

POINT ROYAL

BREAKFAST MENU

BREAKFAST BUFFET

Buffet inclusive of
La Colombe drip coffee or juice

Adults 35.00

Children 2-12 19.00
Under 2 Free

PASTRIES

Butter Croissant

Lemon Thyme Scone

Blueberry Muffin

Brown Sugar Cocoa Coffee Cake

Daily Donut

POINT ROYAL CEREAL BAR

Cereals

Frosted Flakes, Granola, Special K,
Cheerios

Fresh Fruits

Blueberries, Blackberries, Bananas, Strawberries

Add-Ons

Candied Walnuts, Banana Chips, Toasted Coconut,
Chai Tea Powder, Cocoa Powder, Chocolate Chips,
Marshmallows

Drizzles

Vanilla, Raspberry Mint, Chocolate, Cinnamon

Milks

Skim, Whole, Soy, Almond

CHEESE CHARCUTERIE & SALADS

Artisanal Cheese

Loblolly Tomme, Magnolia Gouda, Goat Cheese,
Pickled Vegetables, Jams & Compotes

Charcuterie & Cured Meats

Prosciutto Di Parma, Spanish Chorizo, Salumi,
Bresaola, Salmon Rillettes, Pickles & Olives

Point Royal Cobb

Romaine Lettuce, Watercress, Avocado,
Garbanzo Beans, Bacon, Celery, Scallions,
Radish, Cucumbers, Hard Boiled Eggs

Salad Bar

Arugula, Mix Greens, Cherry Tomatoes, Chickpeas,
Shaved Radishes, Cucumbers, Pickled Onions,
Parmesan Cheese, Poppy Seed Vinaigrette,
Cumin-Lime Vinaigrette, Seasonal Daily Selections

Heirloom Tomato & Cantaloupe

Red Onion, French Feta, Mint, Extra Virgin Olive Oil,
Cucumbers, Sweet Chili Vinaigrette

CHILLED & HOT SELECTIONS

Lychee Yogurt

Apple-Tarragon Compote, Roasted Macadamias

Mango Yogurt

Berries, Passion Fruit, House Made Granola,
Dark Chocolate

Overnight Oats

Greek Yogurt, Almond Milk, Chia Seeds, Agave
Nectar, Sesame Seed, Orange Zest, Cinnamon

Malted Waffles

Whipped Cream, Fruit Compote, Maple Syrup

Breakfast Reuben

Corned Beef, Pickled Cabbage, Gruyère,
Scrambled Egg, Comeback Sauce

Smoked Salmon

Florida Smoked Salmon, Red Onions,
Whipped Cream Cheese, Lemon, Capers,
Hard Boiled Eggs, Cucumbers, Assorted Bagels

Fresh Fruits Display

Seasonal Berries, Whole & Sliced Fruits

EGGS

Tortilla Espanola

Confit Potato & Onions, Chorizo Aioli

Farm Egg Omelets

Grilled Mix Mushroom, Spinach, Gruyere,
Roasted Vegetables of the Day, Sharp Cheddar,
Goat Cheese

Eggs in Cocotte

Chickpea, Spanish Smoked Paprika, Salsa Roja,
Gruyere Cheese, Andouille Sausage

BREAKFAST SIDES

Pork & Chicken Breakfast Sausages

Applewood Smoked Bacon

Crispy Breakfast Potatoes

Parmigiano, Rosemary, Onion

Roasted Cauliflower Succotash

English Peas, Baby Carrots, Sweet Corn



Executive Chef Jorge Negrón
Chef Geoffrey Zakarian

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. there is a risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

