



HAWKS CAY®

ISLAND RESORT · MARINA · VILLAS

1.888.443.6393 | T 305.743.7000 | F 305.743.5215

Breakfast Buffets

Morning Glory

Orange, Grapefruit Juices
Seasonal Fresh Fruit

Assortment of Breakfast Pastries and Bagels
served with Sweet Butter, Fruit Preserves, Whipped Cream Cheeses

Freshly Brewed Regular, Decaffeinated Illy Coffee and Gourmet Tea Assortment
(10 person minimum)

Sunrise Continental

Orange and Grapefruit Juices

Pressed Juices: choose one
Apple, Honeydew, Strawberry, Watermelon, Carrot or Tomato

Seasonal Fruit and Berries

Plain, Low Fat and Fruit Yogurts
Assorted Harvest Cereals with Whole and Skim Milk
Assorted Bagels
Sweet Butter Fruit Preserves, Whipped Cream Cheeses

Freshly Brewed Regular, Decaffeinated Illy Coffee and Gourmet Tea Assortment
(10 person minimum)

H.S. Truman's

Orange, Grapefruit and Cranberry Juice
Seasonal Fruit and Berries
Farm Fresh Chive Scrambled Eggs with Applewood Smoked Bacon and Country Sausage
Cottage Potatoes
Assortment of Harvest Cereals with Whole and Skim Milk
Bakery Basket
Sweet Butter and Fruit Preserves
Freshly Brewed Regular, Decaffeinated Illy Coffee and Gourmet Tea Assortment
(20 person minimum)

All menus are subject to 21% service charge and 7.5% tax



HAWKS CAY®

ISLAND RESORT · MARINA · VILLAS

1.888.443.6393 | T 305.743.7000 | F 305.743.5215

Breakfast Buffets

Calm Waters Spa

Freshly Pressed Juices: choose two

Apple, Honeydew, Strawberry, Orange, Grapefruit, Watermelon, Carrot or Tomato

Today's Fresh Fruit Smoothie Made with Soymilk

Plain, Low Fat and Fruit Yogurts

Coconut Rum Fruit Salad

Assorted Low Fat Muffins and Breads with Margarine, Fruit Preserves
and Whipped Light Cream Cheese

Freshly Brewed Regular, Decaffeinated Illy Coffee and Gourmet Tea Selection

(20 person minimum)

Breakfast Enhancements

Hot Oatmeal with Candied Pecans, Light Cream and Soft Brown Sugar

Cheesy Grits

“The Baked Three Potato Hash Brown”

European Charcuterie and Breakfast Cheese Selection served with Baguettes

Omelet Station:

Fresh Farm Eggs, Egg Beaters and Egg Whites, Country Ham, Bell Peppers, Scallions,
Wild Mushrooms, Swiss and Cheddar Cheeses, Tomatoes (\$150 chef fee)

Ginger Cinnamon Spiced French Toast or

Buttermilk and Blueberry Pancakes, Sweetened Whipped Cream, Maple Syrup

Smoked Salmon Accompaniments of Caper Berries, Marinated Shaved Red Onion,
Flavored Cream Cheese, Hard Boiled Egg with Sniped Chives

Assorted Bagels

Granola Yogurt Parfaits with Today's Fruit

Belgium Waffle Bar

Chocolate Chips, Fruit Compote, Maple Syrup, Comb Honey, Whipped Cream

All menus are subject to 21% service charge and 7.5% tax