

LUXURY YACHT SEAFARER BREAKFAST MENU

Presented by:



Chef Michael

- Eggs Benedict with Lox, Spinach, and Grilled Tomato. Topped with two poached eggs and a Chive Hollandaise sauce
- Maryland Benedict- Crab Cakes topped with peppers onions, poached eggs, and Chesapeake Hollandaise
- Huevos Rancheros- Fresh salsa, guacamole, rancheros sauce, poached eggs, shredded lettuce, and sour cream
- Cannoli Cream Stuffed French Toast
- Lemon Mascarpone Stuffed French Toast- Topped with warm blueberry compote
- Cinnamon Bun Pancakes- Topped with walnuts, raisins, and vanilla icing
- Mint Julep Pancakes- Dotted with chocolate chips, then topped with a mint bourbon simple syrup
- Fresh Fruit Pancakes- Topped with granola, fresh fruit, whipped cream, and strawberry yogurt
- Cheese Omelet- With fresh fruit and side of tossed field greens
- Lox Omelet- filled with black bean salsa and Lox. Topped with Chive Cream cheese.
- Frittata Italiano- Prosciutto, roasted red peppers, diced onions, basil pesto. Topped with fresh mozzarella and arugula. Finished with balsamic reduction
- Farmhouse Frittata- Broccoli, caramelized onions, and ham. Topped with aged cheddar. Side of fresh market fruits
- Harbor Frittata- Shrimp, roasted tomatoes, shallots, and fresh basil. Topped with mozzarella. Served with side of greens -----*Frittata is an Italian Style omelette*
- Crêpes Suzette- Topped with fresh orange slices, Suzette sauce, and whipped cream
- Crêpes Stuffed with roasted market berries and Brie
- Parfait Crêpes- Topped with fresh market fruit, granola, and whipped cream