

Breakfast Buffet

Continental

Orange, Pineapple and Papaya Juice
Fresh Seasonal Sliced Fruit

Selection of Homemade Breakfast Pastries
Butter, Jams and Marmalades

Natural and Fruit Yogurt

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

US\$ 25 per person

Breakfast Enhancements

Selection of Dry Cereals, Regular and Low-Fat Milk
US\$ 5 per person

Selection of Cold Cuts and Cheese
US\$ 10 per person

Bagels with Cream Cheese and Smoked Salmon
Traditional garnitures: diced tomatoes, capers, red onions, boiled eggs
US\$ 15 per person

Eggs Benedict
US\$10 per person

Omelet Station – Chef required at \$120.00 (One per 20 guests)
Eggs and Egg Whites, Ham, Bacon, Chorizo, Onions, Tomatoes, Mushrooms, Spinach, Peppers and Cheese
US\$ 12 per person

Riviera

Orange, Pineapple and Papaya Juice
Fresh Seasonal Sliced Fruit
Wild Berry Cocktail with Honey and Mint

Selection of Dry Cereals, Whole and Low-Fat Milk

Selection of Homemade Breakfast Pastries
Butter, Jams and Marmalades

Scrambled Eggs Mexican Style
With Tomato, Onion and Cilantro

Crispy Smoked Bacon and Sausage
Roasted Potatoes with Spring Onions
Cherry Tomatoes Sautéed with Garlic and Thyme
Refried Black Beans

Cottage Cheese Pancakes with Peach and Vanilla Compote

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

US\$ 35 per person