

BREAKFAST MENUS



BREAKFAST

All breakfast menus can be served individually plated or buffet style at the same price.

FRESH START 1

Freshly squeezed organic orange and grapefruit juice

—

Sliced fresh fruit and seasonal berries

Freshly baked raisin scones, flaky butter croissants

Assorted muffins and bagels

Served with butter, cream cheese and preserves

—

Freshly brewed Café Rojas organic coffee and imported teas

\$18.50

FRESH START 2

Freshly squeezed organic orange and grapefruit juice

—

Sliced fresh fruit and seasonal berries

Platters of maple smoked hams, prosciutto and Black Forest turkey

Aged Cheddars, Emmenthaler, and Edam cheeses

Accompanied by artisan sourdough and rye breads

—

Flaky butter croissants, Liege waffles

Assorted muffins and bagels

Served with butter and preserves

—

Freshly brewed Café Rojas organic coffee and imported teas

\$23.00

BREAKFAST

FRESH START 3

Freshly squeezed organic orange and grapefruit juice

—

Warm Belgian waffles and buttermilk pancakes
Served with maple syrup, strawberries and whipped cream
Low salt bacon and turkey sausages

—

Freshly baked butter croissants and assorted muffins
Served with butter and preserves

—

Freshly brewed Café Rojas organic coffee and imported teas

\$23.00

FRESH START 4

Freshly squeezed organic orange and grapefruit juice

Fresh fruit salad

—

Spinach, Swiss cheese and double smoked bacon quiche
Steamed asparagus

Home-style new potatoes and sweet pepper sauté

—

Freshly baked scones, flaky croissants and assorted muffins
Served with butter and preserves

—

Freshly brewed Café Rojas organic coffee and imported teas

\$22.00

BREAKFAST

FRESH START 5

Freshly squeezed organic orange and grapefruit juice

Sliced fresh fruit and seasonal berries

—

Scrambled eggs

Low salt bacon, turkey sausages and Canadian back bacon

Home-style new potatoes Lyonnaise

Herb roasted roma tomato

—

Freshly baked Danish pastries, flaky croissants, assorted muffins and bagels

Served with butter and preserves

—

Freshly brewed Café Rojas organic coffee and imported teas

\$24.00

FRESH START 6

Freshly squeezed organic orange and grapefruit juice

Sliced fresh fruit and seasonal berries

—

Eggs Benedict and eggs Florentine*

Served on toasted English muffins with

Traditional Hollandaise sauce

Roasted potatoes with chives

—

Freshly baked croissants, bagels and assorted muffins

Served with butter and preserves

—

Freshly brewed Café Rojas organic coffee and imported teas

\$26.00

*substitute our 'West Coast style' Benedict with smoked salmon for **\$27.00**

BREAKFAST

EMBELLISHMENTS

Hard boiled eggs
\$2.00 each

Selection of boxed breakfast cereals and milk
\$3.00 per guest

Fresh roasted granola and milk
\$3.50 per guest

Individual natural yogurts
\$4.00 each

Roasted granola, berries and minted yogurt coupe
\$6.00 per glass

Platters of smoked ham, prosciutto and Black Forest smoked turkey
Aged cheddars, Emmenthaler and Edam cheeses
Accompanied by artisan sourdough and rye breads
\$7.00 per guest

Breakfast sandwiches

English muffin with poached egg and back bacon
Cheese scone with scrambled eggs and sausage
Ham, cheese and asparagus croissant
Vegetarian breakfast burrito
\$5.50 per piece (minimum order of 24 each)

Walnut baguette French toast

Dusted with icing sugar, served with warm Canadian maple syrup
\$5.00 per guest

Warm French crêpes

With peach and strawberry filling
\$6.00 per guest

Omelette station

Free range egg and low-fat omelettes
With your choice of:
Black Forest turkey, cheddar and Swiss cheeses, wild smoked salmon, shrimp,
Mushrooms, peppers and tomatoes
\$12.00 per guest (maximum 100 guests)

A Chef labour charge of \$120 will apply.