

A LA CARTE MENU

Breakfast



BELLA COLLINASM
WEDDINGS & EVENTS

BREAKFAST BUFFET

20 GUEST MINIMUM

RISE & SHINE

- Seasonal Fresh Fruit Display
- Assorted Muffins, Danishes, Butter Croissants
- Cream Cheese, Butter, Assorted Fruit Preserves
- Scrambled Eggs
- Hardwood Smoked Bacon & Sausage Links
- Roasted Red Bliss Potatoes

\$28 PER PERSON

MORNING HAS BROKEN

- Seasonal Fresh Fruit Display
- Honey Greek Yogurt Parfait, House Made Granola, Macerated Berries
- Danishes, Butter Croissants
- Assorted Bagels, Assorted Muffins
- Cream Cheese, Butter, Assorted Fruit Preserves
- Fresh Scrambled Eggs
- Silver Dollar Pancakes, Maple Syrup
- Hardwood Smoked Bacon & Sausage Links
- Creamy Irish Steel Cut Oatmeal

\$35 PER PERSON

LAKE SIENA SUNRISE

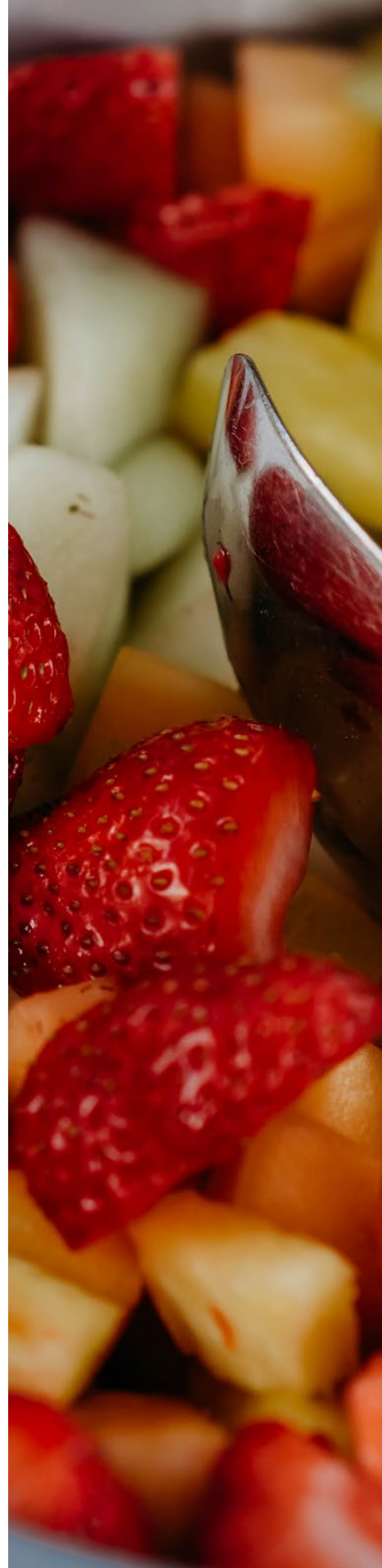
- Individual Florida Fruit Salad
- Honey Greek Yogurt Parfait, House Made Granola, Macerated Berries
- Danishes, Butter Croissants, Coffee Cake, Assorted Bagels
- Cream Cheese, Butter, Assorted Fruit Preserves
- Spinach, Roasted Mushroom & Goat Cheese Frittata
- Traditional Eggs Benedict, Truffle Hollandaise
- French Toast, Tropical Fruit Chutney
- Hardwood Smoked Bacon & Sausage Links
- Hash Brown Casserole

\$40 PER PERSON

BELLA SUNRISE

- Individual Tropical Fruit Salad
- Honey Greek Yogurt Parfait, House Made Granola, Macerated Berries
- Chocolate Croissants, Butter Croissants, Coffee Cake, Warm Sticky Buns
- Smoked Salmon Display, To Include:
- Sliced Tomatoes, Red Onions, Cream Cheese, Hardboiled Egg
- Plain & Everything Bagels
- Prosciutto Baked Eggs Florentine
- Country Fried Steak, Buttermilk Biscuit, Sausage Gravy
- Buttermilk Pancakes, Maple Syrup, Warm Blueberry Compote
- Hardwood Smoked Bacon & Sausage Links
- Roasted Yukon Gold Potatoes, Peppers & Onions

\$45 PER PERSON



PLATED BREAKFAST

ALL PLATED BREAKFASTS INCLUDE PARKER HOUSE ROLLS, BUTTER, ARTISAN JAMS & PRESERVES

1ST TEE

First Course

Tropical Fruit Salad, Vanilla Yogurt

Entrée

Freshly Scrambled Eggs, Hardwood Smoked Bacon, Country Style Roasted Potatoes

\$28 PER PERSON

CAVALLO

First Course

Florida Oranges, Seasonal Berries, Whipped Cream

Entrée

Vanilla Bean French Toast, Balsamic Macerated Strawberries, Sausage Links, Roasted Pineapple & Brown Sugar Compote

\$32 PER PERSON

SOUTHERN BELLE

First Course

Savory Crepe, Smoked Salmon, Crème Fraîche, Pickled Onions, Chives

Entrée

Smoked Brisket Hash, Poached Egg, Hash Brown Casserole, Sausage Gravy, Green Onions

\$36 PER PERSON

CELEBRATION

First Course

Prosciutto Wrapped Melon, Burrata & Basil

Entrée

Citrus and Lump Crab Salad, Poached Eggs, Hollandaise, Asparagus Fingerling Potato Hash

\$40 PER PERSON



BREAKFAST ENHANCEMENTS

CHOICE OF THE FOLLOWING

- Greek Yogurt, Seasonal Berries & House Made Granola
- Egg & Cheese Biscuit or Bagel
- Ham, Egg & Cheese Croissant
- Bacon, Ham or Sausage & Cheese Biscuit or Bagel
- Morning Burrito: Scrambled Eggs, Cheddar Cheese & Choice of Bacon, Sausage, Turkey Sausage or Tofu & Vegan Cheese, Flour Tortilla
- Individual Quiche, Seasonal Ingredients
- Sliced Fresh Fruit
- Spinach, Artichoke, Mushroom & Goat Cheese Frittata

\$8 PER PERSON

CHEF ENHANCEMENTS

CHOICE OF THE FOLLOWING PER DOZEN

FRUIT KABOBS

Honey Yogurt

\$36 PER DOZEN

ARTISAN BREAKFAST PASTRIES

Scones, Butter Croissants, Danishes, Petit Cheddar Biscuits

\$45 PER DOZEN

ASSORTED N.Y. STYLE BAGELS

Cream Cheese, Whipped Butter

\$45 PER DOZEN

SMOKED SALMON, MINI BAGELS

Tomatoes, Pickled Red Onion, Capers, Hardboiled Egg,
Chive Crème Fraîche

\$50 PER DOZEN

BREAKFAST STATIONS

*Chef Attendant Required, \$180** Per Station. Stations Must be Ordered Based on Total Guest Count.*

OMELET STATION

Smoked Ham, Bacon, Turkey, Pork Sausage, Roasted Mushrooms, Red Onion, Red Bell Peppers, Asparagus, Tomatoes, Aged Cheddar, Swiss Cheese, Goat Cheese

\$18 PER PERSON

BELGIAN WAFFLE, PANCAKE OR FRENCH TOAST

Choice of One Breakfast Item, Warm Poached Stone Fruits, Whipped Butter, Maple Syrup

\$18 PER PERSON

BRUNCH STATIONS

*Chef Attendant Fee \$180** Per Station. Stations Must be Ordered Based on Total Guest Count.*

HONEY BAKED PIT HAM

Dijon Mustard, Flaky Cheddar Biscuits

\$370 | SERVES 30

SALMON WITH ARTICHOKE & SPINACH EN CROUTE

Grilled Asparagus, Dill Crème Fraîche

\$395 | SERVES 20

HERBS DE PROVENCE RUBBED PRIME RIB OF BEEF

Red Wine Jus, Horseradish Cream, Artisan Rolls

\$650 | SERVES 30

ROASTED TENDERLOIN OF BEEF

Au Jus, Horseradish Cream, Artisan Rolls

\$850 | SERVES 20

UPGRADE TO WAGYU BEEF ADDITIONAL \$750 | SERVES 15

BRUNCH TABLES

MARKET TABLE

Rouge Creamery Smokey Blue, Brie, Manchego, Aged Cheddar, Herb Crusted Goat Cheese, Seasonal Fruit Display, Jams, Dried Fruits, English Crackers & Bread Display

\$24 PER PERSON

ANTIPASTO TABLE

Marinated & Cured Olives, Roasted Peppers, Artichokes, Grilled Mushrooms, Prosciutto Di Parma, Bresola, Cappicola & Soppressata Chef's Selection of Cheeses, Rustic Italian Bread & House Made Focaccia

\$28 PER PERSON