

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 Moja organic coffee and imported teas

\$19.75

FRESH START 2

Freshly squeezed organic orange and grapefruit juice

Sliced fresh fruit and seasonal berries

Fresh roasted granola

—

Platters of maple smoked ham, prosciutto and black forest turkey

Aged cheddars, Emmenthaler and Edam cheeses

Accompanied by artisan sourdough, and rye breads, gherkins and mustards

—

Butter chocolate twist, liege waffles

Trail mix banana loaf and multigrain bagels

Served with butter and preserves

—

Freshly brewed Moja organic coffee and imported teas

\$24.00

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 pain au chocolat, assorted muffins and

Orange cranberry loaf

Served with butter and preserves

—

Freshly brewed Moja organic coffee and imported teas

\$24.00

FRESH START 4

Freshly squeezed organic orange and grapefruit juice

Glasses of fresh fruit salad

—

Double smoked bacon, onion and Swiss cheese quiche

Wild mushroom, spinach and Swiss cheese quiche

Steamed asparagus

Home-style new potatoes and sweet pepper sauté

—

Freshly baked scones, flaky croissants and banana loaf

Served with butter and preserves

—

Freshly brewed Moja organic coffee and imported teas

\$24.00

BREAKFAST

FRESH START 5

Freshly squeezed organic orange and grapefruit juice

Sliced fresh fruit and seasonal berries

Individual yogurts

—

Cheddar cheese scrambled eggs

Low salt bacon and turkey sausages

Thick shredded potato hash browns

Herb roasted roma tomato, sautéed mushrooms

—

Freshly baked pain aux raisins, flaky croissants

Assorted muffins and buttermilk cornbread

Served with butter and preserves

—

Freshly brewed Moja organic coffee and imported teas

\$26.00

FRESH START 6

Freshly squeezed organic orange and grapefruit juice

Yogurt, granola and fresh berry coupe

—

Free range eggs benedict and eggs florentine*

Served on toasted english muffins with

Traditional hollandaise sauce

Steamed asparagus

Roasted potatoes with chives

—

Freshly baked butter brioche, scones and assorted muffins

Served with butter and preserves

—

Freshly brewed Moja organic coffee and imported teas

\$28.00

*substitute our 'west coast style' benedict with smoked salmon for **\$29.00**

BREAKFAST

EMBELLISHMENTS

Free range 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

Granola, berry and banana yogurt coupe
\$6.50 per glass

European breakfast platter

Smoked ham, prosciutto and black forest smoked turkey
Aged cheddars, Emmenthaler and Edam cheeses
Accompanied by artisan sourdough and rye breads
\$8.00 per guest

Breakfast sandwiches

English muffin, poached free range egg, back bacon and swiss cheese
Fried free range egg, prosciutto, tomato and cheddar sandwich
Ham, cheese and asparagus croissant
Vegetarian breakfast burrito
Italian sausage, zucchini and tomato fritatta sandwich
\$5.50 per piece (minimum order: 24 of any one type)

Walnut baguette French toast

Dusted with icing sugar, served with warm Canadian maple syrup
\$3.00 per piece

Warm crêpes

Farmer's cheese blintz, blueberry compote
\$6.00 each

Omelette station

Free range egg and low-fat omelettes

With your choice of:

Black forest turkey, cheddar and swiss cheeses, wild smoked salmon, shrimp,
Sautéed mushrooms, piperade and tomatoes

\$12.00 per guest (maximum 100 guests)

A Chef labour charge of \$120 will apply.