

MENU

includes coffee, decaf & breakfast teas

MORNING BREEZE

\$15.95* / PERSON continental breakfast buffet

- freshly baked croissants, assorted muffins served alongside sweet preserves with creamed butter and margarine
- assorted chilled yogurts
- whole fruit seasonal market availability

RISE & SHINE

\$20.95* / PERSON

hot breakfast buffet

- assorted artisanal sliced breads, multigrain loaves & english muffins
- selection of freshly baked muffins
- accompaniments: butter, margarine, sweet fruit preserves & jellies/jams
- scrambled eggs
- seasoned breakfast potatoes
- whole fruit

RISE & SHINE ENHANCEMENTS

\$1.50* / PERSON

- potato toppings: sauteed onions & peppers, feta cheese, spicy black beans and corn
- scrambled eggs toppings: fresh herbs, shredded cheese or spicy chili oil

BREAKFAST SANDWICH BAR

\$17.95* / PERSON

- sliced ham, fluffy egg & melted cheese served on a toasted english muffin
- carved turkey, fluffy egg & melted cheese served on a toasted english muffin
- garden delight, egg & cheese sandwich (vegetarian)
- golden hashbrowns

*Pricing is based on a minimum order of 25 guests. All prices subject to 13% HST and 17% facility fee and subject to change without notice. A moderate surcharge will apply for smaller groups. Any dietary restrictions can be accommodated.

EUROPEAN BREAKFAST \$17.95* / PERSON

- artisanal bread selection: a medley of country-style crusty bread, multigrain loaves, sourdough, and thick Texas toast served with creamy butter
- curated cheese board: a fine assortment of sliced cheeses
- flavoured cream cheeses: choose from plain cream cheese, herb-infused cream cheese, or a decadent confit garlic blend.
- gourmet cold cuts: delicately sliced turkey, mortadella, parisian sausage, and all-beef summer sausage
- savoury spreads trio: indulge in rich ham spread, smooth salmon spread, and a vibrant mediterranean chickpea spread

LOX BAGEL BAR \$16.95* / PERSON

- assortment of freshly toasted bagels
- selection of cream cheeses
- premium smoked salmon
- toppings: pickled onions, ripe sliced avocado, tangy capers, and charred lemon
- crispy golden hashbrowns

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ENHANCEMENTS MENU

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A LA CARTE

priced per person unless otherwise stated

- premium danish breakfast pastries + \$2.95
- assorted bagels with cream cheese + \$3.95
- assorted fruit loaves with butter + \$2.95
- assorted sweet scones with butter + \$2.95
- freshly cut fruit salad + \$2.95
- oatmeal packets with brown sugar & dry fruit + \$1.95
- fruit juice (300 ml) + \$2.95/bottle
- savoury corn muffins with cheddar cheese, jalapeño and bacon + \$2.95
- buttermilk pancakes with syrup + \$3.95
- premium pork breakfast sausage + \$2.95
- peameal bacon + \$2.95
- roasted Mediterranean vegetables tomatoes, zucchini, eggplant & onions + \$2.95
- selection of omelets plain, cheese or Western + \$4.95
- breakfast quiche garden vegetables or feta & mushroom + \$4.95
- breakfast burritos flour tortilla with scrambled eggs, shredded cheese, black beans & salsa + \$7.45

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