

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

MORNING HAS BROKEN

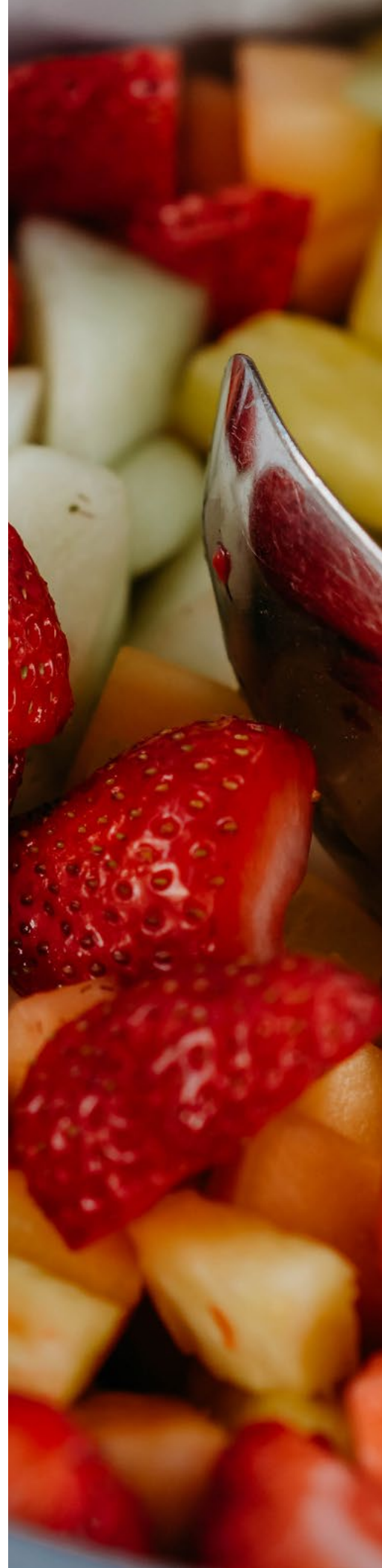
- Seasonal Fresh Fruit Display
- Honey Greek Yogurt Parfait, House Made Granola, Macerated Berries
- Danishes, Butter Croissants
- Assorted Bagels, Assorted Muffins
- Cream Cheese, Butter, Assorted Fruit Preserves
- Fresh Scrambled Eggs
- Silver Dollar Pancakes, Maple Syrup
- Hardwood Smoked Bacon &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

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

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



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

CAVALLO

First Course

Florida Oranges, Seasonal Berries, Whipped Cream

Entrée

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

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

CELEBRATION

First Course

Prosciutto Wrapped Melon, Burrata & Basil

Entrée

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



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

CHEF ENHANCEMENTS

CHOICE OF THE FOLLOWING PER DOZEN

FRUIT KABOBS

Honey Yogurt

ARTISAN BREAKFAST PASTRIES

Scones, Butter Croissants, Danishes, Petit Cheddar Biscuits

ASSORTED N.Y. STYLE BAGELS

Cream Cheese, Whipped Butter

SMOKED SALMON, MINI BAGELS

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

BREAKFAST STATIONS

Chef Attendant Required, 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

BELGIAN WAFFLE, PANCAKE OR FRENCH TOAST

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

BRUNCH STATIONS

Chef Attendant Fee Per Station. Stations Must be Ordered Based on Total Guest Count.

HONEY BAKED PIT HAM

Dijon Mustard, Flaky Cheddar Biscuits

SALMON WITH ARTICHOKE & SPINACH EN CROUTE

Grilled Asparagus, Dill Crème Fraîche

HERBS DE PROVENCE RUBBED PRIME RIB OF BEEF

Red Wine Jus, Horseradish Cream, Artisan Rolls

ROASTED TENDERLOIN OF BEEF

Au Jus, Horseradish Cream, Artisan Rolls

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

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