



Casa Monica[®]
HOTEL

Breakfast Menus

Breakfast

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

Plated Breakfasts

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 of Cream Cheeses, Fresh Fruit Salad and a Variety of Yogurts

The Intercontinental \$22

Freshly Baked Bagels and Breakfast Breads with an assortment of Cream Cheeses, Artisan Meats, Cheeses, Hard Boiled Eggs, Fruit Salad and a Variety of Yogurts

All menu items are subject to a 22% service charge and 6% state sales tax.

All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change.

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

Enhance Your Breakfast Experience

Grits and Oatmeal	\$2
Assorted Homemade Donuts	\$2
Fresh Granola with Low Fat and Whole Milk	\$2
Assorted Dry Cereals 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 Danishes	\$4
Applewood Smoked Bacon and Sausages	\$4
Maple French Toast with Butter and Maple Syrup	\$5
Fresh Assorted New York Style Bagels 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

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

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 with Butter, Jelly, Marmalade and Honey

Salad Station

Casa Monica Greek Salad with Balsamic Vinaigrette and Crumbled Feta Cheese

Fresh Tomato and Mozzarella Salad 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"

5 Chef Selections of Mini-Deserts, Cakes and Pies

\$40 per person

Unlimited Mimosas, Poinsettias and Champagne \$15

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