Hilton Breakfast Buffet

$25.95 per person

Enjoy our Full Buffet Selection of Fresh Fruits, Cereals, Yogurts, FreshBaked Bakery, Hot Items, Made to Order Eggs and Omelets.

Continental Breakfast Buffet

$18 per person

Enjoy our Selection of Fruits, Cereals (including Oatmeal), Yogurts, Fresh Baked Bakery from the Buffet with Juices, Coffee or Tea.

Children under 5 years of age eat free when dining with an adult paying full price.
Children 6-12 years of age receive 50% discount when dining with an adult paying full price.

Served daily from 6am to 11:30am

Enhance your Breakfast by Ordering the Following tems from your Waiter:

Large Glass of Freshly Squeezed Orange Juice

$4 each Buffet Price

$8 each A la Carte

Glass of Refreshing Mimosa Made to Order

$5 each Buffet Price

$10 each A la Carte

Smoked Salmon with Cream Cheese Platter

$6 each Buffet Price

$13 each A la Carte

Serrano Ham and Fruit Platter

$5 each Buffet Price

$10 each A la Carte

We Cook with Products that may Contain Allergens, such as Seafood, Eggs, Meats, Oils, Spices, Mushrooms, Fruits, Dairy Products, Nuts, Flour and others.
Please ask to Speak to a Manager If you have Questions Regarding the Menu.
Raw or Partially Cooked Meats and Eggs may Increase your Risk of Foodborne Illnesses.
We Recommend That They Be Thoroughly Cooked.
Prices do not include gratuities and applicable taxes.

BREAKFAST
A LA CARTE MENU

Served daily from 6am to 11:30am

GRAINS, FRUITS, STARTERS

Tropical Smoothie - Orange, Passion Fruit and Banana Smoothie. $10.00

Seasonal Fruit - Lime Scented Honey and Banana Bread. $11.00

Granola Yougurt Parfait - Non-fat Greek Yogurt, Wildflower Honey, Almond Granola and Berry Compote. $10.00

Dry Cereals - House made Granola, Cheerios, Fruit Loops, Frosted Flakes, Raisin Bran, Special K or All Bran with Strawberries and Bananas. $9.00

MAIN PLATES

Eggs Your Way - Two Farm Fresh Eggs, choice of Applewood Smoked Bacon, Ham, Chicken-Apple or Pork Sausage. Served with Reb Bliss Potatoes and Toast. $13.00

Eggs Bennie - Two Poached Eggs, Shaved Ham, Savory Brad Pudding. $15.00

Create an Omelet - Roasted Peppers, Spinach, Asparagus, Mushrooms, Onions, Oven Fried Tomtoes, Sharp Cheddar, Feta, Gruyére, Goat Cheese, Ham or Sausage. Served with Red Bliss Potatoes and Toast. $15.00

Vegetable Frittata - Egg Whites or Free Range Eggs with Grilled Onions, Peppers, Asparagus, Oven Dried Tomates, Fine Herbs, Goat Cheese and Tomatillo Salsa. Served with Red Bliss Potatoes and Toast. $15.00

Island Breakfast Sandwich - Warm Creole Bread with Tomato, Onion, Ham and Fried Egg. $11.00

Lemony Griddle Cake - Blueberry Compote and Warm Maple Syrup. $13.00

Rum Raisin French Toast - Cinnamon Cream. $13.00

SIDES

Red Bliss Potatoes. $5.00

Ham, Applewood Smoked Bacon, Chicken-Apple or Pork Sausage. $8.00

Bakery Basket - Butter Croissant, today's Muffin, Banana Bread, Whipped Butter and Fruit Preserves. $8.00

Toast - Country White, Multigrain, Whole Wheat or Marble Rye. $6.00

New York Bagels - Butter or Cream Cheese and Fruit Preserves. $7.00

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