

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

Scone of the Day

Assorted Muffins

Pumpkin Cake

Assorted Pastries

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, Salami, Salmon Rillettes,
Pickled Vegetables

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

EGGS & WAFFLES

Farm Egg Omelets

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

Malted Waffles

Whipped Cream, Fruit Compote, Maple Syrup,
Chocolate Chips, Marshmallows, Fresh Berries,
Toasted Coconut

CHILLED & HOT SELECTIONS

Peanut Butter & Currants Porridge

Oatmeal, Milk, Spices, Yogurt

Sweet Potato-Brussels Sprouts Hash

House-Made Corned Beef, Peppers, Red Onions,
Celery, Cilantro Aioli

Overnight Oats

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

Eggs in Purgatory

Tomatoes, Onion, Jalapeno, Andouille Sausage

Guava-Cheese Baked French Toast

Cornbread, Milk, Vanilla

Chicken & Biscuits

Buttermilk Fried Chicken, Warm Biscuits, Bacon
Jam, Sausage Gravy

Yogurt Bar

Plain Greek Yogurt, Chia Yogurt, Seasonal Yogurt,
Chocolate Chips, Granola, Toasted Coconut, Fresh
Berries, House-Made Compotes, Toasted Nuts,
Honey, Agave

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

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 Negron
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.

