

POINT ROYAL

THE ROYAL BRUNCH

11:30 AM - 2:00 PM

Buffet inclusive of
La Colombe drip coffee or juice

Adults 45.00

Children 2-12 19.00
Under 2 Free

Bottomless Bloody Mary's &
Mimosas 30.00

PASTRIES

Butter Croissant

Lemon Thyme Scone

Blueberry Muffin

Brown Sugar Cocoa Coffee Cake

Dessert Assortment

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

EGGS

Deviled Eggs

Seasonally Flavored

Eggs Any Way

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

Eggs in a Vessel

Market Driven, Accoutrement

Eggs Scramble

Chive, Truffle Oil

CHEESE CHARCUTERIE & SALADS

Artisanal Cheese

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

Charcuterie & Cured Meats

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

Daily Greens

Seasonal Toppings

Point Royal Pasta Salad

Sun Dried Tomato, Artichoke, Olives, Provolone,
Celery, Oregano Vinaigrette

Floridian Panzanella

Heirloom Cherry Tomatoes, Avocado, Red Onion,
Cucumber, Hearts of Palm, Pumpernickle Croutons

BREAKFAST SIDES

Breakfast Sausages

Turkey, Pork

Applewood Smoked Bacon

Daily Hash

Oven Roasted San Marzano Tomatoes

CHILLED & HOT SELECTIONS

Yogurt Bar

Medley of Fixings

Overnight Oats

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

Malted Waffles

Whipped Cream, Fruit Compote, Maple Syrup

Smoked Salmon

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

Shrimp Cocktail

House Cocktail Sauce, Lemons

Ceviche

Oysters on the Half Shell

Lemon Mignonette

Breakfast Flatbread

Seasonal Toppings

Toast of the Day

Fresh Bread, Pickled Vegetable

Fresh Fruits Display

Seasonal Berries, Whole & Sliced Fruits

CARVING STATION

Chef's Selection

Traditional Sauces



Chef de Cuisine Daniel Siegelman
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.

