

"One of Nature's Best Kept Little Secrets"

Scrub Island

RESORT, SPA & MARINA, BVI

BREAKFAST & BRUNCH MENU



Breakfast Catering

Continental Breakfast

Fresh Florida Orange & Grapefruit Juices

Assorted Breakfast Pastries with Sweet Butter and Preserves.

.....\$20 PER PERSON

Scrub Continental Breakfast

Fresh Florida Orange & Grapefruit Juices

Sliced Seasonal Melons & Tropical Fruits

Assorted Breakfast Pastries

.....\$24 PER PERSON

Healthy Start

Fresh Florida Orange & Grapefruit Juices

House Made Granola, Fruit Yogurt & Bran Muffins

Sliced Seasonal Fresh Melons & Tropical Fruits

.....\$24 PER PERSON

Smoked Salmon

Served with Bagels, Homestead Beefsteak Tomatoes,

Onions, Capers and Cream Cheese

.....\$15 PER PERSON

Individual Cereals and Milk

Choice of Cereal, Skim or Regular Milk

.....\$5 PER PERSON

Individual Fruit Yogurts

.....\$5 PER PERSON

Farm Fresh Scrambled Eggs

.....\$5 PER PERSON

Tropical Mueslix

Made with Dried Fruits & Nuts

.....\$5 PER PERSON

Homemade Granola

Made with Dried Fruits & Nuts

.....\$5 PER PERSON

Juices

Mango, Papaya, Guava, Pineapple, Fruit Punch, Tomato, V-8, Cranberry

.....\$50 PER GALLON

Omelet & Egg station

Fresh eggs cooked to order.

.....\$10 PER PERSON

EGG STATION CHEF FEE \$150 PER CHEF

Breakfast Buffet

Assorted Fresh Tropical Fruits, Juices, Coffee

Fresh Baked Pastries, Breads, Bagels & Banana Pancakes

Assorted Cereals, Milk & Yogurts

Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes & Grits

.....\$30 PER PERSON

Brunch Catering

Scrub Island Brunch

Bottomless Mimosas, Champagne, Poinsettias
Sliced Fresh Fruit, Fresh Fruit Juices
Croissants, Muffins, Danish, Fresh baked Breads, Butter & Preserves
Bagels with Cream Cheese, Smoked Salmon
Pasta Salad, Hearts of Palm Salad, Caesar Salad
Grilled Vegetable Salad, Fresh Bruschetta, Garden Salad
Assorted Cheese plate and Charcuterie, Grained Mustard, Cornichon & Baguette
Smoked Wahoo Pate with Red Onion, Capers, Grained Mustard & Crostini
Seared Tuna with Seaweed salad

Manned Brunch Stations

Carved Prime Rib with Au Jus & Horseradish
Cooked to Order Egg & Omelet Station

Served in our Gleaming Chafers

Roast Pork with House Chutney, Fried Sweet Plantains
Jerk Grilled Mahi with Mango Black Bean Salsa
Chicken Fettuccini Alfredo
Rice & Peas, Mixed Vegetables
Eggs Benedict, Bacon & Sausage
Assorted Pies, Torts, Tarts, Cakes, Cookies & Mousses

.....\$70 PER PERSON

EGG STATION CHEF FEE \$150 PER CHEF
CARVING STATION CHEF FEE \$150 PER CHEF

ALL BREAKFAST SELECTIONS INCLUDE
FRESHLY BREWED REGULAR & DECAF COFFEE AND TEA

