



ELBOW BEACH BERMUDA

Group Arrival and Registration

Assorted Finger Sandwiches

Choice of 4

Cedar Smoked Salmon with Honey and Mustard Grain

Cucumber and Cream Cheese

Tomato Mousse

Chopped Ham and Parsley

Egg, Watercress and Mayonnaise

Tuna and Mayonnaise

Smoked Cheddar with Sun Dried Tomato

Curried Shrimp

\$ 12 Per Person

Mini Pastries

\$ 10 Per Person

Chilled Fresh Fruit Kebabs

\$ 10 Per Person

Potato Chips and Pretzels

\$ 6 Per Person

Basket of Mixed Danish Pastries and Croissants

\$ 8 Per Person

Selection of Home Made Cookies

\$ 7 Per Person

Assorted Fresh Baked Cookies and Brownies

\$ 8 Per Person

Whole Fruit

\$ 4 Per Person

Breakfast Buffets

The Continental Breakfast

\$ 22 Per Person

Chilled Orange, Grapefruit, Apple and Tomato Juice

Cornflakes, All Bran, Raisin Bran, Rice Krispies,
Special K, Granola, Muesli

Selection of Natural and Fruit Yogurts

Selection of Homemade Croissants, Danish Pastries, Toast, Raisin Bread, Bagels and
Muffins

Served with Selection of Jams, Marmalade and Honey

Blended Coffee, Decaffeinated Coffee, Selection of Teas

The VIPs Breakfast

\$ 30 Per Person

Freshly squeezed Orange, Grapefruit and Apple Juices

Chilled Grape Juice and Tomato Juice

Fresh Fruit Smoothies – Strawberry, Mango, Banana with Honey and Granola

Cornflakes, All Bran, Raisin Bran, Rice Krispies,
Special K, Granola, Muesli

Dried Fruits and Nuts

Full Cream, Skim and Soy milk

Selection of Individual Hung yoghurt “shooters” with Fresh Fruit Compotes topped with
Granola

Natural Yogurt

Selection of Homemade Croissants, Danish Pastries, Toast, Bagels and Muffins

Served with Selection of Jams, Marmalade and Honey

Blended Coffee, Decaffeinated Coffee, Selection of Teas

The Elbow Breakfast

\$ 28 Per Person

Chilled Orange, Grapefruit, Apple and Tomato Juice

Selection of Homemade Croissants, Danish Pastries, Raisin Toast, Whole Meal and White Toast, Bagels and Muffins Served with Selection of Jams, Marmalade and Honey

Yogurt

Selection of Tropical Sliced Fruit

Cornflakes, All Bran, Raisin Bran, Rice Krispies,
Special K, Granola, Muesli

Choice of Cooked Breakfast

Choice of 1

Scrambled Eggs with Bacon, Grilled Ham, Pork Sausages,
Field Mushrooms and Tomatoes

or

Elbow Cured Salted Codfish with Boiled Potatoes, Boiled Eggs, Banana and Avocado

or

Pancakes

Original, Blueberry, Chocolate, Banana

or

French Toast

Original Syrup and Whipped Cream

Strawberry, Fresh Strawberries, Strawberry Coulis, Dusted with Cinnamon and Powdered Sugar

Bacon, Syrup and Whipped Cream, Bacon Strips

Blended Coffee, Decaffeinated Coffee, Selection of Teas

Breakfast Enhancements

***Omelete Station**

Cheese, Ham, Mushroom, Tomato, Peppers and Onions
\$ 12 Per Person

Poached Eggs Benedict

Toasted English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce
\$ 10 Per Person

French Crepes

Filled with Black Cherries and Dusted with Cinnamon
\$ 9 Per Person

Selection of Tropical Sliced Fruit

\$ 10 Per Person

Selection of Cold Cuts

Gammon Ham, White Turkey Breast, Milano Salami, Mortadella, Prosciutto
Cornichons, Cocktail Onions and Mustards
\$ 11 Per Person

Imported International Cheeses

\$ 11 Per Person

French Toast or Pancakes

with Maple Syrup
\$ 9 Per Person

Smoked Salmon and Cream Cheese

with Lemon, Onions, Capers and Bagels
\$ 14 Per Person

Bacon or Sausage

\$ 6 Per Person

***A CHEF'S FEE OF \$90 APPLIES FOR THE FIRST HOUR AND \$40 FOR EACH ADDITIONAL HOUR
THEREAFTER.**