



BREAKFAST AND BRUNCH MENUS

CONTINENTAL BREAKFASTS

(Based on up to 1½ hours of service)

Inclusive of Coffee – Regular and Decaffeinated, and Assorted Teas

LITE START

Florida Orange Juice
Whole Fresh Fruit
Chef's Selection of Breakfast
Pastries and Breads
Jams, Jellies and Whipped Butter
\$8.75++ per person

Florida Orange Juice
Chef's Selection of Whole and
Fresh Sliced Fruit and Berries with
Berry Yogurt Dip
Chef's Selection of Pastries and
Breads
Whipped Butter, Jellies and Jams
Cold Cereals with Whole or Skim
Milk
\$10.75++ per person

THE BRICK & FIRE CONTINENTAL

SUGGESTED BUFFET BREAKFASTS ENHANCEMENTS

Assorted Bagels with Flavored
Cream Cheese
\$4.00++ per person

Scrambled Eggs
\$3.00++ per person

Bacon and Sausage Links
\$3.50++ per person

Grilled Ham Steaks
\$3.50++ per person

Scrambled Eggs in a Flaky
Croissant
\$4.50++ each

Bacon, Egg & Cheese Croissant
\$5.00++ each

Waffles with Assorted Syrups
\$4.75++ per person

Hot Cereal Station with Oatmeal, Cream of Wheat, and Grits with Assorted
Toppings
\$4.00++ per person

Omelets made to order
Toppings to include Ham, Onion, Peppers, Mushrooms, and Cheese
*\$6.25++ per person - Requires attendant - \$80.00 per chef

BREAKFAST BUFFETS

Based on up to 2 hours of service
Inclusive of Coffee – Regular and Decaffeinated, and Assorted Teas

BUFFET BREAKFAST #1

Florida Orange Juice and a Selection of Assorted Juices
A Selection of Seasonal Sliced Fruit to include Melons, Berries and Pineapple
An Assortment of Cold Cereals to include Granola with Whole and Skim Milk
Scrambled Eggs
Sausage Links and Bacon
Oven Roasted Red Potatoes with Caramelized Onions
Warm Biscuits and Country Gravy
Chef's Selection of Breakfast Pastries with Jams, Marmalades and Butter
\$14.50 ++ per person

BUFFET BREAKFAST #2

Florida Orange Juice and a Selection of Assorted Juices
Display of Seasonal Fresh Fruits, Melons, and Berries
Selection of Dry Cereals, Granola, with Whole or Skim Milk
Assortment of Individual Yogurts
Italian Scrambled Eggs with Roasted Bell Peppers, Onions, and Fontina Cheese
French Toast with Syrups
Sausage Links and Bacon
Oven Roasted Red Potatoes with Caramelized Onions
Chef's Selection of Breakfast Pastries with Jams, Marmalades and Butter
\$17.50 ++ per person

BUFFET BREAKFAST #3

Florida Orange Juice and a Selection of Assorted Juices
Selection of Cold Cereals and Granola with Whole or Skim Milk
A Selection of Seasonal Sliced Fruit to include Melons, Berries and Pineapple
Smoked Salmon with Bagels, Sweet Red Onions, Capers and Cream Cheese
*Egg Station
Made to order Eggs and Omelets
Toppings to include Ham, Onion, Peppers, Mushrooms, and Cheese
Cheese Blintzes with Blueberry Sauce
Bacon and Sausage Links
Oven Roasted Red Potatoes with Caramelized Onions
Chef's Selection of Breakfast Pastries with Jams, Marmalades and Butter
\$28.00 ++ per person

*Requires chef attendant, \$80.00 per chef

PLATED BREAKFASTS

All plated breakfasts are served with Florida Orange Juice, Baskets of Breakfast Pastries and Muffins, Coffee - Regular and Decaffeinated and Assorted Teas

PLATED BREAKFAST #1

Medley of Fresh Seasonal Fruit and Berries with Yogurt Sauce
Scrambled Eggs with Cheddar Cheese and Chives
Bacon and Sausage Links
Breakfast Potatoes with Peppers and Onions
\$12.75++ per person

PLATED BREAKFAST #2

Fresh Sliced Strawberries, Crème Fraiche and Honey
Italian Omelet with Pepperoni, Stout Tomato Sauce, Mozzarella Cheese and Pepperoncini
Grilled Italian Sausage Link
Rosemary Roast Fingerling Potatoes with Peppers and Onions
\$16.50++ per person

PLATED BREAKFAST #3

Balsamic Grilled Peaches with Mascarpone Cheese
Eggs Benedicto – Poached Eggs on Crostini with Prosciutto de Parma, Grilled Plum Tomatoes and Diavolo Hollandaise
Balsamic Grilled Asparagus Spears and Sweet Red Onions
Bruschetta with Tomatoes, Basil and Capers
\$17.75++ per person

BRICK & FIRE DOWNTOWN BRUNCH

Based on up to 2 hours of service
(Minimum 20 guests)

Florida Orange Juice and a Selection of Assorted Juices

Sliced Seasonal Fruits and Berries

Antipasto Platter of Sliced Meats, Cheeses, and Grilled Vegetables

Smoked Salmon with Toasted Bagels and Appropriate Condiments

**Omelet Station*

Made to Order with a Wide Selection of Toppings

Bacon and Sausage Links

Breakfast Potatoes with Caramelized Onions and Peppers

Broiled Salmon with Minestrone Vegetables

Mixed Greens Salad Bar with Choice of Toppings and Dressings

Carved Flank Steak Bresaola with Tomato Gremolata

Wood Oven Roast Chicken Marsala with Prosciutto Ham and Cremini
Mushrooms

Grilled Vegetables Caponata

Coffee, Regular and Decaffeinated, Tea, Iced Tea, and Milk

\$48.50++ per person

**Requires chef attendant, \$80.00 per chef*

**Chef attended stations can be served buffet style*