

# Breakfast Buffet

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*\*All options include freshly brewed Colombian coffee, an assortment of teas and a chilled juice bar*

## **Continental - \$9.95/Guest, Minimum 20**

Assorted cold cereals served with milk  
Fresh baked muffins, Fresh mini croissants  
Fruit Danish, Yogurt, Butter & preserves  
Fresh seasonal fruit mirror (+ \$3.50/guest)

## **Canadian - \$16.95/Guest, Minimum 25**

Farm-fresh eggs scrambled with herbs and cream  
Grilled Canadian back bacon  
Oven-roasted pork sausages  
Home-style hash brown potatoes  
Fresh baked muffins, Fresh mini croissants  
Fresh fruit salad, Yogurt, Butter & preserves



## **Executive - \$18.95/Guest, Minimum 25**

Fresh seasonal fruit mirror  
Eggs Benedict  
Fluffy golden pancakes served with Canadian Maple Syrup  
Oven-roasted pork sausages  
Crispy rashers of side bacon  
Home-style hash brown potatoes

## **West Coast - \$19.95/Guest, Minimum 25**

Fresh seasonal fruit mirror  
Seafood eggs benedict topped with Hollandaise sauce  
Canadian back bacon Grilled beef sausage  
Rosti potatoes  
Grilled tomatoes topped with Canadian cheddar cheese  
French toast served with blueberry compote

# Brunch Buffet - Bronze

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Minimum 40 guests

\$25.95/guest

Freshly brewed Colombian coffee and assortment of teas included

## **Salads - Choose Three**

Caesar salad

Winter greens salad with a choice of two dressings

Roma tomato, red onion and bocconcini salad

Rainbow coleslaw

German potato salad

Greek salad

Italian pasta salad with herb and balsamic dressing

Classic spinach salad

Marinated mushroom salad

Pickled vegetable salad

## **Platters**

Fresh market vegetables with a choice of dip

Assortment of olives and pickles

Fresh fruit danishes, muffins and croissants

## **Hot Buffet**

Farm-fresh eggs scrambled with herbs and cream

Crispy rashers of bacon

Oven roasted sausage of choice

Home-style hash brown potatoes

Spaghetti bolognese

Spicy chicken stir-fry

Basmati rice pilaf

Medley of seasonal vegetables rolled in butter

## **Desserts**

Assorted bars

Chocolate mousse

Fruit Pies

Fresh seasonal fruit platter

# Brunch Buffet - Silver

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*Minimum 40 guests*

*\$29.95/guest*

*Freshly brewed Columbian coffee and assortment of teas included*

## **Baked Goods**

Fresh muffins

Fruit danishes

Fresh croissants

Sticky buns

Fresh fruit loaf slices

## **Breakfast Items**

Farm-fresh eggs scrambled with herbs and cream

Eggs benedict

Pure beef Italian sausages

Home-style hash brown potatoes

Baked beans

Baked tomatoes with cheddar cheese

French toast with warmed Canadian Maple Syrup

## **Lunch Items**

*Salad Bar*

14 leaf green salad with raspberry vinaigrette

Italian pasta salad with balsamic vinaigrette

Rainbow coleslaw

## **Chef's Platter Presentations**

Crudités and dip platter

Pickle and relish platter

## **Hot Entrees**

English-cut roast beef au jus

Italian roasted chicken

Medley of seasonal vegetables rolled in butter

Herb roasted potatoes

Tri-pepper rice pilaf

## **Chef's Dessert Presentation Table**