



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 Select ion 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, Truffle 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, Truffle 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	
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 🍷 🍷	22
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
4oz 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.
For your convenience an 18% gratuity will be added to parties of 6 or more guests.