





Waldorf Astoria Orlando Breakfast Buffet 40






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

<b>Lump Crab Egg Benedict</b> 	35
Crab Cake, English Muffin, Wilted Greens, *Soft Poached Local Farm Egg, Hollandaise Sauce, Asparagus, Slow Roasted Tomato, Breakfast Potatoes	
<b>Waldorf Astoria Classic Eggs Benedict</b> 	27
Nueske Canadian Bacon, English Muffin, *Two Soft Poached Local Farm Eggs, Hollandaise Sauce, Asparagus, Slow Roasted Tomato, Breakfast Potatoes	
<b>Superfruit Breakfast Bowl</b>  	27
Quinoa, Barley, Farro, Apricot, Goji Berries, Banana, Golden Raisins, Shaved Coconut, Almond Milk, Fresh Berries	
<b>Buttermilk Pancakes</b>	25
Pure Maple Syrup. Enhancements: Blueberries, Chocolate Chips, Strawberries or Banana \$2	
<b>The French-Man</b>	26
House-Made Brioche, Bourbon Vanilla Custard, Pure Maple Syrup, Caramelized Banana, Mixed Berries	

Eggs & More

<b>Oscar's Omelet</b>  	27
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	

<b>Eggs Your Way</b>  	26
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	
<b>Steak and Eggs</b> 	39
6oz Petite Filet, Eggs Your Way, Breakfast Potato, Béarnaise, Asparagus, Slow Roasted Tomato, Toast	
<b>Avocado and Eggs</b>  	27
Poached Eggs, House-Made Bread, Fresh Avocado, *Smoked Salmon, Sautéed Arugula, Peruvian Dwarf Peppers	

Beverages

<b>La Colombe Espresso</b>	5.50
<b>La Colombe Cappuccino or Latte</b>	6.50
<b>TEALEAVES, Organic Loose Tea</b>	6.50
<b>Republic of Tea, Darjeeling Iced Tea</b>	8
<b>San Pellegrino</b>	7.50
<b>Acqua Panna</b>	7.50
<b>Juice</b>	7.50
<b>Freshly Pressed Green Power Juice</b>	10
Kale, Apple, Celery, Spinach, Cucumber, Pineapple	
<b>Berry Smoothie</b>	15
Strawberry, Blueberry, Blackberry, Banana, Yogurt, Agave	

Alcoholic Beverages

<b>Mimosa</b>	16
<b>Bloody Mary</b>	17

\* 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.