



## **Breakfast Buffet Specialties**

### **The Basics**

Freshly Squeezed Orange Juice,  
Assorted Seasonal Fruit and Berries  
Variety of Yogurts  
Breakfast Bakeries to Include:  
Muffins, Croissants, Danish, Bagels  
Sweet Butter, Cream Cheese and a Variety of Jams: Black Cherry, Strawberry, Orange Marmalade  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **La Valencia Continental**

Tropical Juices  
Seasonal Fruit Kabobs  
Variety of Yogurts and Breakfast Cereals  
Breakfast Bakeries to Include:  
Miniature Muffins, Danish, Croissants,  
Bagels and Banana Nut Bread  
Sweet Butter, Cream Cheese and a Variety of Jams: Black Cherry, Strawberry, Orange Marmalade  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **The Cove**

Chilled Juices to include:  
Orange, Grapefruit, Tomato and Juice du Jour  
Sliced Seasonal Fruit and Berries  
Variety of Breakfast Bakeries  
Sweet Butter and a Variety of Jams: Black Cherry, Strawberry, Orange Marmalade  
Variety of Yogurts, Breakfast Cereals & Granola  
Fluffy Scrambled Eggs  
Home Fried Potatoes  
Crispy Applewood Smoked Bacon Strips  
Pork Sausage Or Chicken Apple Sausage Links  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea



## **Breakfast Buffet Specialties (Continued)**

### **Healthy Start**

Chilled Juices to include:

Orange, Grapefruit, Tomato and Juice du Jour

Sliced Seasonal Fruit and Berries

Variety of Low Fat Yogurts and Granola

Steel Cut Irish Oatmeal with Raisins and Brown Sugar

Egg White Scramble with Chef's Selection of Seasonal Vegetables

Chicken Apple Sausage Links

Seven Grain Waffles or French Toast

with Seasonal Berry Compote and Ricotta Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### **La Valencia Buffet**

Chilled Juices to include:

Orange, Grapefruit, Tomato and Juice du Jour

Sliced Seasonal Fruit and Berries

Variety of Breakfast Bakeries: Buttery Croissants, Housemade Muffins, Fruit and Cheese Danish

Sweet Butter and a Variety of Jams: Black Cherry, Strawberry, Orange Marmalade

Variety of Yogurts, Breakfast Cereals and Granola

Eggs Benedict and Hollandaise Sauce; with Canadian Bacon, Spinach Florentine or Smoked Salmon

Thick Crunchy French Toast or Fluffy Pancakes

Served with Warm Vermont Maple Syrup

Fluffy Scrambled Eggs with Chives

Home Fried Potatoes with Bell Peppers & Onions

Crispy Applewood Smoked Bacon Strips

Pork Sausage Links or Chicken Apple Sausage Links

Freshly Brewed Coffee, Decaffeinated Coffee and Tea



## **Breakfast Buffet Specialties (Continued)**

### **Flavors of La Valencia Brunch Buffet**

Chef Attendant required at \$150.00 Per Chef Attendant

Menu is based on a Two Hour Reception

50 Person Minimum

Chilled Juices to include:

Orange, Grapefruit and Juice du Jour

Sliced Seasonal Fruit and Berries

Variety of Breakfast Bakeries

Sweet Butter and a Variety of Jams: Black Cherry, Strawberry, Orange Marmalade

Home Fried Potatoes

Crispy Applewood Smoked Bacon Strips and Pork Sausage Links

Atlantic Smoked Salmon, Bagels and Cream Cheese

### **Thick Crunchy French Toast**

Warm Vermont Maple Syrup and Strawberry Compote

### **Prawns and Crab Claws on Ice**

With Lemon Wedges and Cocktail Sauce

### **Mixed Green Salad**

Cherry Tomatoes, Carrots, Candied Walnuts and Champagne Vinaigrette

### **Spinach Salad**

Pine Nuts, Feta Cheese, Marinated Red Onions and Aged Balsamic Vinaigrette

### **Vine Ripe Tomato Salad**

Golden and Red Tomatoes, Buffalo Mozzarella, Toasted Pine Nuts, Opal Basil

Red Onion and Extra Virgin Olive Oil

### **Omelette Station with Chef Attendant**

Mushrooms, Tomatoes, Green Onions, Diced Ham, Bell Peppers and Cheese

### **Roasted New Zealand Leg of Lamb**

**Whole Roasted Prime Rib of Beef** with Creamy Horseradish and Au Jus

*\*Lamb and Prime Rib Can Either be Displayed or Carved*

### **Dessert Buffet**

Variety of Pastries, Fruit Tarts and Cakes

Freshly Brewed Coffee, Decaffeinated Coffee and Tea