## <u>UN RESERVED</u>

## FOOD BAZAAR

If you have any concerns regarding food allergies, please alert your server prior to ordering.

## **BUFFET**

BREAKFAST BUFFET* * Includes illy drip coffee, Dammann Frères hot tea and locally fr	esh saue	ezed juice 40
Offerings include a made-to-order personalized omelet* and cr	êpe statio	
CHILDREN'S BUFFET Complimentary for ages 3 and younger		22
RONNET CR	FFK	SPECIALTIES
Bonner en		3. 26.72.123
All entreés served with choice of toast, herb roasted Roma tomat	oes, roast	ed fingerling potatoes or Arcadian green salad.
JW OMELET*+ <b>D</b> \$  Cage-free whole eggs or egg whites	24	STEAK & EGGS*+ D * 34 5oz skirt steak, two cage-free eggs,
Choose three additions: smoked ham, pecanwood-smoked bacc	on,	roasted vine-ripened tomato,
pork sausage, Gulf shrimp, aged cheddar, pepper jack, Swiss		JW Garden herb red chimichurri
cheese, American cheese, goat cheese, tomato, onion, bell pepper, spinach, jalapeño, mushroom, avocado		
pappa-, ap, Jpa,,		FUEGO VERDE*+ V *
TWO CAGE-FREE EGGS —	22	poached egg, lemon olive oil, Maldon sea salt
ANY STYLE*+ D *		Add bacon = 4
Choice of link pork sausage, pecanwood-smoked bacon, chicke sausage or plant-based sausage	n	Add smoked salmon* – 6
satisfies of plant sused satisfies		
COASTAL SHORES		CLASSIC EGGS — 24
OMELET*+ DIS *	26	BENEDICT*+ <b>D</b> * Two poached eggs, Canadian bacon,
Three cage-free eggs, Key West shrimp, marinated feta, JW Garden herbs		toasted English muffin, hollandaise
BALAI TROPICAL FRUIT	NCEI	D START  FLORIDIAN OATMEAL V GF D N 14
PLATE V GF D  Seasonal fruits, lime cream	18	Milk, brown sugar, dried tropical fruits, house-roasted mixed nuts
		GARDEN GLOW VIVFIN * 18
MIXED BERRY BOWL VFIGF  Seasonal local strawberries, blueberries, raspberries	12	Overnight oats, chia seeds, Super Greens coconut yogurt, house-made granola, kiwi, mango, strawberries, blueberries, JW Garden mint
FRESH OF	FFTI	HE GRIDDLE
GUAVA ENCHANTMENT	18	BUTTERMILK PANCAKES VID 18
FRENCH TOAST VIDIN		Whipped cream, powdered sugar, Vermont maple syrup
Guava and Cream Cheese Stuffed, toasted pecans, Vermont maple syrup, house-made vanilla whipped cream		Add blueberries – 2 Add chocolate chips – 2
BELGIAN WAFFLE VID  Strawberries, whipped cream, powdered sugar, Vermont maple syrup	18	
ON	THE	SIDE
HERB ROASTED FINGERLING POTATOES V GF D * Chive butter	8	TOASTED GRAIN VID 7 White bread, wheat bread, multigrain bread, pumpernickel bread, plain bagel, multigrain bagel, everything bagel, English muffin
BREAKFAST PROTEIN GF  Link pork sausage, pecanwood-smoked bacon, chicken sausage, plant-based sausage	7	

 $\mathbf{GF}$ gluten-friendly |  $\mathbf{VF}$ vegan |  $\mathbf{V}$ vegetarian |  $\mathbf{D}$ dairy |  $\mathbf{N}$ nuts |  $\mathbf{S}$ shellfish

- $\boldsymbol{\texttt{x}}$  Features herbs or other elements sourced from our JW Garden.
- + Plant-based egg alternative is available upon request.
- \* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Handcrafted artisan bread products may contain or encounter nuts due to shared equipment.

20% service charge will be added for parties of 6 or more.

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