

OLIVER

TASTE THE LIFE OF SPICE

Continental Breakfast With Buffet



Available at the Buffet:

FRUIT JUICES

Orange, Grapefruit, Pineapple, and Freshly Made Local Selections

FRESHLY CUT MEDLEY OF FRUIT

A Variety of Locally Sourced Fruit and Bananas (seasonal)

BAKERY BASKET

Croissants, Danishes, Muffin of the Day, Breakfast Bread

HOUSE-MADE GRANOLA & GREEK YOGURT WITH HONEY

INDIVIDUALLY PACKAGED YOGURT

Various Flavors Available

SELECTION OF CEREALS

Corn Flakes, Rice Crispies, Cheerios, Cinnamon Toast Crunch

Served at the Table:

CHIA PUDDING

Coconut Milk, Chia & Mixed Seeds, Maple Syrup,
Watermelon, Banana, Mango Puree

OATMEAL

served with Spiced Honey, Caramelized Pecans, Candied Mixed Fruit

CHOICE OF TOAST

Brown, White, Multigrain Breads (baked daily)

Eggs



TRADITIONAL FULL ENGLISH BREAKFAST

2 Eggs - Prepared to Your Preference (poached, scrambled, fried)
served with: Bacon, Ham, Sausage, Grilled Tomato, Baked Beans,
Sautéed Mushrooms, Hash Brown Potatoes

OMELETTES

3 Eggs - served with Your Choice of the Following:
Cheese, Bacon, Ham, Tomatoes, Onions, Mushroom, Bell Peppers
Egg Whites Available Upon Request

EGGS BENEDICT

served on an English Muffin with Ham and Breaded Tomatoes,
topped with Hollandaise Sauce

FRIED OR POACHED EGGS

Hash Brown Potatoes, Tomato Chutney

BOILED EGGS

Breakfast Specials



FRENCH TOAST

Vanilla Scented Brioche with Citrus, Seasonal Fruits, Maple Syrup

BANANA PANCAKES

with Caramelized Bananas and Maple Butter

TROPICAL PANCAKES

The Chef's Fluffy Pancakes served with a Dollop of Guava,
Nutmeg or Mango Preserve

BELGIAN WAFFLES

served with Grenadian Chocolate Sauce

Local Breakfast Traditions



FISH CREOLE

with Fried Cou Cou (Polenta) Slices

SALTED CODFISH SOUSE

(20 minute lead time required)

Seasoned Salted Cod with Onions, Peppers, Tomatoes & Chives
served with Coconut “Bakes”, Fried Ripe Plantains and Green Bananas

BLACK PUDDING

served with Fried Breaded Tomatoes

Beverages



Coffee | Tea | Hot Chocolate

Local Cocoa | Milk

*Full Breakfast (hot items included) US \$55.00
and Continental Breakfast (hot items excluded
US \$35.00 Plus 10% Service Charge + 15% V.A.T*

