



A Caribbean American Experience

Havana Jack's Oceanside Catering Menu

www.havanajacks oceanside.com



Hot Hors d'Oeuvres

Priced per dozen

| | |
|--|---------|
| Mini Black Angus Sliders with a Garlic Aioli..... | \$27.00 |
| Bacon Wrapped Scallops with a Rum berry Sauce..... | \$27.00 |
| Coconut Crusted Shrimp with Sweet Chili Sauce..... | \$30.00 |
| Mini Crab Cakes with a Chipotle Aioli..... | \$30.00 |
| Wild Mushroom Caps with Boursin Cheese..... | \$27.00 |
| Chicken and Cheese Quesadilla with an Avocado Dip..... | \$22.00 |
| Chicken Satay with a Thai Peanut Sauce..... | \$22.00 |
| Beef Satay with a Thai Chili Sauce..... | \$22.00 |
| Conch Fritters with a Key Lime Dipping Sauce..... | \$25.00 |
| Oysters Rockefeller..... | \$27.00 |
| Spanakopita Triangles with a Tzatziki Sauce..... | \$25.00 |
| Shrimp Empanadas with Avocado Salsa..... | \$27.00 |
| Vegetable Empanadas with Mango Salsa..... | \$22.00 |
| Sweet and Sour Meatballs..... | \$22.00 |
| Shrimp Scampi Flatbread Pizza..... | \$27.00 |

Served Butler Style

***Minimum Order of 24 Pieces per Selection Available in Multiples of 12
We Recommend Five to Six Hors D' Oeuvres for Each Guest per Hour***

18% Taxable Service Charge and 7% Florida Sales Tax is applied to All Food and Beverage



Cold Hors d'Oeuvres

Items Priced Per Dozen

| | |
|--|---------|
| Prosciutto Wrapped Asparagus Glazed with a Reduced Balsamic | \$20.00 |
| Chilled Gulf Shrimp (3) with Cocktail Sauce and Lemon..... | \$39.00 |
| Assorted Silver Dollar Sandwiches (Chicken and Tuna Salad)..... | \$18.00 |
| Bruschetta-Basil Marinated Roma Tomatoes on Toast Rounds | \$19.00 |
| Sliced Tenderloin Sandwich and Horseradish Cream..... | \$28.00 |
| Caprese Kabobs-Mozzarella Basil and Cherry Tomato with a Balsamic Glaze..... | \$21.00 |
| Sesame Seared Ahi Tuna with Seaweed Salad..... | \$54.00 |
| Shrimp Ceviche on Cucumber Wheels..... | \$39.00 |
| Tuna Tartare on Rice Cakes..... | \$42.00 |
| Jamaican Spiced Pork Slider with Mango Chutney..... | \$26.00 |

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Dinner Appetizers

Optional Enhancements

(Select one for your group)

- Mozzarella and Vine Ripe Tomato Tower with Pesto Vinaigrette
 - Wild Mushroom and Gorgonzola Risotto
 - Carpaccio of Beef with Garlic-Sage Aioli and Crostini
 - Rock Shrimp Hash Cakes with Black Pepper Maple Syrup
 - Smoked Salmon, Potato Cake, Honeyed Mascarpone and Apple Salad
 - Napoleon of Micro Greens, House Smoked Salmon and Parmesan Crisps
- \$9 per Person**

- Gnocchi with Duck Confit, Spinach, Tomatoes and Herb Butter
 - Jumbo Lump Crab Cakes with Roasted Corn Salad and Tabasco Butter
 - Bacon Wrapped Quail with Orange and Plum Salad
 - Lobster and Asparagus Spring Rolls Ceviche "Martini"
- \$12 per Person**

- Coconut Crusted Baby Lobster Tails with Mango-Apricot Salad
 - Warm Seafood Cocktail with Shrimp, Scallops and Jumbo Lump Crab
 - Seared Ahi with Wasabi-Soy Mustard and Mango Salad
 - Lobster Ravioli with Asparagus and White Truffle Oil
 - Sugar Cane Shrimp with Coconut and Barbados Rum Sauce
- \$15 per Person**

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Dinner Entrées

Breast of Chicken Florentine

Breast of Chicken Stuffed with Creamed Spinach and Mushrooms,
Parmesan Polenta, Roasted Red Pepper Coulis

\$28.95

Seared Native Grouper

Almond Brown Sugar Crust, Jasmine Rice, Lemongrass Beurre Blanc

\$35.95

Grilled Filet Mignon

Parmesan Potato Gratin, Wild Mushroom Ragout, Cabernet Demi-Glace

\$35.95

Vegetarian

Napoleon of Portabella Mushrooms, Roasted Peppers, Zucchini and
Spinach with Herb and Truffle Scented Orzo

\$30.00

Key Lime Chicken and Prawns

Marinated Chicken and Jumbo Prawns, Caramelized Garlic Whipped
Potatoes, Cilantro Beurre Blanc

\$35.00

Sweet Basil Seared Grouper and Gulf Coast Prawns

Saffron Mashed Potatoes, Champagne Butter Sauce and
Sweet Tomato Confit

\$45.00

Filet Mignon and Citrus Lobster Tail

Pecorino Romano-Herb Risotto, Caramelized Shallot Demi-Glace and
Ruby Red Grapefruit Beurre Blanc

\$55.00

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Dinner Buffet

Havana Jacks

Mini Crab Cakes

Peel and Eat Shrimp

Tuna Tartar, served on Wonton chips, with Sweet soy and Wasabi aioli

Beach House Salad with Citrus Vinaigrette

Sliced Prime Rib of Beef with herb Au Jus

Calypso Shrimp and Crab Pasta

Pollo Cubano

Blackened Mahi, topped with Warm Tropical Salsa

Green Beans with onion

Red Skin garlic mashed potatoes

Caribbean Rice

Broccoli Casserole

Dessert Station

Key Lime Pie

Pina Colada Bread Pudding

\$55 per Person

Maximum Dinner Buffet Service Time is 90 Minutes

All Dinner Buffets Include: Baked Breads and Sweet Cream Butter

Regular and Decaffeinated Coffee or Tea

(Minimum of 40 Guests)

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Dinner Buffet

Taste of Italy

- Caesar Salad Station
 - Caprese Salad
- Chicken Picata with Lemon Caper Beurre Blanc
 - Lasagna
 - Baked Ziti
- Roasted Italian Vegetables
- Assorted Rolls and Sweet Cream Butter
 - Tiramisu and Cannoli

\$58.00

Floridian

- Seasonal Field Greens with Assorted Condiments and Orange Ginger Vinaigrette
 - Seasonal Fruit Salad with Grand Marnier Drizzle
- Shrimp and Shell Pasta Salad, Grilled Pineapple with Habanero Pepper Dressing
 - Jumbo Shrimp and Vegetable Skewers
 - Jerk Spiced Pork Loin, Rum and Molasses Glaze
- Key Lime Marinated Chicken Breast, Tropical Fruit Salsa
 - Sweet Potato and Plantain Hash
 - Chef's Seasonal Vegetable Medley, Chili Butter
- Key Lime Pie, Peach Cobbler and Coconut Cream Pie

\$67.00

Maximum Dinner Buffet Service Time is 90 Minutes
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Regular and Decaffeinated Coffee or Tea
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Dinner Buffet

New Orleans

- Baby Field Greens with Assorted Toppings
- Asparagus Salad with Lemon Dill Dressing
- Potato and Smoked Ham Salad with Marjoram
 - Cajun Style Gumbo
 - Black-Eyed Pea Succotash
 - Fried Okra with Remoulade
- Crawfish and Andouille Sausage Jambalaya
- Cornmeal Crusted Catfish with Lemon Parsley Butter
 - Corn Bread Muffins and Biscuits
 - Caramel Bourbon Bread Pudding
 - Crème Brûlée

\$59.95

Texas Ho-Down

- Texas Field Greens with Accompaniments
 - Vinegar and Bacon Slaw
- Roasted Pepper and Five Bean Salad
- Fresh Guacamole and Salsa with Tortillas
- Carved Chipotle and Molasses Rubbed Turkey Breast
 - Hickory Smoked BBQ Beef Brisket
 - Texas Style BBQ Sausage
 - Slow Smoked BBQ Ribs
 - Baked Taters with All the Fixing's
 - Grilled Corn on the Cob
 - Smoked Pork and Sweet Beans
 - Grilled Garlic Texas Toast
 - Fresh Baked Pies and Cakes

\$62.95

Children's Buffet

- Chicken Tenderloins with Honey Mustard and Sweet Barbecue Sauce
 - Creamy Macaroni and Cheese
- Hot Dogs with Ketchup and Mustard
 - Buttered Corn
 - Sliced Seasonal Fruit
 - Baked Warm Cookies
- Fruit Juice Boxes and Lemonade

\$23.95

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All Dinner Buffets Include: Baked Breads and Sweet Cream Butter
Regular and Decaffeinated Coffee or Tea
(Minimum of 20 Guests)

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Dinner Buffet

Steak House

- Classic Shrimp Cocktail with Bloody Mary Sauce and Lemons
- Wedge Salad with Bacon, Tomatoes and Chunky Bleu Cheese Dressing
- Beefsteak Tomato and Onion Salad with Fresh Mozzarella and Basil
 - Mascarpone, Cheddar and Asiago Potato Gratin
 - Caramelized Shallot Creamed Spinach
 - Sautéed Wild Mushrooms and Onions
 - Grilled To Order Steaks To Include:
Aged Ribeye* N.Y. Strip Steaks* Tenderloin Filets*
- Sauces to Include: Cabernet Demi Glace and Classic Béarnaise
- Mile High Chocolate Cake, Bread Pudding with Whiskey Sauce

\$69.95 Per Person

**Requires Carving Attendant at \$150 per 50 guests*

Cook Out

- Country Potato Salad and Cole Slaw
 - Sweet BBQ Baby Back Ribs
 - Jack Daniel's Glazed Chicken
 - Grilled NY Strip Steaks
 - Salmon & Shrimp Skewer
 - Baked Beans or Green Beans
 - Herb Roasted Potatoes
- Assorted Rolls and Sweet Cream Butter
- Chef's Themed Selection of Desserts

\$65.95

Maximum Dinner Buffet Service Time is 90 Minutes
All Dinner Buffets Include: Baked Breads and Sweet Cream Butter
Regular and Decaffeinated Coffee or Tea
(Minimum of 40 Guests)

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Buffet Enhancements

Classic Caesar Salad

- Crisp Romaine Leaves Tossed in Traditional Dressing
- Shaved Parmesan, Focaccia Croutons and Cracked Black Pepper
- Black Tiger Shrimp and Roasted Chicken

**Culinary Attendant Required at \$150 per 50 Guests*

\$18.00

Hammock Raw Bar

- Wianno Oysters, Jumbo Shrimp, Gulf Coast Oysters, Little Neck Clams and Alaskan King Crab

**Culinary Attendant Required at \$150 per 50 Guests*

Service Based on 6 Pieces of Seafood per Guaranteed Number of Guests

\$30.95

Sushi

- Assortment of Rolled, Raw and Cooked Sushi with Pickled Ginger, Wasabi and Soy Sauce

**Sushi Chef Required at \$200 per 50 Guests*

Service Based on 6 Pieces of Sushi per Guaranteed Number of Guests

\$39.95

Paella

- Cooked To Order Shrimp, Mussels, Clams, Scallops and Andouille Sausage with Saffron Rice, Olives, Tomatoes, Garlic and Fresh Herbs

**Culinary Attendant Required at \$150 per 50 Guests*

\$29.95

Maximum Service Time is 90 Minutes

Available for a Minimum of 40 Guests

Maximum Dinner Buffet Service Time is 90 Minutes

All Dinner Buffets Include: Baked Breads and Sweet Cream Butter

Regular and Decaffeinated Coffee or Tea

(Minimum of 40 Guests)

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Carving Board

Salt Crusted Mahi Mahi

Served with Rosemary Aioli, Roasted Tomatoes, Olive Pesto
and Crispy Flatbreads

\$300 Serves Approximately 20 Guests

Slow Roasted Prime Rib of Beef

Caramelized Shallot, Mini Rolls, Horseradish Cream and Port Wine Jus

\$525 Serves Approximately 35 Guests

Pistachio & Pesto Crusted Leg of Lamb

Balsamic Jus and Mint Jelly

\$425 Serves Approximately 30 Guests

Five Pepper Crusted Tenderloin

Petite Syrah Sauce, Mini Rolls and Horseradish Cream

\$325 Serves Approximately 20 Guests

Roasted Turkey Breast

Mini Rolls, Sage Bourbon Pan Gravy

\$300 Serves Approximately 30 Guests

Stuffed Marinated Pork Loin

Wild Mushroom-Spinach Stuffing, Marsala Pan Gravy

\$300 Serves Approximately 30 Guests

All Items Require a Chef Attendant at \$150 per 50 Guests

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Dessert

Plated Desserts (Priced Per Person)

Cheese Cake (Classic or Turtle)
\$5.00

Warm Bread Pudding with Caramel Sauce
\$5.00

Tiramisu
\$5.00

Key Lime Pie
\$5.00

Coconut Cream Pie
\$5.00

Chocolate Mousse with fresh whipped cream and berries
\$5.00

Dessert Displays (Priced Per Person)

Sundae Bar

Toppings Include Hot Fudge, Caramel Sauce, Nuts, Sprinkles, and Whipped Cream

\$4.00

The Cookie Jar

Bakery Fresh Cookies, Brownies, and Krispy Rice Treats

\$3.50

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Bar Menu

Resort Brand Spirits

Smirnoff Vooka, Bombay Gin, Dewars,
Bacardi Supreme, Jim Bean, Jack Daniels,
Jose Cuero

\$8.50 ea.

Deluxe Brand Spirits

Gray Goose, Bombay Sapphire,
Crown Royal, Maker's Mark,
Jack Daniel's, Jose Cuervo,
Dewars, Bacardi Select Rum

\$10.50 ea

Premium House Select Wines

\$8.00 ea.

Beer

Imported Bottled Beer

\$4.25 ea.

Domestic Bottled Beer

\$4.25 ea.

Non-Alcoholic Beverages

Assorted Soft Drinks, Mineral and
Spring Water

\$3.75 ea

Post Dinner Cordials

**Available upon request
Price determined by selection**

Assorted Bar Snacks:

Chips and Dip
\$6.95/person

Tortilla Chips,
Salsa,
Homemade Guacamole
\$6.95/person

Deluxe Mixed Nuts
\$6.95/person

Spicy Snack Mix
\$4.00/person

Truffle Scented Herb Popcorn
\$4.00/person

***Bar By Consumption per Drink
Resort Service Standards Require:
One Bartender per 50 Guests; Billed at \$150 each***

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Open Bar

Call Brands

| | |
|---------------------------|------|
| 1 Hour..... | \$26 |
| 2 Hours..... | \$33 |
| 3 Hours..... | \$40 |
| 4 Hours..... | \$47 |
| Each additional hour..... | \$7 |

Premium Brands

| | |
|---------------------------|------|
| 1 Hour..... | \$32 |
| 2 Hours..... | \$39 |
| 3 Hours..... | \$46 |
| 4 Hours..... | \$53 |
| Each additional hour..... | \$7 |

**Bars do not include cordials, cognacs, single malt scotches, ports or other top shelf products.*

Beer, Wine and Soft Drinks

| | |
|---------------------------|------|
| 1 Hour..... | \$18 |
| 2 Hours..... | \$24 |
| 3 Hours..... | \$30 |
| 4 Hours..... | \$36 |
| Each additional hour..... | \$6 |

***Prices are by the Hour per Guest
Resort Service Standards Require:
One Bartender per 50 Guests; Billed at \$150 each***



Soup & Salad Luncheon

Salads (select one)

Hearts of Romaine

Fresh Shaved Parmesan Reggiano, Grape Tomatoes, Focaccia Crostini,
Classic Caesar Dressing

House Salad

Mixed Seasonal Greens with Gorgonzola, Candied Pecans, Grape Tomatoes,
Mandarin Oranges with Champagne-Shallot Vinaigrette

Baby Lettuces

Baby Greens with Crumbled Goat Cheese, Hot House Cucumbers, Vine
Ripened Tomatoes, Bacon Vinaigrette

Soups (select one)

Atlantic Coast Corn and Crab Chowder

Smoked Chicken Soup with Barley and Vegetables

Chilled Cucumber and Tomato Gazpacho with Avocado Mousse

Cream of Wild Mushroom with Bleu Cheese Croutons

Lobster Bisque with Caviar Cream

Greek Style Creamy Chicken and Orzo with Spinach and Lemon

All Lunch Entrées Include:

*Your Choice of Soup, Salad & Dessert,
Baked Breads and Sweet Cream Butter;
Coffee, Tea or Decaffeinated Coffee*

\$21.95 per person

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Salads

Seafood Nicoise

Poached Scallops, Jumbo Shrimp, Potatoes, Green Beans, Egg, Tomato, Olives, Artichoke and Mesclun Greens with Shallot-Dijon Vinaigrette
\$29.95

Classic Chef's Salad

Cured Ham, Applewood Smoked Turkey, American, Gruyere Cheese, Grape Tomatoes, Cucumbers and Your Dressing Selection
\$22.95

Southwestern Caesar

Marinated and Blackened Chicken Breast or Jumbo Shrimp (*Select 1*)
Grated Asiago, Crisp Romaine, Fried Tortillas and Cumin-Chili Caesar Dressing
\$22.95

Classic Cobb

Mix of Seasonal Greens, Julienne Turkey, Swiss, Avocado, Egg, Bleu Cheese, Tomato, Bean Sprouts and Bacon with Your Dressing Selection
\$22.95

Antipasto

Baby Spinach, Prosciutto, Genoa Salami, Provolone, Roasted Peppers, Roma Tomatoes, Olives, Artichokes, Pepperoncini, and Balsamic Vinaigrette
\$30.95

All Luncheon Salads Include:

Chef's Seasonal Soup and Dessert Selection; Baked Breads and Sweet Cream Butter; Coffee, Tea or Decaffeinated Coffee

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Charge and 7% Florida Sales Tax is applied to All Food and Beverages



Soups and Salad

Soups

| | |
|--------------------------|--------|
| Lobster Bisque | \$6.00 |
| Vegetable Beef | \$5.00 |
| Corn Crab Chowder | \$6.00 |
| New England Clam Chowder | \$6.00 |
| Bahamian Conch Chowder | \$6.00 |
| Chicken Tortilla | \$5.00 |
| Black Bean | \$4.00 |
| Broccoli Cheddar | \$5.00 |

Salads

Paradise Salad-
Mixed Seasonal Greens with Gorgonzola Cheese, Candied Pecans.
Vinaigrette
\$5.50

Hearts of Romaine-
Crisp Lettuce, Shaved Parmesan Reggiano, Garlic Herbed Crostini
Classic Caesar Dressing.
\$5.50

Caprese Salad
Fresh Mozzarella. Sliced Vine Ripe Tomatoes. Baby Greens
Balsamic Dressing, Basil Oil.
\$5.50

Beet Salad
Yellow beets Arugula
Goat Cheese
Citrus Vinaigrette
\$5.50

Jack's House Salad-Mixed greens
Grape tomatoes, cucumber, Red Onion, Shredded Jack Cheese
Homemade Buttermilk Ranch Dressing
\$5.50

All soup and salad selections are served with Baked Bread, Crackers and sweet cream butter.



Lunch Entrées Hot

All lunch entrees include fresh baked bread, sweet cream butter, Coffee, hot or iced tea

Seared Chicken Breast

Smoked Bacon and Shitake Mushroom Risotto, Sun Dried
Tomato-Spinach Salad, Warm Balsamic Butter

\$20.95

Sliced Pork Tenderloin

Horseradish-Parmesan Potato Cake, Madagascar Peppercorn Sauce,
Baby Vegetables

\$24.95

Grilled Top Sirloin

Yukon Gold Whipped Potatoes, Sweet and Spicy Ancho-Orange
BBQ Sauce and Buttermilk Onion Rings

\$21.95

Herbed Seared Salmon

Tomato, Cucumber and Cilantro Salsa, Jasmine Rice, Grilled Vegetables
Chili Lime Butter

\$20.95

Jerked Marinated Chicken and Shrimp

Lime Chili Linguini, Baby Bok Choy and Ginger Mango Butter Sauce

\$20.95

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Lunch Entrées Cold

Balsamic Marinated Portabella Mushroom Wrap

Roasted Garlic Mayo, Basil, Baby Lettuce, Roasted Red Peppers
and Buffalo Mozzarella in Sun-Dried Tomato Wrap with Artichoke and
Mushroom Pesto Salad

\$25.95

Sesame Seared Tuna

Sesame Crusted Rare Tuna with Chilled Soba Noodle Salad,
Fried Wontons, Asian Style Vegetables and Mandarin-Sesame Vinaigrette

\$30.95

The "Club" at Hammock Beach

Black Forest Ham, Smoked Turkey, Applewood Smoked Bacon,
Gruyere, Lettuce, Tomato and Onions, Herbed Focaccia with Chipotle
Chili Mayonnaise, Garden Pasta Salad

\$22.95

Thai Chili Shrimp

Grilled and Chilled Thai Chili Spiced Shrimp,
Wasabi Spiked Marinated Vegetables and Sesame Soy Glass Noodles

\$27.95

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Lunch Entrées Cold

Balsamic Marinated Portabella Mushroom Wrap

Roasted Garlic Mayo, Basil, Baby Lettuce, Roasted Red Peppers
and Buffalo Mozzarella in Sun-Dried Tomato Wrap with Artichoke and
Mushroom Pesto Salad

\$25.95

Sesame Seared Tuna

Sesame Crusted Rare Tuna with Chilled Soba Noodle Salad,
Fried Wontons, Asian Style Vegetables and Mandarin-Sesame Vinaigrette

\$30.95

The "Club" at Hammock Beach

Black Forest Ham, Smoked Turkey, Applewood Smoked Bacon,
Gruyere, Lettuce, Tomato and Onions, Herbed Focaccia with Chipotle
Chili Mayonnaise, Garden Pasta Salad

\$22.95

Thai Chili Shrimp

Grilled and Chilled Thai Chili Spiced Shrimp,
Wasabi Spiked Marinated Vegetables and Sesame Soy Glass Noodles

\$27.95

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Brunch

Each Brunch Includes Orange Juice, Coffee, Hot or Iced Tea

Fisherman's

Scrambled Eggs
Homemade Biscuits and Gravy
Applewood Smoked Bacon
Maple Glazed Ham
Potatoes O'Brien
Fresh Catch of the Day
Caribbean Style Rice and Peas
Tropical Fruit Salad
\$22.95

Captain's

Bloody Mary/Mimosa Bar
Smoked Salmon/Lux and Capers
Fresh Assorted Bagels
Eggs Benedict
(Lobster, Crab, and Traditional)
Potatoes O'Brien
Slow Roasted Prime Rib
Shrimp and Grits
\$36.95

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Breakfast Buffets

The Go Getter

Fresh Sliced Fruits
Assorted Nuts
Hot Oatmeal
Individual Yogurts
Granola
Raisin Bran
Skim Milk

\$10.50

The Early Riser

Assorted Jumbo Muffins
Assorted Cold Cereals
Bakery Fresh Bagels
Plain and Strawberry Cream Cheese
Butter, Assorted Jams and Jellies
Sliced Fruit And Berries

10.50

The Glunz Deluxe

Applewood Smoked Bacon
Pork Sausage Links
Scrambled Eggs
Potatoes O'Brien
French Toast and Hot Syrup
Whole Wheat and White Toast
Assorted Breakfast Brads
Butter, Assorted Jams and Jellies
Assorted Fresh Fruits

\$18.95

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