

HILTON ORLANDO BONNET CREEK IN-ROOM DINING

BREAKFAST MENU

Served 6AM to 11AM | To place your order dial 3650 from your guest room phone or dial 407-597-3650 from any other location. You will need to provide your guestroom number when ordering.

 GLUTEN FREE

 VEGAN

 VEGETARIAN

 LOCAL

KID'S BREAKFAST

SCRAMBLED EGGS

Served with Bacon or Sausage

PANCAKES*

Maple Syrup, Strawberries

FRUIT BOWL

Assorted Fruit and Berries

FRENCH TOAST

Maple Syrup, Strawberries

GRAINS / FRUITS / STARTERS

SEASONAL FRUIT*

Organic Greek Yogurt, Blueberry Muffin

GRANOLA YOGURT PARFAIT

Macerated Strawberries, House-Made Granola

ASSORTED DRY CEREAL

Cheerios, Froot Loops, Frosted Flakes, Frosted Mini Wheats, Raisin Bran, Special K, All Bran. Choice of Whole, 2%, Skim, Soy or Almond Milk

FRESH PASTRIES

Basket of Assorted Freshly Baked Pastries and Breakfast Breads. Served with Whipped Butter, Assorted Jams

STEEL CUT OATMEAL

Organic Steel Cut Oats, Apple Compote, Brown Sugar, Greek Yogurt

POWER SMOOTHIE*

Strawberry, Blueberry, Banana, Organic Greek Yogurt, Wild Florida Honey, Low-Fat Bran Muffin

BEVERAGES

FRESHLY BREWED COFFEE

Large pot of regular or decaffeinated (approximately 3-4 cups)

TEA

Regular or herbal

HOT CHOCOLATE

ESPRESSO

CAPPUCCINO OR LATTE

ICED TEA

MAIN PLATES

9 EGGS YOUR WAY*† 17

Two Local Free-Range Farm Eggs, Choice Of Applewood Smoked Bacon, Ham, Chicken-Apple Sausage or Pork Sausage. Served with Country Potatoes, Choice of Toast

9 19

8 CREATE AN OMELET* 19

Choice of Bacon, Sausage, Ham, Chicken-Apple Sausage, Roasted Peppers, Spinach, Asparagus, Mushrooms, Onions, Oven-Roasted Tomatoes, Sharp Cheddar, Gruyère, Goat Cheese. Served with Country Potatoes and Choice of Toast.

8 15

BREAKFAST SANDWICH

Wolferman's Muffin, Pan-Fried Local Cage-Free Eggs, Tavern Shaved Ham, American Cheese and House Tomato Jam. Served with Country Potatoes.

14 VEGETABLE FRITTATA* 14

Egg White or Free-Range Eggs, Grilled Onions, Peppers, Asparagus, Oven-Roasted Tomatoes, Fine Herbs, Goat Cheese, Green Tomatillo Salsa. Served with Country Potatoes, Choice of Toast

10 13

7 BUTTERMILK PANCAKE OR GLUTEN FREE 13

Served with Warm Maple Syrup

Additional Toppings - \$2 Each

Tree Ripened Banana, Strawberries, Blueberries, Chocolate Chips or House-Made Granola

12 14

CLASSIC FRENCH TOAST

Applewood Smoked Bacon, Wild Florida Honey

10 SIDES

12 BREAKFAST MEATS 6

Choice of Griddled Ham, Applewood Smoked Bacon, Chicken-Apple Sausage, Pork Sausage, Turkey Bacon

COUNTRY POTATOES 5

NEW YORK BAGEL* 5

Butter or Cream Cheese and Fruit Preserves

TOAST 4

Choice of Country White, Multi Grain, Whole Wheat, Marble Rye, Udi's Gluten-Free Bread

8 PERRIER 5

BOTTLED WATER 3

6 MILK 3

Whole, 2%, Skim, Soy or Chocolate

5 SODA 3

Coca-Cola, Diet Coke, Coca-Cola Zero, Sprite, Seagram's Ginger Ale

4 JUICE 3

Apple, Orange, Cranberry, Grapefruit, Tomato, V8 or Pineapple

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask for Manager assistance.

†Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Can be made gluten free upon request.

A service charge of 24% of the food & beverage total plus applicable taxes will be added, plus an additional \$4.50 in-room dining delivery charge.