

## **BREAKFAST & BRUNCH BUFFETS**

All breakfasts include freshly brewed Dominican coffee or decaffeinated coffee, milk, a selection of teas, marmalades, jams and butter. All prices are per person, and subject to 18% tax and 10% service charge (subject to change without notice). All are served buffet style, regardless of the number of people.

### **BF-1 CONTINENTAL BREAKFAST**

**\$15.00**

Selection of fresh squeezed fruit juices, assorted Danish, fresh croissants, muffins and breads. Fresh fruit and cheese.

### **BF-2 FULL AMERICAN BREAKFAST**

**\$22.00**

Selection of fresh squeezed Fruit Juices and fresh Sliced Fruits, assorted Yogurts, Scrambled Eggs, Ham, Bacon and Sausage, Potatoes, assorted Danish, Muffins, Croissants and Breads.

### **BF-3 DOMINICAN BREAKFAST**

**\$21.00**

Selection of Fresh Fruits and Juices, Scrambled Eggs with Creole sauce, Bacon, Ham and Sausage, Mashed Plantains (“Mangu”), fried Dominican Cheese and Croissants and Breads.

### **BF-4 OMELETTE STATION**

**\$8.00**

Full American Breakfast plus Omelette Station (per person surcharge).

## DESAYUNO CONTINENTAL

- CB-1** Orange juice, Seasonal fruit platter, Basket with house made Sweet rolls, Milk Coffee: regular, decaffeinated or Tea. **\$15.00**
- CB-2** Your choice of fresh juice, Tropical fruit, Bagels with cream Cheese, Basket with Sweet rolls, milk, Coffee: regular , decaffeinated or Tea. **\$16.00**
- CB-3** Your choice of fresh juice, Seasonal fruit platter, Cheeses, Toasts: white or wheat, Basket with house made Sweet rolls, milk, Coffee: regular, decaffeinated or Tea. **\$21.00**
- CB-4** Grapefruit juice, Yogurt, Tropical fruit, Assortment of Cereals or Granola, Muffins and Banana bread, Coffee: regular, decaffeinated or Tea. **\$21.00**
- CB-5** Your choice of fresh juice, Seasonal fruit platter, Yogurt, Smoked Salmon, Bagels with cream Cheese, Basket with house made Sweet rolls, Coffee: regular, decaffeinated or Tea. **\$23.00**
- CB-6** Freshly Squeezed Orange, Passion Fruit, Grapefruit, and Tomato Juice, Chef's Juice of the Day, Whole and Sliced Seasonal Fruit with Berries, Pastry Chef's Selection of Freshly Baked Danishes, Croissants, Bran and Blueberry Muffins, Assorted Mini Bagels with Regular and Flavored Cream Cheeses, Whipped Butter and Fresh Fruit Preserves, Coffee: regular, decaffeinated, Assorted Fruit and Herbal Infusion Teas. **\$23.00**
- CB-7** Freshly Squeezed Orange, Passion Fruit, Grapefruit, and Tomato Juice, Chef's Juice of the Day Whole and Sliced Seasonal Fruit with Berries, Pastry Chef's Selection of Freshly Baked Danishes, Croissants, Bran and Blueberry Muffins, Assorted Cereals with your Selection of Dried Fruits, Coconut Flakes, Chopped Nuts, Raisins, Granola and Sliced Banana, Served with Regular, Low-Fat and Non-Fat Milk Whole, Yogurts, Spinach and Caramelized Onion Breakfast Quiche, Coffee: regular, decaffeinated, Assorted Fruit and Herbal Infusion Teas. **\$27.00**
- CB-8** Freshly Squeezed Orange, Pineapple, Grapefruit, and Tomato Juice, Chef's Juice of the Day Whole and Wedged Seasonal Fruit with Berries, Pastry Chef's Selection of Homemade Muffins and Munchkin Donuts, French Stuffed Croissants, Ham and Swiss, Salmon and Cream Cheese, Goat Cheese and Vegetables, Fruit Yogurts, English Muffin and Farm Raised Scrambled Egg, regular, Coffee: decaffeinated, Assorted Fruit and Herbal Infusion Teas. **\$29.00**
- CB-9** Freshly Squeezed Orange, Passion Fruit, Grapefruit, and Tomato Juice, Chef's Juice of the Day, Whole and Wedged Seasonal Fruit with Berries, Pastry Chef's Zucchini Raisin, Banana Walnut, and Carrot Pound Cakes, Cheddar Cheese Buttermilk Biscuits , Smoked Salmon with a Lemon Dill Sauce, Breakfast Potato Crab Cakes with a Lemon Lime Tartar, Coffee, Decaffeinated Coffee, Assorted Fruit and Herbal Infusion Teas. **\$26.00**

## Breakfast Enhancements

- Assorted Fruit Yogurts **\$ 3.00**
- Smoked Salmon, Roma Tomatoes, Shaved Red Onions, Capers, Cream Cheese and Assorted Bagels **\$ 7.00**
- Basket of Assorted Power & Health Bars **\$ 3.50**
- Pecan and Macadamia Muesli with Dried Fruits and Fresh Berries Served with Regular Milk **\$ 4.50**
- Quiche, Sautéed Onions, Tomatoes, Roasted Bell Peppers **\$ 7.00**
- Cream Cheese Buttermilk Biscuits Smoked Salmon with a Lemon Dill Sauce **\$ 6.00**
- Assorted Cereals with your Selection of Dried Fruits, Coconut Flakes, Chopped Nuts, Raisins, Granola and Sliced Banana Served with Regular, Low-Fat and Non-Fat Milk **\$ 6.00**
- Smoked Bacon, Spinach and Caramelized Onion Breakfast Quiche **\$ 7.00**
- Pastry Chef's Selection of Homemade Donuts And Sliced Pound Cakes **\$ 4.50**
- Smoothie Station with Chef's Selection of Fruits and Mixes **\$ 6.00**
- Mini Belgian Waffle Station, Tropical Fruit Marmalades, Whipped Cream and Warm Chocolate Sauce **\$ 7.00**
- Omelet Station with Chef's Selection of Meats, Cheeses and Vegetables **\$ 8.00**
- Fried: Eggs, Salami, Cheese with Mangu and Bread **\$ 8.00**

## Served Breakfast Main Courses

All this breakfast items will be served with: seasonal fruit, your choice of juice, coffee: regular, decaffeinated or tea, basket of house made Sweet rolls, butter and preserves.

- Eggs prepared any style with crispy Bacon or link Sausages and Hash Brown Potatoes **\$ 20.00**
- Ham and Cheese Omelette with Cherry Tomatoes and Hash Brown Potatoes **\$ 20.00**
- Spanish sausage Omelette served with Tomato sauce and Potatoes with Rosemary **\$ 21.00**
- Ham, onions and Chili Peppers Omelete, served with Bacon and Potatoes **\$ 21.00**
- Onion, Bell Peppers and Mushrooms Omelette, fruit Kebab and Hash Brown Potatoes **\$ 21.00**
- Crepes filled with Salmon flavors accompanied with Sauteed Mushrooms **\$ 22.00**
- Scrambled eggs with sun dried beef, accompanied with flour Tortillas and refried Beans **\$ 21.00**
- Poached eggs served over English muffin with Canadian Ham and Hollandaise sauce **\$ 22.00**
- Spinach and Mushrooms Egg white Omelete accompanied with Vegetables **\$ 21.00**

## Premium Served Breakfasts Menu

Our Plated Breakfasts are served with a Selection of Juices, Bakery Basket, Butter and Preserves Freshly Brewed Dominican Coffee, Decaffeinated Coffee, Assorted Fruit and Herbal Infusion Teas.

### Starters

- Yogurt with Fresh Fruit
- Sliced Papaya with Zesty Cottage Cheese
- Citrus Blend Ricotta Cheese Blintzes, Mango Chutney remoulade
- Granny Smith Apple and Cinnamon Tapioca Bowl
- Very Berry Risotto Rice Pudding with a Caramel Sauce
- Oats with Plums and Raisins

### Entrees

- Four Cheese Omelet **\$ 20.00**
- Home made Hash Browns and Crispy Smoked Bacon, Scrambled Eggs **\$ 19.00**
- Light and Fluffy Pancakes, Wild berry compote and Canadian Farms Maple Syrup **\$ 24.00**
- Eggs Benedict Atlantic Smoked Salmon, Hollandaise **\$ 21.00**
- Roasted Beef Sweet Potato Hash Browns Spicy Creamed Tomato Sauce **\$ 19.00**
- Rancho Eggs, Corn Tortilla Basket, Spicy Rancho Sauce, fresh Cheese and Refried Beans **\$20.00**
- Scrambled Eggs, Sausage Patties, Bacon, Hash Browns **\$ 21.00**
- French Toast, Crispy Smoked Bacon, Canadian Farms Maple Syrup, chocolate Sauce, Strawberry Marmalade **\$ 20.00**
- Shrimp, Spinach and Wild Mushroom Scrambled Eggs on a Toasted English Muffin **\$ 22.00**
- Egg Florentine Sautéed Onions, Fingerling Potato Home Fries, Roasted Chicken **\$ 23.00**
- Poached Egg & Roast Beef Hash Browns Sautéed Onions, Shredded Home Fries With a Mustard Tarragon Béarnaise Sauce **\$ 24.00**

## **Breakfast Buffet**

**B.B. 1** Orange or seasonal juice, Tropical fruit platter, Assortment of Cereals, Yogurt: regular or low calorie, Basket with house made Sweet rolls.

**\$ 20.00** per person over 100 pax  
**\$ 22.00** per person from 50-99 pax  
**\$ 24.00** per person from 20-49 pax

**B.B. 2** Orange or seasonal juice, Tropical fruit platter, Two eggs prepared any style, Bacon, Sausage or Ham, Hash Brown Potatoes, Milk: whole or skim, Pan cakes with Maple Danish bread and Croissants.

**\$ 21.00** per person over 100 pax  
**\$ 23.00** per person from 50-99 pax  
**\$ 25.00** per person from 20-49 pax

**B.B. 3** Orange or seasonal juice, Tropical fruit platter, Assortment of Cereals, Bananas and sun dried fruits, Cheese Omellette, Ham Baked with Pineapple, Bacon and Sausages, Bagels with Smoked Salmon, Hash Brown Potatoes, Quiche Lorraine, House made Muffins, Danish bread and Croissants, Milk: whole or skim.

**\$ 25.00** per person over 100 pax  
**\$ 27.00** per person from 50-99 pax  
**\$ 30.00** per person from 20-49 pax

### **NOTE:**

All breakfast will be served with Butter and Coffee: regular or decaffeinated or Tea.  
Toasts: white or wheat.

## Dominican Breakfast Buffet

### Low Fat

Grapefruit or seasonal juice, Tropical fruit platter, Marmalade, All Bran and Granola, Yogurt, Spinach Egg white Omelette, Grilled fresh Cheese and Vegetables, Muffins and Carrot bread, Milk, Toasts: rye or wheat, Coffee: regular, decaffeinated or Tea.

**\$ 21.00** per person over 100 pax

**\$ 23.00** per person from 50-99 pax

**\$ 25.00** per person from 20-49 pax

## Breakfast Buffets "A La Minute" Stations

**Eggs and Omelette**, Prepared with your choice of: Ham, Bacon, Sausage, Onion, Bell Peppers, Mushrooms, Spinach, Tomatoes or Cheese. **\$ 6.00** per person

**"Belgian Waffle"**, Prepared with your choice of: Marmalades, Banana, Pecans, Almonds, Raisins, Maple, Caramel, Honey, or whipped cream. **\$ 6.00** per person

### Chef Presence

**\$ 150.00** per event

### Carving Stations (Per 25 persons)

**\$ 200.00**

- Smoked Salmon with its traditional garnishes.
- Roasted Pork leg served with Gravy and mashed Potatoes.