



BLOOM
at JUNGLE ISLAND

Breakfast Menu



Buffets

BLOOM
at JUNGLE ISLAND

All Breakfasts Served with Freshly Squeezed Florida Orange Juice, Seattle's Best Brewed Regular and Decaffeinated Coffee and Teas

CONTINENTAL | \$20 PER PERSON

Assorted Freshly Baked Pastries & Breakfast Breads

Fruit Jams & Salted Butter

Whipped Yogurt Parfaits – Hearty Granola – Roasted Almond Tropical Fruit Compote

Seasonal Sliced Fruits

AMERICAN SCRAMBLE | \$25 PER PERSON

Assorted Freshly Baked Muffins, Danish, Mini-Croissants and Banana Bread

Sweet Butter, Clover Honey and Fruit Preserves

Fresh Seasonal Fruit Display

Fluffy Scrambled Eggs

Choice of Hickory Smoked Bacon or Maple Scented Sausage

Seasoned Breakfast Potatoes

BUENOS DIAS MIAMI | \$30 PER PERSON

Guava and Cheese Pastelitos, Cuban Bread and Pan De Bono
Huevos Rancheros, Pinto Beans, Chilaquiles, Fried Egg, Queso Fresco, Sour Cream and Avocado
Regular or Mango Pancakes with Rum Scented Butter and Warm Syrup Tropical Fruit Assortment
Garlic Roasted Potatoes

HEALTHY START | \$35 PER PERSON

Freshly Baked Whole Grain Toast. Whole Wheat Muffins, Mini Croissants
Vegetable Scramble, Peppers, Spinach, Mushrooms, Monterray Cheese
Sweet Potato Hash, Peppers, Onions
Organic Hot Oatmeal, Brown Sugar, Cinnamon, Raisins
Chicken Apple Sausage
Whipped Yogurt Parfaits – Hearty Granola – Roasted Almond Tropical Fruit Compote

LET ME UPGRADE YOU | \$5 PER SELECTION

Breakfast Sliders: Sausage or Bacon, Egg and Cheese Biscuit Slider Chorizo
Egg and Cheddar Biscuit Slider, Egg White and Watercress Biscuit Slider

Stations

BLOOM
at JUNGLE ISLAND

Chef fee: \$150 for Two Hour Service | JI requires (1) Chef per 75 guests

PANCAKE & FRENCH TOAST STATION | \$8 PER GUEST

Fresh Buttermilk Pancakes and Cinnamon Crunch French Toast Made to order with Bananas, Sweet Butter, Warm Syrup, Fresh Berries and Confectioner's Cinnamon Sugar

OMELET STATION | \$10 PER GUEST

Monterey Jack and Cheddar Cheese, Ham, Chopped Bacon, Mushrooms, Onions, Peppers, Spinach and Tomatoes

EGGS BENEDICT | \$12 PER GUEST

Poached Egg on English Muffin with Your Choice of Toppings: Canadian Bacon, Smoked Salmon, or Spinach
Truffled Hollandaise and Roasted Red Pepper Hollandaise

ORGANIC PROTEIN SMOOTHIE BAR | \$10 PER GUEST

Vanilla & Chocolate Protein Powders – Kale – Mangoes – Bananas – Berries – Pineapple - Apples – Beets – Ginger – Almond Milk – Peanut Butter – Almond Butter Carrot Juice – Ice

23% Management Charge and Sales Tax will apply to all food and beverage prices.





Add Ons

BLOOM

at JUNGLE ISLAND

ASSORTED BREAKFAST PASTRIES | \$29 PER DOZEN

Assorted Danish Pastries, Assorted Muffins including Bran, Blueberry, Banana Nut, Lemon Butter, and Mini-Croissants

FRESH BAGELS | \$36 PER DOZEN

Cream Cheese

YOGURTS | \$3.50 PER YOGURT

Individually-Wrapped Plain and Flavored Yogurts

RED VELVET WAFFLES | \$6 PER PERSON

Served with Blueberry Caramel and Vanilla Whipped Cream

SMOKED SALMON PLATTER | \$12 PER PERSON

Caper Berries, Red Onion, Ripe Tomatoes, Chives, Sour Cream

POTATO PANCAKES | \$4 PER PERSON

Apple Sauce and Sour Cream

FRESHLY BREWED COFFEES | \$55 PER GALLON

Regular and decaffeinated

NON ALCOHOLIC BEVERAGES | \$4 PER DRINK

Regular and Fruit Flavored Mineral Waters Individual Fruit Juices Assorted Diet and Regular Soft Drinks

CEREAL AND MILK | \$4 PER PERSON

Assorted Dry Breakfast Cereals, Low Fat and Skim Milk (add Soy Milk or Almond Milk for an additional \$1)