



Waldorf Astoria Orlando Breakfast Buffet 38

Featuring Omelets, Crepes, Waffles & Pancakes, Fresh Daily Cold Pressed Tropical Fruit Infusions, Domestic & International Charcuterie Bar Including *Scottish Smoked Salmon, Locally Sourced Fresh Fruit and Produce, Array Of Daily House Baked Gourmet & Savory Pastries
Beverages Included: Sodas, Freshly Squeezed Juices, Tea and Regular or Decaf Coffee

Waldorf Astoria Orlando Signatures

The Continental Buffet 26

Enjoy our Selection of Fruits, Cereals, Yogurts, Freshly Baked Breakfast Breads, Oatmeal, Charcuterie, Cheese, Smoked Salmon, and Pastries. Beverages Included Sodas, Freshly Squeezed Juice, Tea and Regular or Decaf Coffee

Blue Crab Egg Benedict 🍷 32

Crab Cake, English Muffin, Wilted Greens, Soft Poached Local Farm Egg, Hollandaise Sauce, Asparagus, Slow Roasted Tomato, Breakfast Potatoes

Waldorf Astoria Classic Eggs Benedict 🍷 24

Nueske Canadian Bacon, English Muffin, Two Soft Poached Local Farm Eggs, Hollandaise Sauce, Asparagus, Slow Roasted Tomato, Breakfast Potatoes

Superfruit Breakfast Bowl ❤️ 🍷 24

Quinoa, Barley, Farro, Apricot, Goji Berries, Banana, Golden Raisins, Shaved Coconut, Almond Milk, Fresh Berries

Buttermilk Pancakes 22

Pure Maple Syrup. Enhancements: Blueberries, Chocolate Chips, Strawberries or Banana \$2

The French-Man 23

House-Made Brioche, Bourbon Vanilla Custard, Pure Maple Syrup, Caramelized Banana, Mixed Berries

Eggs & More

Oscar's Omelet 🍷 24

Three Local Cage-Free Eggs, or Egg Whites with Your Choice of Three Ingredients: Nueske Smoked Bacon, Black Forest Ham, Artisan Pork Sausage, Diced Tomato, Onions, Mushrooms, Peppers, Avocado, Spinach or Cheese (Choice of Brie, Tillamook Cheddar, Goat, Feta or Gruyere), Served with Asparagus, Slow Roasted Tomato, Choice of Toast and Breakfast Potatoes

Eggs Your Way 🍷 23

Two Grade A Cage-Free Eggs Prepared To Your Liking Select One Protein: Nueske Smoked Bacon, Artisan Pork Sausage, Black Forest Ham Served with Asparagus, Slow Roasted Tomato, Choice of Toast and Breakfast Potatoes

Steak and Eggs 🍷 36

6oz Petite Filet, Eggs Your Way, Breakfast Potato, Béarnaise, Asparagus, Slow Roasted Tomato, Toast

Avocado and Eggs ❤️ 🍷 24

Poached Eggs, House-Made Bread, Fresh Avocado, *Smoked Salmon, Sautéed Arugula, Peruvian Dwarf Peppers

Beverages

La Colombe Espresso 5

La Colombe Cappuccino or Latte 6

TEALEAVES, Organic Loose Tea 6

Republic of Tea, Darjeeling Iced Tea 8

San Pellegrino 7

Acqua Panna 7

Juice 7

Freshly Pressed Green Power Juice 10

Kale, Apple, Celery, Spinach, Cucumber, Pineapple

Berry Smoothie 15

Strawberry, Blueberry, Blackberry, Banana, Yogurt, Agave

Alcoholic Beverages

Mimosa 12

Bloody Mary 14

❤️ Heart Healthy 🍷 Gluten Free 🍷 Local

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 20% gratuity will be added to parties of 6 or more guests.