

# BREAKFAST AND BRUNCH

Available on cruises departing by 1:00 PM.

30 guest minimum. Includes Hornblower Signature Service

## CONTINENTAL BREAKFAST

\$14 per guest

Fresh baked muffins, danish, croissants, and beignets. Served with fruit preserves and butter

Granola and cereal display with yogurt, honey, raisins, and berries. Served with whole and almond milk.

Fresh seasonal fruit display (GF)



## À LA CARTE AND BUFFET ADDITIONS

**Cereal Station** – granola and cereal display with yogurt, mixed dried fruits, and berries. Served with whole and soy milk. . . . . \$6.00 per guest

**Classic Scrambled Eggs** (Chef Attendant fee \$150.00)– farm fresh eggs with green chiles and cheddar cheese (GF) . . . . . \$6.00 per guest

**Belgian Waffle Station** – whipped butter, warm maple syrup, chopped nuts, caramel sauce, chocolate chips, fresh berry compote, and whipped cream. . \$8.00 per guest

**Eggs Benedict** – toasted english muffin, country ham, poached eggs, and rich hollandaise sauce. . \$8.00 per guest

**Omelet Station** (Chef Attendant fee \$150.00) – made to order, includes diced ham, shredded chicken, Swiss cheese, cheddar cheese, peppers, mushrooms, chiles, salsa, and spinach (GF) . . . . . \$10.00 per guest

**Smoked Salmon Platter** – cream cheese, capers, red onion, bagels, sliced tomatoes, mustard-dill sauce . . . . . \$12.00 per guest

## COMMODORE BRUNCH BUFFET

30 guest minimum. \$36.00 per guest

**Bakers Basket** – fresh baked croissants, muffins, and assorted danish

**Fruit Preserves and Butter** (Veg)

**Fresh Seasonal Fruit Display** – berry flavored yogurt (Veg)

**Champagne Salad** – organic field greens, pickled red onions, baby tomatoes, spiced pepitas, and champagne vinaigrette (GF, Veg)

**Farro Balsamic Salad** – cucumbers, tomatoes, onion, herbs, feta cheese, and balsamic dressing (Veg)

**Smoked Bacon and Pork Sausage Links** (GF)

**Tri Color Potatoes** – roasted, thyme, garlic, and sea salt (GF, VEG)

**Crème Brûlée French Toast** creamy maple syrup with berries

**Spinach Quiche** tomatoes and gruyere cheese (Veg)

**Steward Passed Mini Pastries**

## ADD CHEF CARVING STATION

Price additional per guest

Smoked boneless ham – served with pineapple-mango chutney . . . . . add \$8.00 per guest

Oven roasted turkey breast - served with cranberry apricot relish and turkey gravy. . . . add \$9.00 per guest

Marinated Tri-Tip – house marinade, mushroom demi, salsa fresca, and warm tortillas. . . add \$12.00 per guest

Tax, service charge and landing fee are additional