sausage and Salsa Fresca

(30 person minimum)



**Uniformed Attendant Required for every Cooking or Carving Station*