

Breakfast and Breaks
2010

A
A LA CARTE
EVENT PAVILION

Where Entertaining is an Art

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Breakfast Buffets

*Buffet breakfast menu's price includes freshly brewed coffee, orange juice, fruit cup,
A La Carte's homemade breakfast breads and house linen*

The Courtyard Buffet

Fresh seasonal fruit salad with passion fruit drizzle

An assortment of homemade breakfast breads including:

Banana brunch cake and blueberry butter crumb cake

Banana nut, blueberry and apple raisin muffins

Croissants and homemade bagels served with jams, jellies,
cream cheese and butter

European coffee, assorted herbal teas and chilled fruit juice

\$13 per guest

The Cottage Breakfast Buffet

Breakfast sandwiches including:

Country sausage, egg and cheese on a buttermilk biscuit

Canadian bacon, egg and cheese on an English muffin

Crispy bacon and home fries

Fresh seasonal fruit salad with passion fruit drizzle

An assortment of homemade breakfast breads including:

Banana brunch cake and blueberry butter crumb cake

Banana nut, blueberry and apple raisin muffins

Croissants and homemade bagels served with jams, jellies,
cream cheese and butter

European coffee, assorted herbal teas and chilled fruit juice

\$17 per guest

The Madison Breakfast Buffet

Scrambled eggs with fresh chives

Crispy bacon and home fries

Fresh seasonal fruit salad with passion fruit drizzle

An assortment of homemade breakfast breads including:

Banana brunch cake and blueberry butter crumb cake

Banana nut, blueberry and apple raisin muffins

Croissants and homemade bagels served with jams, jellies,
cream cheese and butter

European coffee, assorted herbal teas and chilled fruit juice

\$18 per guest

All prices are subject to 20% service charge and 7% sales tax



Breakfast Buffets

(continued)

The Belvedere Breakfast Buffet

A hash of new potatoes, slow roasted beef and roasted peppers with garlic, scallions, thyme and rosemary topped with a poached egg

Maple glazed ham

Traditional French toast with Cuban bread, pecan butter and vanilla syrup

Fresh seasonal fruit salad with passion fruit drizzle

An assortment of homemade breakfast breads including:

Banana brunch cake and blueberry butter crumb cake

Banana nut, blueberry and apple raisin muffins

Croissants and homemade bagels served with jams, jellies, cream cheese and butter

European coffee, assorted herbal teas and chilled fruit juice

\$21.50 per guest

The Pavilion Breakfast Buffet

Quiche Lorraine with Swiss, bacon and spinach in a flaky crust

Whole hickory smoked salmon with dill creme fraiche

Potato cakes and glazed ham

“Ybor City” French toast with Cuban bread stuffed with guava and cream cheese mint served with star anise scented cane syrup

An assortment of homemade breakfast breads including:

Banana brunch cake and blueberry butter crumb cake

Banana nut, blueberry and apple raisin muffins

Croissants and homemade bagels served with jams, jellies, cream cheese and butter

European coffee, assorted herbal teas and chilled fruit juice

\$23 per guest



Breakfast Extras

Chef Attended Breakfast Stations

Made-to-Order Omelettes

(Egg beaters or egg whites are available upon request)

Assorted fillings

\$6 per guest

Traditional French Toast

French toast with Cuban bread, pecan butter and vanilla syrup

\$4 per guest

A La Carte's French Toast

Cinnamon and pecan with chocolate bread toast garnished
with raspberry and Chantilly cream

\$7 per guest

Ybor City French Toast

French toast with Cuban bread stuffed with guava and cream cheese mint
served with star anise scented cane syrup

\$6 per guest

"A La Carte" Breakfast Treats

Assorted granola bars, \$1.50 each

Plain and flavored yogurts, \$1.25-\$1.75 each

Homemade bagels with cream cheese, \$19 per dozen

Assorted danish, \$20 per dozen

Assorted muffins, \$21 per dozen

Croissants, \$24 per dozen

Chocolate bread, \$25 per dozen

There will be a \$75 fee for each chef attendant
Prices are subject to 20% service charge and 7% sales tax



Plated Breakfast Menus

*Plated breakfast menu's price includes freshly brewed coffee, orange juice, fruit cup,
A La Carte's homemade breakfast breads and house linen*

Choice of scrambled eggs, country scrambled eggs or scrambled eggs with chives served
with roasted new potatoes and grilled turkey sausage
\$15.50 per guest

"Frittata," A Spanish tortilla with eggs, new potatoes, roasted peppers, turkey sausage
and roasted garlic with tomato compote and caper berries
\$16 per guest

*"Eggs Benedict," Poached egg on an English muffin with Canadian bacon and hollandaise sauce
with A La Carte's breakfast potatoes
\$17 per guest

*A hash of new potatoes, slow roasted beef and roasted peppers with garlic, scallions, thyme
and rosemary topped with a poached egg
\$17 per guest

Ybor City French toast with Cuban bread stuffed with guava and cream cheese mint
served with star anise scented cane syrup and a link sausage
\$17 per guest

Open-faced bagel sandwich with dill cream cheese, shaved Bermuda onion, tomato,
caper berries and house cured citrus salmon
\$18 per guest

Quiche Lorraine with Gruyere and bacon in a flaky crust with A La Carte's breakfast potatoes
\$18 per guest

"Signature Eggs Benedict," Poached egg on an English muffin with house cured citrus salmon,
dill and orange hollandaise sauce with A La Carte's breakfast potatoes
\$21 per guest

A La Carte's French toast with cinnamon and pecan chocolate bread garnished
with raspberry and Chantilly cream served with grilled turkey sausage
\$18.50 per guest

Scrambled eggs, mushroom and tomato crepe served with sour cream, chives and bangers
\$19 per guest

*Only available for groups of 200 or less
Prices are subject to 20% service charge and 7% sales tax



Snack Breaks

The Movie Break

Popcorn, pretzels and favorite candies
\$5 per guest

The Cookie Break

Peanut butter, oatmeal raisin and chocolate chip cookies
Fresh seasonal whole fruit
\$5 per guest

Summer Afternoon Break

Fruit pops, popsicles, frozen ice cream and yogurt bars
\$6 per guest

Bakery Break

Krispy Creme Doughnuts, bagels and cookies
\$7 per guest

Tex-Mex Break

Chili con queso and white cheddar con queso with mango red pepper salsa
served with tortillas, blue corn chips and grilled flatbread
\$7 per guest

Cafe Break

Espresso, lattes and cappuccino
\$7 per guest

"A La Carte" Treats

Assorted homemade cookies, \$24 dozen
Homemade brownies, \$25 per dozen
Assorted mini desserts including eclairs, cheesecake bites and more, \$27 per dozen



Non-Alcoholic Beverages

Non-Alcoholic Beverage Package I

Assorted fruit punch, lemonade and pitchers of water
\$4 per guest

Non-Alcoholic Beverage Package II

Regular and Diet Coke, Sprite, Bottled Water, Fruit Punch and Lemonade
\$7 per guest

Specialty Non-Alcoholic Beverage Package

IBC Root Beer, IBC Cream Soda, Black Cherry Soda, Assorted Powerade, Nestea Flavors,
San Pellegrino Sparkling Water, San Pellegrino Lemonata, Regular and Diet Red Bull,
Regular and Diet Coke, Sprite and Bottled Water
\$9 per guest

Gourmet Coffee Station

Regular, flavored and decaffeinated coffees served with sugar, assorted sweetener, half and half,
milk, whipped cream, chocolate shavings, cinnamon, nutmeg, vanilla and caramel syrups
\$3 per guest

Non-Alcoholic Beverages on Consumption

A La Carte Bottled Water, \$1.75 each
Fuji Bottled Water 500 ml, San Pellegrino or Perrier (Sparkling Lemon, Mineral Water), \$3.50 each
Vitamin Water, \$4 each
Evian Bottled Water 8 oz, \$5 each
Assorted Soda (Coke, Sprite, Diet Coke, etc.), \$1.75 each
Red Bull (Regular, Diet), \$5 each
IBC Root Beer, \$3 each
Assorted Bottled Juices, \$2 each
*Milk (Skim, Whole, Low Fat Chocolate), \$2.50 each
*Fruit or Yogurt Smoothie Drinks, \$5 each
Gatorade 20 oz, \$3.50 each
Nestea Sweetened Bottled Ice Tea, \$3 each
Assorted Herbal Teas served with honey, lemon and milk, \$1 each
Caribou Coffee Drinks, \$4 each
Fruit Punch, \$20 per gallon
Iced Tea, \$30 per gallon
Lemonade, \$20 per gallon
Coffee, \$30 per gallon

Frozen Drink Machine

Frozen, non-alcoholic beverages including choice of strawberry daiquiri, cherry,
watermelon, grape, pina colada, blue raspberry and many more...
Flavored mixes to serve 32, \$25
Frozen Drink Machine, starting at \$160

*Pre-purchase only

Prices are subject to 20% service charge and 7% sales tax



General Information

Food and Beverage Menu

Final menu and beverage selections must be confirmed at least 6 weeks prior to your event date.

Guarantee Agreement

A guarantee of attendance is due 7 business days prior to your event date. You will be responsible for payment of the guaranteed amount, as well as any overage served. We will prepare food for 3% more than your guest guarantee to accommodate additional guests.

Service Charge and Sales Tax

A 20% taxable service charge will be added to your final invoice. The current tax rate in Hillsborough County is 7% which will also be applied to all services rendered. If the host organization is tax exempt, a current exemption certificate is required.

Chef Attended and Action Stations

Chef attended and action stations will incur a \$75 fee per chef attendant. Large groups may require more than one attendant per station.

Requesting Multiple Entrees for Seated Dinner Menus

In addition to the vegetarian option which is always provided, you may select up to 2 additional entrees to offer your guests. You must guarantee quantities for each entree at least 7 business days prior to your event. You will be responsible for providing a method by which our service staff can identify each guests' selection. Please notify your event planner if an unusual number of vegetarian plates are expected.

Guest Ages and Children's Menus

We define "Young Adult Guests" as those between the ages of 12-20. Although they will partake of the adult menu, they are precluded from consuming alcohol. "Child Guests" are defined as those under age 12 who may be provided a special children's menu. Specific selections may be discussed with your event planner.

Deposit and Payment

A deposit of 20% of your minimum event contribution or \$2500, whichever is greater, is due upon signing the Event Confirmation Contract. Full payment is due 7 business days before the event.

Pricing

Menus are designed for parties of 50 guests or greater. For smaller parties, please ask your event planner for price differentials. Prices are subject to change until the Event Confirmation Contract is signed.

Linen

House linen for guest tables, buffets, beverage stations, registration and audio visual tables are included in the price of any full meal selection. Additional linen requirements or upgrades are available at retail cost.

House linen include:

Registration/Bufetts/Beverage Stations/AV Tables: 90"x156" floor-length, black cloths

Breakfast/Lunch Event: 84" square ivory cloths for 66" round guest tables or 60"x120"

black banquet cloths for classroom tables

Cocktail Reception Event: 120" round ivory cloths for cocktail tables

Dinner Event: 120" round ivory cloths for 66" round guest tables

