



HAWKS CAY RESORT®

BANQUET MENUS



BREAKFAST BUFFETS

Breakfast Buffets served for up to 1.5 hours • 25% Charge per person for each additional hour

MORNING GLORY

\$31 PER PERSON • 10 PERSON MINIMUM

SEASONAL FRUIT (CHOICE OF ONE)

Assorted Whole Seasonal Fruits • Sliced Seasonal Fruit Display • Diced Fruit Salad With Mint And Honey

BAKERY (CHOICE OF ONE)

Miniature Blueberry And Cranberry Fruit Danish, Bran Muffins, And Croissants

Assorted NY Style Bagels With Regular, Chive, And Strawberry Cream Cheese

Wheat, White, And Multigrain Breads, Thomas English Muffin, With Whipped Butter, Apricot And Concord Jams

CEREALS (CHOICE OF ONE)

Organic Steel Cut Whole Hot Oatmeal, Golden Raisins, Brown Sugar • Whole Grain Cold Cereals With Whole Milk, 2% Milk, Skim Milk

Freshly Brewed Regular And Decaffeinated Starbucks Coffee • Specialty Teas

CALM WATERS SPA

\$35 PER PERSON • 20 PERSON MINIMUM

Individual Quiche, Baby Spinach Feta

HEALTHY SHOTS (CHOICE OF TWO)

Spinach, Banana, And Matcha Smoothie • Passionfruit Mango Mint Juice • Orange Kiwi Basil Juice

SEASONAL FRUIT (CHOICE OF ONE)

Assorted Whole Seasonal Fruits • Sliced Seasonal Fruit Display • Diced Fruit Salad With Mint And Honey

CEREALS (CHOICE OF ONE)

Overnight Oatmeal With Clover Honey Stick, Brown Sugar, Seasonal Fresh Berries

Homemade Granola With Dried Fruits And Nuts

61 Hawks Cay Boulevard • Duck Key, Florida 33050 • (305) 289-5143

BREAKFAST MENUS PAGE 1 OF 4

All charges subject to 7.5% sales tax. A gratuity of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 12% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Resort and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Consuming raw or undercooked foods may increase your risk of food borne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.



HAWKS CAY RESORT®

BANQUET MENUS

BREAKFAST BUFFETS

CONTINUED

CALM WATERS SPA

CONTINUED

BREAD BASKET (CHOICE OF ONE)

Wheat and Multigrain Sliced Bread

Whole Wheat Bagels, Cranberry Muffins With Whipped Butter, Cream Cheese, Apricot And Concord Jams

Freshly Brewed Regular And Decaffeinated Starbucks Coffee • Specialty Teas

HAWKS CAY HOT BREAKFAST

\$39 PER PERSON • 20 PERSON MINIMUM

Fluffy Scrambled Eggs, Homestyle Breakfast Potatoes

SEASONAL FRUIT (CHOICE OF ONE)

Assorted Whole Seasonal Fruits • Sliced Seasonal Fruit Display • Diced Fruit Salad With Mint And Honey

BAKERY

Wheat, White, And Multigrain Breads, Thomas English Muffin, With Whipped Butter, Apricot And Concord Jams

PROTEINS (CHOICE OF ONE)

Applewood Smoked Bacon • Sausage Links • Canadian Bacon

SELECTION OF ASSORTED JUICES (CHOICE OF TWO)

Florida Orange Juice • Cranberry • Grapefruit • Apple • Tomato

CEREALS (CHOICE OF ONE)

Organic Steel Cut Whole Hot Oatmeal, Golden Raisins, Brown Sugar • Whole Grain Cold Cereals
With Whole Milk, 2% Milk, Skim Milk

Freshly Brewed Regular And Decaffeinated Starbucks Coffee • Specialty Teas

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BREAKFAST MENUS PAGE 2 OF 4

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BREAKFAST ENHANCEMENTS

To compliment your existing Continental/Buffer Menu. Priced based on per person.

FLUFFY SCRAMBLED EGGS - \$6

QUICHE — (CHOICE OF ONE) \$8

Seasonal Vegetable or Bacon, Mushroom, and Swiss

BUTTERMILK PANCAKES OR BRIOCHE FRENCH TOAST - \$9

Choice of Mixed Berries Or Chocolate Chips,
With Whipped Cream, Whipped Butter, Warm Maple Syrup

BURRITOS — (CHOICE OF ONE) \$12

Cuban - Scrambled Eggs, Potatoes, Chorizo Sausage, Poblano Pepper, Cheddar Cheese in Flour Tortilla
Vegetable - Scrambled Eggs, Portabella Mushroom, Peppers, Spinach, Cheddar Cheese, in Flour Tortilla

THOMAS ENGLISH MUFFIN BREAKFAST SANDWICH — (CHOICE OF ONE) \$8

Classic - Canadian Bacon, Cheddar Cheese, And Scrambled Egg
Vegetable - Bell Peppers, Spinach, Mushrooms, And Scrambled Egg

BREAKFAST POTATOES

Potato O'Brien, Bell Peppers and Onions - \$6 Rosemary Roasted Red Potatoes - \$7
Fried Yukon Wedges, Sea Salt - \$6

BREAKFAST MEATS

Bacon - \$7 Sausage - \$6 Turkey Bacon - \$6 Chicken - \$6 Canadian Bacon - \$6
\$6 Country Ham Steak - \$6 Apple Sausage - \$8 Vegan Sausage - \$8

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BREAKFAST ENHANCEMENTS CONT.

FRESHLY BAKED BREADS

Assorted Fruit Danish - \$8 Warm Cinnamon Buns With Caramel And Vanilla Glaze - \$8

Croissant - \$6 Assorted Muffins - \$6

BREAKFAST BREADS — (CHOICE OF ONE) \$6

Cinnamon Swirl, Banana, Lemon

SEASONAL HOUSE MADE JUICES — (CHOICE OF TWO) \$8

Berry Blast, Granny Smith Apple And Spinach, Pineapple Melon, Honeydew Orange Mint

BUILD YOUR OWN PARFAIT \$14

Vanilla And Berry Flavored Yogurt

Toppings: Shaved Coconut, Sliced Toasted Almonds, House Made Granola, Berry Compote, Honey

ACTION STATIONS

To Compliment Your Existing Continental/Buffer Menu, Price Based On Per Person
\$175 Per Chef Attendant, One Attendant Per 50 Guests

OMELET STATION - \$16

Bell Peppers, Mushrooms, Tomatoes, Spinach, Onions
Cheddar, Swiss, Feta
Bacon, Ham, Sausage
Whole Eggs, Egg Whites

BUILD YOUR OWN CUBAN BREAKFAST BOWLS - \$18

Eggs Cooked Your Way, Ground Chorizo, Roast Pork
Steamed Rice, Maduros Plantains, Black Beans, Pico de Gallo, Sliced Jalapenos, Haas Avocado, Cilantro
Cheddar Cheese, Cotija Cheese

BUTTERMILK WAFFLES - \$12

Choice of Mixed Berries Or Chocolate Chips,
With Whipped Cream, Bananas, Caramel Powdered Sugar, Whipped Butter, Warm Maple Syrup

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BREAKFAST MENUS PAGE 4 OF 4

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