

OCEAN KEY  
RESORT & SPA  
KEY WEST | A NOBLE HOUSE RESORT

# BREAKFAST



# CONTINENTAL

\* THIS ITEM MAY BE SERVED RAW OR UNDER COOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

\*\* THIS ITEM CONTAINS NUTS OR NUT PRODUCTS

PLEASE ALERT YOUR CATERING MANAGER OF ANY FOOD ALLERGY CONCERNS PRIOR TO ORDERING.  
ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND 7.5% SALES TAX.

## traditional continental

*per person \$38*

### **JUICES**

fresh florida orange juice, grapefruit juice, cranberry juice

### **SLICED SEASONAL FRESH FRUIT & BERRIES (GF)**

### **ASSORTED OVEN FRESH BAKERY SPECIALTIES\*\***

croissants, danish, muffins, fruit preserves & butter

### **ASSORTED CEREALS\*\***

low fat & skim milk

### **BEVERAGES**

freshly brewed coffee, decaffeinated coffee, herbal tea blends with lemon

## the healthy continental

*per person \$44*

### **JUICES**

fresh florida orange juice, grapefruit juice, cranberry juice

### **SLICED SEASONAL FRESH FRUIT & BERRIES (GF)**

### **ASSORTED CEREALS\*\***

low fat milk, skim milk

### **OLD FASHIONED OATMEAL**

brown sugar, raisins

### **GREEK VANILLA YOGURT\*\***

granola, honey

### **SELECTION OF OVEN-FRESH BAKERY SPECIALTIES ASSORTED BAGELS & MUFFINS\*\***

fruit preserves, whipped cream cheese, cinnamon cream cheese

### **BEVERAGES**

freshly brewed coffee, decaffeinated coffee herbal tea blends with lemon

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## BUILD YOUR OWN BUFFET

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## included

*per person \$56*

### **JUICES**

fresh florida orange juice, grapefruit juice,  
cranberry juice

### **BEVERAGES**

freshly brewed coffee, decaffeinated coffee, herbal  
tea blends with lemon

### **SLICED SEASONAL FRUITS & BERRIES**

### **SELECTION OF OVEN FRESH BAKERY SPECIALTIES\*\***

croissants, danish, & muffins  
fruit preserves & butter

### **ASSORTED DRY CEREALS\*\***

low fat milk & skim milk

## eggs

(please select one; select two +\$11 per person)

### **FLUFFY SCRAMBLED EGGS (GF)**

### **HERB GOAT CHEESE & VEGETABLE EGG TART**

### **SCRAMBLED EGGS (GF)**

cheddar

### **TRADITIONAL EGGS BENEDICT\***

## sides

(please select two; select three +\$8 per person)

### **HOME-STYLE SAUSAGE LINKS (GF)**

### **APPLEWOOD SMOKED BACON (GF)**

### **BROWN SUGAR GLAZED HAM (GF)**

### **GRILLED CANADIAN BACON (GF)**

### **HERB ROASTED POTATOES (GF)**

### **HASH BROWNS (GF)**

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# ENHANCEMENTS

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## thick cut brioche french toast

*per person \$13*

warm maple syrup & whipped butter

## egg & omelet station\*<sub>(GF)</sub>

*per person \$20*

\*chef attendant required at \$150 per chef

cheddar, gruyere, mushrooms, green onions, peppers, tomatoes, artichokes, spinach, ham, bacon

## belgian waffle station\*\*

*per person \$20*

\*chef attendant required at \$150 per chef

powdered sugar, fresh berries, chantilly cream, bananas foster, chocolate chips, toasted pecans, warm maple syrup & butter

## breakfast sandwich bar

*per person \$25*

applewood smoked bacon, cheddar & scrambled eggs, butter croissant

ham, gruyere & scrambled eggs, toasted english muffin

breakfast burrito , chorizo, scrambled eggs, manchego

## smoked salmon platter\*

*per person \$24*

red onion, capers, hard boiled eggs, tomato, lemon, cream cheese, bagels

## bloody mary bar

*\$20 per person, per hour*

*\$150 per bartender*

absolute vodka, celery, carrot sticks, bacon, jalapeños, olives, lemons, limes, assorted hot sauces, spices

## mimosa bar

*\$20 per person, per hour*

*\$150 per bartender*

lamarca prosecco, orange and cranberry juices, peach nectar, assorted berries

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## TO-GO

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## the health nut

*per person \$20*

### **FRUIT PARFAIT\*\***

granola and low fat yogurt

### **FRESHLY BAKED MUFFIN**

### **COFFEE STATION**

## on the run

*per person \$22*

### **PLAIN BAGEL**

cream cheese

### **GRANOLA BAR\*\***

### **COFFEE STATION**

## the fisherman

*per person \$26*

### **WHOLE SEASONAL FRUIT (GF)**

no bananas!

### **BACON, EGG & CHEDDAR CHEESE**

kaiser roll

### **GRANOLA BAR\*\***

### **COFFEE STATION**

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# BRUNCH



*per person 115*

two chef attendants required at \$150 each

**JUICES**

fresh florida orange juice, grapefruit juice, cranberry juice

**BEVERAGES**

freshly brewed coffee, decaffeinated coffee, herbal tea blends, lemon

**SLICED SEASONAL FRUITS & BERRIES (GF)**

**SELECTION OF OVEN FRESH BAKERY SPECIALTIES\*\***

croissants, danish, muffins, fruit preserves, butter

**IMPORTED & DOMESTIC CHEESE DISPLAY**

garnished with fresh fruit, served with homemade breads, lavosh, water crackers

**FLUFFY SCRAMBLED EGGS (GF)**

boursin, chives

**THICK CUT BRIOCHE FRENCH TOAST**

warm maple syrup, whipped butter

**HOMESTYLE SAUSAGE LINKS (GF)**

**APPLEWOOD SMOKED BACON (GF)**

**HERB ROASTED POTATOES (GF)**

**SMOKED SALMON PLATTER\***

red onion, capers, hard boiled eggs, tomato, lemon, cream cheese, bagels

**PENNE PASTA**

with pesto sauce and chicken

**egg & omelet station\* (GF)**

**CHEF PREPARED WITH THESE FILLINGS:**

cheddar, gruyere, mushrooms, green onions, peppers, tomatoes, artichokes, spinach, ham, bacon, shrimp

**herb crusted prime rib\***

**CHEF CARVED, SERVED WITH:**

horseradish crème, au jus, fresh baked rolls

**bloody mary bar**

*20 per person, per hour*

*150 per bartender*

absolute vodka, celery, carrot sticks, bacon, jalapeños, olives, lemons, limes, assorted hot sauces, spices

**mimosa bar**

*20 per person, per hour*

*150 per bartender*

lamarca prosecco, orange and cranberry juices, peach nectar, assorted berries

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PRICING IS BASED ON A 90-MINUTE SERVICE.

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# LUNCH



# BUFFET MENUS

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## deli buffet

*per person \$70*

### KEY WEST CONCH CHOWDER

### TOSSED CAESAR SALAD

romaine, parmesan, house made croutons, creamy caesar dressing

### BAKED POTATO SALAD (GF)

bacon, scallions, cheddar cheese

### DELI MEAT DISPLAY

smoked turkey, honey ham, roast beef, sliced sharp cheddar, provolone, swiss

### ASSORTED BREAD & KAISER ROLLS

## DESSERT

### ASSORTED FRESHLY BAKED COOKIES\*\*

### BROWNIES

### KEY LIME PIE\*\*

## frontera buffet

*per person \$75*

### MIXED GREEN SALAD (GF)

chipotle ranch dressing, cilantro lime vinaigrette

### CHIPS & SALSA (GF)

tortilla chips, pico de gallo, salsa verde, roasted tomato-poblano salsa

### BEEF & CHICKEN FAJITAS\*

grilled marinated churrasco & chicken, onions, peppers, warm flour tortillas

### CHARRED VEGETABLES (GF)

zucchini, squash, onions, red peppers

## DESSERT

### DULCE DE LECHE CHEESECAKE

### MARINATED TROPICAL FRUIT SALAD (GF)

orange-tequilla

## sunset grill buffet

*per person \$75*

### MIXED GREENS\*\*(GF)

spring mix greens, grape tomatos, carrots, cucumbers, toasted walnuts, croutons, caramelized shallot vinaigrette, creamy ranch dressing

### POTATO SALAD (GF)

red potato, celery, roasted red onions, dill, buttermilk dressing

### OLD FASHIONED COLESLAW (GF)

## THE GRILL

### 8-OZ. ANGUS BURGERS\*

### MOJO CHICKEN BREASTS

### TOPPINGS:

sliced swiss, mild cheddar, crisp lettuce, tomatoes, shaved red onion, pickle chips, mayonnaise, mustard, ketchup

## DESSERT

### CINNAMON APPLE CRISP

### CHOCOLATE LAYER CAKE

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## taste of havana buffet

*per person \$76*

### **AVOCADO AND PINEAPPLE SALAD (GF)**

crisp lettuce, diced onion, red wine vinaigrette

### **GARBANZO BEAN & VEGETABLE SALAD (GF)**

cumin-lime vinaigrette

### **SPICY ADOBO GRILLED CHICKEN (GF)**

grilled pineapple salsa

### **CUBAN STYLE MAHI MAHI (GF)**

plum tomatoes, green olives, capers, cilantro

### **BLACK BEANS & RICE**

### **CUBAN BREAD**

## DESSERT

### **TRES LECHES**

### **COCONUT FLAN\*\***

## the floridian buffet

*per person \$78*

### **ICE COLD CRISP LETTUCES (GF)**

cucumber, summer tomato, bleu cheese, white balsamic vinaigrette

### **CAPRESE SALAD TOMATO (GF)**

mozzarella, fresh basil, drizzle of balsamic

### **GRILLED CHURRASCO (GF)**

chimichurri

### **KEY WEST FRESH CATCH (GF)**

cajun remoulade, grilled onions

### **ROASTED RED BLISS POTATOES (GF)**

rosemary

### **CITRUS GRILLED FARMER'S MARKET VEGETABLES (GF)**

## DESSERT

### **KEY LIME PIE\*\***

### **PINEAPPLE UPSIDEDOWN CAKE**

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## PLATED LUNCH

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## soup

*per person \$12*

please select one

**ROASTED VEGETABLE GAZPACHO** (GF)

spicy cucumber, olive oil

**KEY WEST CONCH CHOWDER\*** (GF)

**WILD MUSHROOM** (GF)

tarragon, creme fraiche

**ROASTED TOMATO BISQUE** (GF)

sweet basil

**CRAB & CORN CHOWDER\***

thyme sherry vinegar

## salads

*per person \$15*

please select one

**SPINACH SALAD** (GF)

caramelized onion, bacon, tomato, goat cheese, maple cider vinaigrette

**MIXED GREENS** (GF)

cucumber, tomatoes, carrots, shaved radish, white balsamic vinaigrette

**CAESAR SALAD**

romaine, parmesan, croutons, creamy caesar dressing

## appetizers

*per person \$22*

please select one

**LATIN STYLE CRAB CAKE**

chipotle aioli

**TUNA & AVOCADO TATAKI\***

herb salad, soy ginger vinaigrette

**MUSHROOM & PANCETTA RISOTTO** (GF)

grana padano, fried sage

**CHILLED JUMBO SHRIMP COCKTAIL** (GF)

cocktail sauce, lemon

## entrées

please select one

**SESAME SEARED MAHI MAHI \$46\*\***

coconut rice, wok fried vegetables, citrus soy beurre blanc

**CITRUS MARINATED CHICKEN BREAST \$44** (GF)

mango salsa, whipped potato, farmer's market vegetables

**PETIT FILET OF BEEF \$52\***(GF)

gratin potatoes, grilled asparagus, crispy onions, pinot noir demi glace

**SUNSET CLUB COBB \$36** (GF)

grilled chicken, applewood smoked bacon, maytag bleu cheese, red onion, corn, hardboiled egg, avocado, lemon chive dressing

**THAI NOODLE SHRIMP SALAD \$38\*\***

crisp vegetables, rice noodles, spicy peanut dressing

## dessert

*per person \$15*

please select one

**WILD BERRY CRUMBLE**

french vanilla bean ice cream

**KEY LIME PIE\*\***

cashew crust, vanilla bean chantilly cream

**CHOCOLATE MOUSSE**

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## BOXED LUNCH

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*per person \$42*

**INCLUDED:**

potato chips, seasonal fruit & freshly baked cookie\*\*

**GRILLED & ROASTED VEGETABLE WRAP**

spinach, tomatoes, hummus, cheese, spinach wrap

**ROAST BEEF**

garlic mayonnaise, lettuce, tomato,  
caramelized onions, provolone cheese,  
artisan bread

**HONEY HAM**

swiss cheese, lettuce, tomato,  
whole grain mustard aioli,  
artisan bread

**ROASTED TURKEY**

smoked gouda, lettuce, tomato applewood smoked  
bacon, maple mustard, artisan bread

**GRILLED CHICKEN BREAST**

cheddar cheese, lettuce, tomato, applewood smoked  
bacon, chipotle mayonnaise, artisan bread

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The background of the entire image is a vibrant, close-up photograph of fresh vegetables. In the top left, a glass bowl contains several cherry tomatoes in shades of red and orange, along with sliced green and yellow tomatoes. To the right, another glass bowl is filled with bright green broccoli florets. In the bottom left, a glass bowl is overflowing with fresh green pea pods. In the bottom right, a small metal basket holds several colorful cherry tomatoes in red, orange, and yellow. The overall scene is set against a dark, textured green background, possibly a bed of grass or a similar natural surface.

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# INTERMISSIONS

## the morning rush

*per person \$26*

### **CINNAMON BUNS**

### **DONUT HOLES**

### **FRESH WHOLE FRUIT (GF)**

### **CHOCOLATE COVERED COFFEE BEANS (GF)**

## feeling accomplished

*per person \$24*

### **BUILD YOUR OWN PARFAIT\*\***

vanilla greek yogurt, granola, dried fruit, toasted coconut, assorted berries

## don't crumble

*per person \$26*

### **ASSORTED FRESHLY BAKED COOKIES\*\***

### **GRANOLA BARS\*\***

### **RICE KRISPIE TREATS**

## the cinema

*per person \$27*

### **FRESHLY POPPED POPCORN (GF)**

### **MELTED BUTTER & SALT POPCORN (GF)**

### **CHOCOLATE ALMOND POPCORN\*\* (GF)**

### **SOFT PRETZELS**

bavarian mustard

### **ASSORTED JARS OF RETRO CANDY (GF)**

## relax, it's almost over

*per person \$29*

### **BUILD YOUR OWN TRAIL MIX\*\***

walnuts, pecans, almonds, white chocolate bits, milk chocolate chips, m&m's, dried cherries, apricots, papaya, pineapples, tropical smoothie

## south of the border

*per person \$29*

### **TORTILLA CHIPS**

### **DIPS**

salsa, queso, guacamole

### **CHURROS**

## power

*per person \$28*

### **TOASTED SPICED ALMONDS\*\* (GF)**

### **HUMMUS "MARTINIS" (GF)**

crudite

### **PROTEIN BARS\*\***

### **MARINATED FRESH FRUIT (GF)**

mint

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