



# Breakfast



Casa Monica  
HOTEL

## Plated Breakfasts

Served with a basket of freshly baked Biscuits and Muffins, Marmalade, Jelly, Honey and Butter Florida Orange Juice, Gourmet Coffee, and a Gourmet Tea Selection

### Healthy Start \$14

Sliced Seasonal Fresh Fruit with Assorted Fresh Berries, Served with Yogurt and Banana Bread

### French Toast Stack \$15

French Toast Served with Maple Syrup and an Assortment of Fresh Berries

### Casa Monica Ham and Cheese Croissant \$16

Jumbo Croissant with Scrambled Eggs, Thinly Sliced Smoked Ham, Sliced Tomatoes and Swiss Cheese Served with Hollandaise Sauce and Fresh Fruit Salad

### The Scramble \$17

Scrambled Eggs Served with Bacon, Sausage, Red Bliss Skillet Potatoes and Fresh Fruit Salad

## Continental Breakfasts

### Cordova Continental \$19

Homemade Scones, Breakfast Breads, Fresh Fruit Salad and Assorted Yogurts

### Sunrise Continental \$20

Freshly Baked Bagels and Breakfast Breads with an Assortment Cream Cheeses, Fresh Fruit Salad and Assorted Yogurts

### The Intercontinental \$22

Freshly Baked Bagels and Breakfast Breads with an Assortment Cream Cheeses, Artisan Meats, Cheeses, Hard Boiled Eggs, Fruit Salad and Assorted Yogurts

## Buffet Breakfasts

A minimum of 30 people is required and will be charged on Buffets. If minimum is not met an additional \$5 per person will be charged.

### The American \$24

Scrambled Eggs, Applewood Smoked Bacon, Sausage, Grits, Oatmeal and Red Bliss Skillet Potatoes

### The Metropolitan \$24

Fresh Assorted New York Style Bagels Served with Chive, Sun Dried Tomato and Olive Pesto Cream Cheeses Accompanied with Sliced Norwegian Smoked Salmon, Chopped Eggs, Capers and Diced Onions, Sliced Swiss Cheese, Shaved Ham, Scrambled Eggs and Applewood Smoked Bacon

### Frittata \$25

Egg Casserole with Yellow Corn, Bell Peppers, Beefsteak Tomatoes and Hollandaise Sauce Accompanied with Applewood Smoked Bacon, Sausage and Red Bliss Skillet Potatoes

All prices are per person, plus tax and gratuity, unless otherwise noted.



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## Breakfast (continued)

### Enhance Your Breakfast Experience

Grits and Oatmeal \$2

Assorted Homemade Donuts \$2

Fresh Granola served with Low Fat and Whole Milk \$2

Assorted Dry Cereals Served with Whole and Skim Milk \$3

Homemade Scones \$3

Mini Croissants and Muffins \$3

Red Bliss Skillet Potatoes \$3

Diced Seasonal Fruit Cup \$3

Individual Low Fat Yogurts \$3

Casa Monica Scrambled Eggs \$3

Assortment of Fresh Whole Fruit \$3

Homemade Fruit and Cheese Danish \$4

Applewood Smoked Bacon and Sausages \$4

Maple French Toast Served with Butter and Maple Syrup \$5

Fresh Assorted New York Style Bagels Served with Assorted Cream Cheeses \$5

Casa Monica Croissants with Scrambled Eggs, Smoked Ham and Swiss Cheese \$5

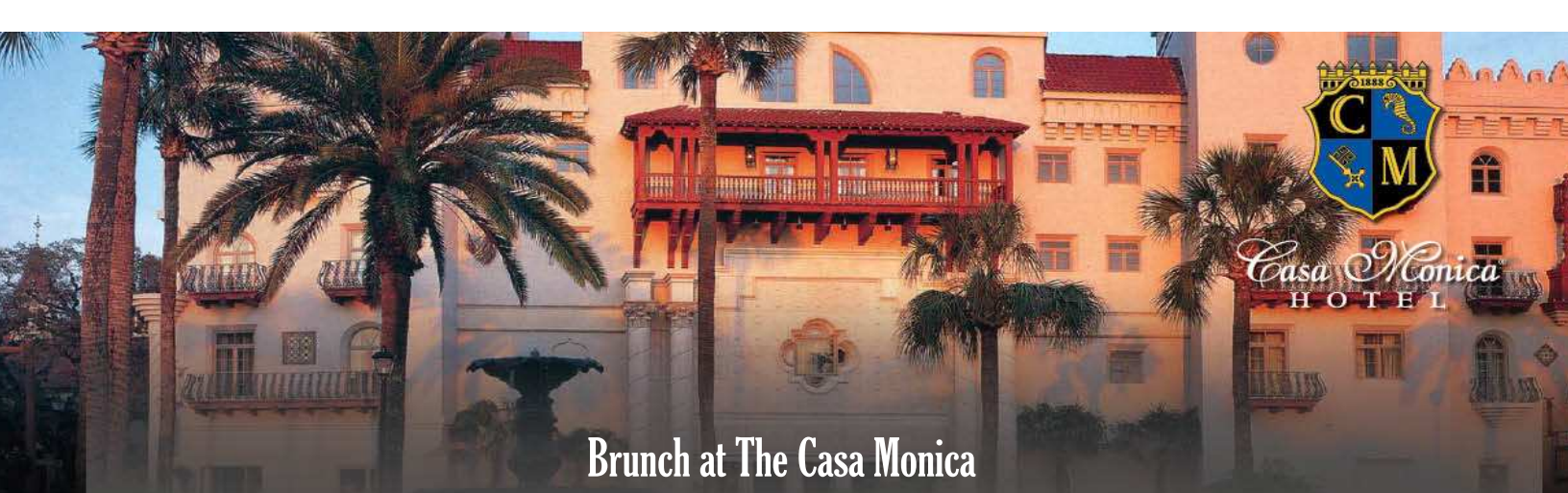
Sliced Seasonal Fruit Platter \$6

Waffle Station with Berry Compote \$6

Chef Attended Egg and Omelet Station with Condiments \$7

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## Brunch at The Casa Monica

Served with a basket of freshly baked Biscuits and Muffins, Marmalade, Jelly, Honey and Butter  
Florida Orange Juice, Gourmet Coffee, and a Gourmet Tea Selection

### Delights from the Sea

Selections of Chilled Jumbo Shrimp  
Crab Legs  
Texas Farm Raised Oysters

Smoked Salmon Served with Cocktail Sauce, Citrus selection, Crackers and Cream Cheese

### Breakfast Selection

Casa Monica Scrambled Eggs  
Applewood Bacon and Sausages  
Grits and Oatmeal

Red Bliss Skillet Potatoes with Caramelized Onions

Homemade Croissants, Muffins and Scones Served with Butter, Jelly, Marmalade and Honey

### Salad Station

Casa Monica Greek Salad with Balsamic Vinaigrette and a Feta Cheese "Splash"  
Fresh Tomato and Mozzarella Display with Basil Pesto

### Carving Station

Whole Roasted Prime Rib  
With Demi Glaze and Horseradish Sauce

### Entrees

Baked Mahi-Mahi with a Creamy White Wine Lump Crab Saffron Sauce  
Marinated, Slow Smoked Guava BBQ Chicken with Spicy Sweet Homemade Sauce Topped with Mango Salsa

### Sides

Basmati Rice  
Roasted Vegetables

### Desserts

The "Five Buffet" of 5 Chef Selection Mini-Deserts, Cakes and Pies

**\$40 per Person**

**Unlimited Mimosa, Poinsettias and Champagne \$15**

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