

HOTEL COLONNADE

Coral Gables

BREAKFAST

CONTINENTAL #1

Fruit Salad
Fresh Baked Pastries and Latin Inspired Pastelitos
English Muffins, Bread Assortment
Jams, Jellies, Sweet Butter
Coffee, Tea, Juice

CONTINENTAL #2

Fruit Salad
Fresh Bakery Basket | scones | croissants
Ciabatta Bread, Bread Assortment
Steal Cut Oats | cinnamon | nutmeg | milk or almond milk
Breakfast Charcuterie Plates | meat and cheeses
Coffee, Tea, Juice

HOT BREAKFAST BUFFET #1

Fruit Salad
Bakery Assortment of Fresh Pastries and Latin Inspired Pastelitos
Bread Assortment | jams | jellies | butter
Greek Yogurt and Granola Station
Caramelized Plantains
Breakfast Scramble | organic eggs or egg whites | avocado | cotija cheese | side of sour cream and salsa
Bacon, Sausage, or Turkey Sausage
Coffee, Tea, Juice

HOT BREAKFAST BUFFET #2

Fruit Salad
Fresh Bakery Assortment of Breakfast Breads | scones | croissants | fruit Danish | Latin inspired pastelitos
Egg Scramble
Plantain Hash | onions | maduros | with or without bacon | cotija cheese | peppers
Bacon, Sausage, choice of either Turkey Sausage or Chicken Sausage
Roasted Breakfast Potatoes
Coffee, Tea, Juice

Prices are exclusive of 24% taxable service charge and 9% state sales tax

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PLATED BREAKFAST

INCLUDES:

Baskets of flaky croissants, muffins and assorted Danishes, squeezed orange juice, freshly brewed premium regular and decaffeinated coffee and select teas with sugar three ways – milk, cream and skim milk, honey and lemon

PLATED BREAKFAST #1

fresh scrambled eggs | roasted breakfast potatoes | bacon or sausage

PLATED BREAKFAST #2

Brioche French toast | warm syrup | sweet butter | roasted breakfast potatoes | bacon or sausage

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BREAKFAST ENHANCEMENTS

Chorizo Hash

Caramelized Plantains

Turkey Bacon or Chicken Sausage or Turkey Sausage

Chia Seed Yogurt Parfait | mango | coconut | house granola

Griddled Salmon | avocado | spinach | ciabatta toast | fried egg | sriracha yuzu hollandaise

Quiche | gruyere and roasted leek | roasted vegetables | ham | three cheese

Charcuterie Plate | meats | cheeses | dried fruit | jams

Brioche French Toast | warm syrup | sweet butter

Buttermilk Pancakes

Buckwheat Pancakes

Spiced Blueberry Compote

Buttermilk Waffles | sweet butter | toppings

Bagels | jams | jellies | butter

Smoked Salmon | capers | red onion | cornichons

Omelet Station (Chef attendant required - 125)