BEVERAGE SELECTIONS

Please indicate quantity next to each selection

____ Regular Coffee
____ Decaffeinated Coffee
____ Selection of Teas
____ Hot Chocolate
____ Whole Milk
____ Skim Milk
____ Soy Milk

Juices

____ Freshly Squeezed Orange
____ Grapefruit
____ Tomato
____ V-8
____ Cranberry

____ Apple
____ Pineapple
____ Prune

Special Requests

________________________________

________________________________

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IN STATEROOM
BREAKFAST
MENU

AZAMARA
Club Cruises™
You'll love where we take you™

Breakfast is served from 6:30am to 10:00am

To pre-order your breakfast for tomorrow morning, please make your selections and place in the holder outside your stateroom door no later than 1:00am.

____ 6:30am - 7:00am
____ 7:00am - 7:30am
____ 7:30am - 8:00am
____ 8:00am - 8:30am
____ 8:30am - 9:00am
____ 9:00am - 9:30am
____ 9:30am - 10:00am

Name ______________________________

Stateroom __________________________

Number of Guests ____________________
BREAKFAST COMBINATIONS

__Continental__
A basket of freshly baked breakfast pastries, including a croissant, Danish, blueberry muffin, banana bread, and an assortment of sweet preserves.

__Azamara__
A fluffy 3-egg omelette filled with Cheddar cheese, ham, tomato, and green onions. Served with breakfast potatoes, asparagus, and grilled tomato.

__European__
Fresh seasonal fruit & berries served with Brie cheese, smoked salmon, and a basket of breakfast pastries, including a croissant, Danish, blueberry muffin, and banana bread.

__English__
Scrambled eggs, baked beans, applewood bacon, sautéed mushrooms, and grilled tomato, served with crispy potato hash.

__Smoked Salmon__
Smoked Atlantic salmon served with cream cheese, fresh lemon, capers, red onion, boiled egg, cherry tomato, and a toasted bagel.

__Rustic Hollandaise__
Corned beef hash on a toasted English Muffin, topped with sliced tomato, poached egg and Hollandaise sauce. Served with fresh fruit salad.

__Healthy Choice__
Egg white omelette filled with asparagus, tomato, and spinach. Served with seasonal fruit and cottage cheese with granola topping.

__Steak & Eggs__
A grilled 6 oz. New York strip steak served with 2 eggs, breakfast potatoes, and grilled tomato.

**Steak preparation:**
- Rare
- Medium
- Well

**Egg Preparation:**
- Over Easy
- Over Hard
- Soft Boiled
- Poached

FROM THE GRIDDLE

__French Toast__
Traditional French toast dusted with powdered sugar.

__Buttermilk Pancakes__
Three light & fluffy buttermilk pancakes.

__Waffle__
Golden brown waffle.

**Accompaniments:**
- Syrup
- Butter
- Whipped Cream
- Sugar Free Syrup
- Berries

A LA CARTE

__Two Eggs__
- Over Easy
- Over Hard
- Soft Boiled
- Poached

- Breakfast Potatoes
- Corned Beef Hash
- Canadian Bacon
- Over Medium
- Sunny Side Up
- Hard Boiled
- Bacon
- Sausage Links

FROM THE BAKERY

__White Toast__
__Wheat Toast__
__Rye Toast__
__English Muffin__
__Plain Bagel__
__Onion Bagel__
__Bran Muffin__
__Blueberry Muffin__
__Croissant__
__Danish__

**Accompaniments:**
- Butter
- Preserves
- Margarine
- Cream Cheese

CEREAL

__Corn Flakes__
__Special K__
__Raisin Bran__
__All Bran__
__Cheerios__
__Granola__
__Muesli__
__Oatmeal__
__Grits__
__Cream of Wheat__

**Accompaniments:**
- Whole Milk
- Plain Yogurt
- Brown Sugar
- Cottage Cheese
- Skim Milk
- Fruit Yogurt
- Raisins

FRESH FRUIT

__Grapefruit__
__Fresh Seasonal Fruit Plate__
__Assorted Fresh Seasonal Berries__