



Embassy Suites Tampa - USF/Near Busch Gardens

3705 Spectrum Boulevard

Tampa, FL 33612

813.977.7066

embassysuitesusf.com

BREAKFAST

***Notice: consuming raw or undercooked beef, steak, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**



BREAKFAST

Continental Breakfasts

Classic \$15

sliced fresh fruit

assorted muffins & breakfast breads | butters
& assorted jams

beverage station | fresh brewed coffee
& herbal teas

Deluxe \$18

sliced fresh fruit

assorted bakery | muffins, breakfast breads,
fruit & cheese danish

assorted bagels | cream cheese, butter,
honey & jams

assorted yogurts | housemade granola

juices | orange, apple and cranberry

beverage station | fresh brewed coffee
& herbal teas

Euro \$22

sliced fresh fruit

muffins & bagels

sliced smoked ham

sliced cheese

rustic breads

hard boiled eggs

beverage station | fresh brewed coffee
& herbal teas

Prices are per person, unless noted. A 24% taxable service charge and sales tax will be added to all prices.

*All menus and prices are subject to change. Not all ingredients listed. Please inform us of any food allergies.
Actual presentation of menu items and ingredients may vary from photos and descriptions.*

BREAKFAST

Plated Breakfasts

Metropolitan \$18

herb & cheddar scrambled eggs*
choice of (1) breakfast meat
choice of (1) starch
assorted breakfast breads
choice of sliced fresh fruit or yogurt parfait
fresh brewed coffee service

The Southern \$18

thick cut french toast with peach sauce
scrambled eggs
choice of (1) breakfast meat
choice of | sliced fresh fruit or yogurt parfait
fresh brewed coffee service

Steak & Egg \$19

sliced petite-cut strip steak* & herb scrambled eggs*
choice of (1) starch
choice of | sliced fresh fruit or yogurt parfait
fresh brewed coffee service

Quiche Plate \$18

choice of | lorraine, grilled vegetable, spinach & three cheese
or ham & asparagus
choice of (1) breakfast meat
choice of | sliced fresh fruit or yogurt parfait
assorted breakfast breads
fresh brewed coffee service

Breakfast Meat Selections

thick cut bacon
country sausage
grilled ham
turkey sausage patties

Starch Selections

white cheddar grits
hashbrowns
potato pancakes

Groups under 20 add \$25
service charge, for buffet only.



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BREAKFAST

Sunrise Breakfast Buffets

Florida \$22

scrambled eggs*
choice of (2) breakfast meats
choice of (1) starch

Tampa \$24

scrambled eggs* | collection of toppings: provençal herbs, ham, cheddar cheese
biscuits & sausage gravy
choice of (2) breakfast meats
choice of (1) starch
assorted yogurts | housemade granola & dried fruits



Event Includes

juices | orange, apple and cranberry
assorted breakfast breads
sliced fresh fruits
beverage station | fresh brewed coffee & herbal teas

Breakfast Meat Selections

thick cut bacon
country sausage
grilled ham
turkey sausage patties

Starch Selections

white cheddar grits
hashbrowns
potato pancakes

Prices based on 1 hour of service.
Groups under 20 add \$3 per person.



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BREAKFAST

Brunch Buffet

Embassy Brunch \$27

juices | orange, apple & cranberry

beverage station | fresh brewed coffee & iced tea

sliced fresh fruits

assorted breakfast breads

assorted mini pastries

rustic breads | butters & assorted jams

scrambled eggs* or eggs benedict*

choice of (2) meats | grilled ham, thick cut bacon,
country fried chicken, grilled chicken, turkey sausage
or sliced roast beef au jus

cheddar grits & hash browns

**Champagne or house wine
service add \$5 per person,
additional bottle wine
selections are available*

**Gluten free, vegan & other
specialty dietary option can be
accommodated!*

**Be sure to tell your event
manager of your needs while
planning your event.*

Prices based on 1 hour of service.
Groups under 20 add
\$3 per person.

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The Right Breakfast

**Includes orange juice, choice of starter & fresh brewed coffee service.*

Starter Selections

Market Fruit Salad Bowl | honey ginger dressing

**fat .5g, saturated fat 0g, cholesterol 0mg
carbs 43g, protein 2g, calories 170
{gluten free, vegan friendly}*

mango oatmeal | a heart-healthy and flavorful irish oatmeal made with mango and spices, topped with mango & berries

**fat 8g, saturated fat 1.5g, cholesterol 5mg,
carbs 50g, protein 2g, calories 270
{vegan friendly}*



Entrees

pecan smoked salmon frittata \$22

traditional frittata created with egg substitute, spinach, onion & flakes of pecan wood-smoked salmon topped with emmentaler swiss cheese

**fat 7g, saturated fat 7g, cholesterol 60mg,
carbs 6g, protein 28g, calories 320
{gluten free}*

mixed vegetable frittata \$18

traditional frittata with red onions, mushrooms, dill, asparagus, spinach, roma tomatoes with a low-fat egg substitute

**fat 2.5g, saturated fat 0g, cholesterol 0mg, carbs 24g,
protein 23g, calories 210
{gluten free, semi-vegan friendly}*

breakfast casserole \$18

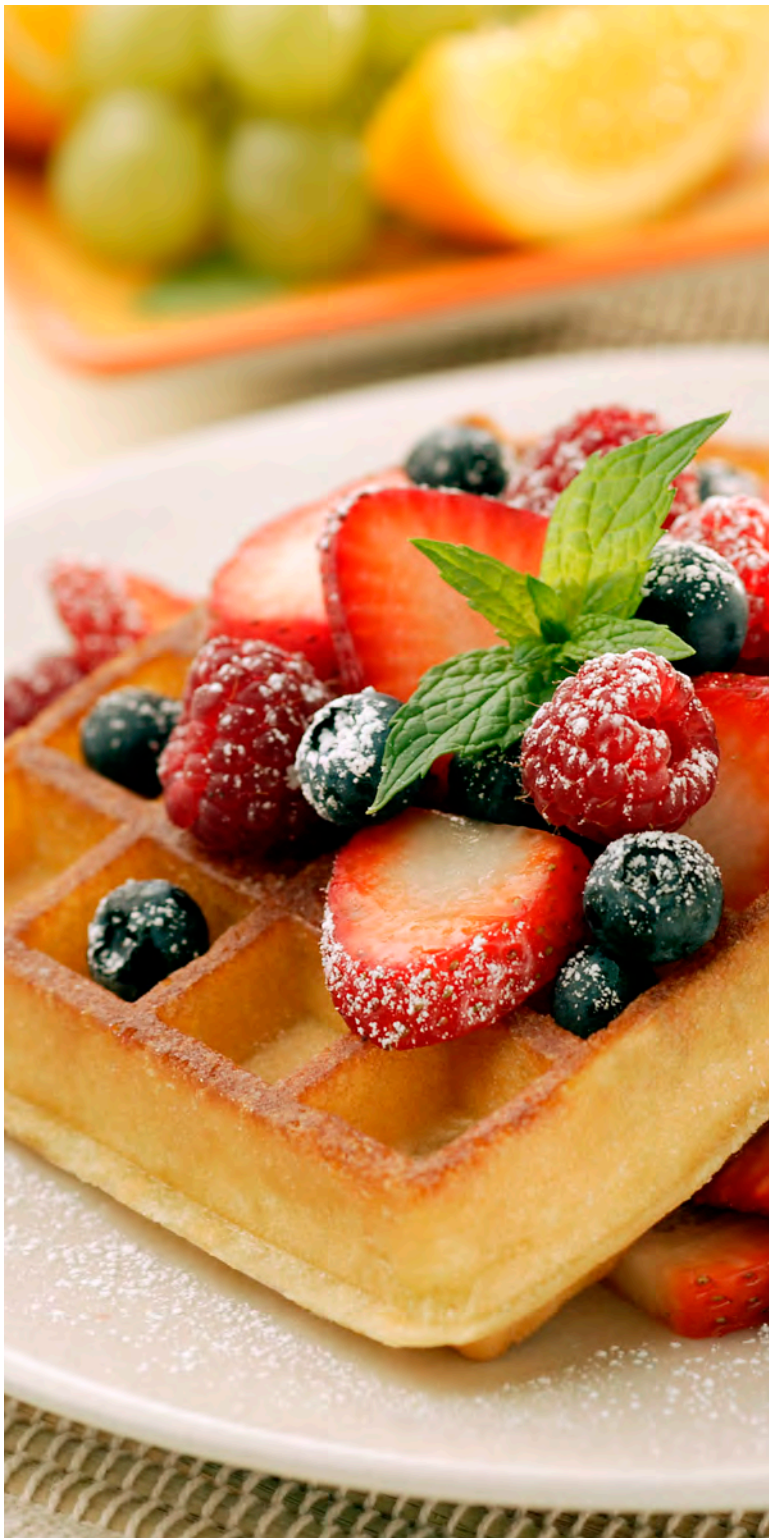
whipped egg casserole combined with bacon, turkey sausage, spinach & cheddar cheese

**fat 16g, saturated fat 8g, cholesterol 80mg, carbs 2g,
protein 32g, calories 290
{gluten free}*



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BREAKFAST

Breakfast Enhancements

Selections

waffles \$7 per person

toppings | fruit compotes, seasonal fruit & berries, maple syrup, whipped cream and candied nuts

buffet/brunch | add on \$5

sweet crepes \$7 per person

add-ins | warm fruit compote, drunken bananas, candied nuts & whipped cream

buffet/brunch | add on \$5

omelets \$8 per person

eggs, egg whites, eggbeaters

add-ins | ham, sausage, cheddar cheese, bell peppers, mushrooms, onion, spinach, jalapeno, salsa & tomato

buffet/brunch | add on \$5

savory crepes \$7 per person

add-ins | creamed wild mushroom, creamed spinach, smoked turkey, blackened shrimp, sofrito pulled chicken, black bean & corn salsa

buffet/brunch | add on \$5

Prices based on 1 hour of service as an addition to your buffet or brunch.

Groups under 20 add \$3 per person

These stations require culinarian.
\$95 per station, per 50 people.

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