



## Corporate Delivery Menus

### Breakfast - Informal

#### \*AM hors d'oeuvre

Crêpe purses filled with shrimp and herb cheese and tied with a chive	
Deville eggs with crisp bacon and chives	
Lemon scones served with crème fraîche and raspberry preserves	
Madeleines with smoked salmon, sour cream and dill	
Miniature scone with Parmesan and shallots filled with ham, grainy mustard and wild greens	
Petite coffee cakes: banana, date and hazelnut	
blueberry apricot	
carrot, zucchini, pear and pecan	
Tartlets filled with: Black Forest ham and cheddar	
chèvre, caramelized onion, thyme and chives	
roasted pepper, Asiago and chives	\$2.75
Chocolate dipped strawberries	\$3.60
Miniature bagels with smoked salmon, cream cheese, lemon zest and dill	\$3.95


\* minimum order of six portions

#### Baked goods

Baked goods, with the exception of bagels, are half size and served with butter and raspberry preserves. All are prepared in house by our pastry chefs using the freshest ingredients.

Breakfast breads	Danish: custard	
Cinnamon buns	fruit	
Coffee cakes	savoury	
Croissants: almond	Fresh fruit turnovers	
chocolate	Muffins	
classic	Pecan sticky buns	
savoury	Scones: savoury	
Healthy apricot cranberry pecan muffin	sweet	
Healthy breakfast granola bar	multigrain	two per person \$4.65
Bagels - cinnamon raisin, plain and sesame		
with cream cheese, butter and raspberry preserves		\$4.65

#### Beverages

Chilled fruit juices, soft drinks, mineral and spring water, 2% milk	\$2.30
Fresh squeezed orange or pink grapefruit juice (48 hrs notice)	per litre \$21.00
Starbucks® Coffee, regular or decaffeinated	ten cups per pot \$19.75
Premium  teas	ten cups per pot \$19.75



## Corporate Delivery Menus

### Breakfast - Informal (continued)

#### Continental

House-made baked goods – two pieces per person  
 Fresh seasonal fruit kebab \$7.95  
 coffee and juice - not included

#### \*Continental West Coast

Madeleines with smoked salmon, sour cream and dill  
 Croissant rolls filled with almonds and chocolate  
 Fresh seasonal fruit kebab  
 Hors d'oeuvre size quiche filled with Black Forest ham and cheddar \$10.85  
 coffee and juice - not included

\* minimum order of six portions

#### Seasonal fruit selection

Fresh seasonal fruit kebabs \$3.60  
 Fresh seasonal fruit platters small \$38.00 medium \$65.00 large \$100.00  
 Individual fruit salads eight ounce portion \$5.45

### Breakfast - Hot

All breakfast menus are prepared with free-range eggs.

#### à la carte

Our chefs are able to prepare any combination of hot and cold menu choices for your function. Friendly, professional staff can be scheduled for full service.

Cheddar scrambled eggs with fresh herbs \$8.50  
 Country sausages \$4.65  
 Country style pan-fried hash browns \$4.65  
 Maple bacon \$4.65  
 Waffles with fresh seasonal fruit and maple syrup \$10.25

#### Breakfast pizza

Bacon and egg with green onion and Gruyère  
 Ham and egg with chives and white cheddar  
 Spinach, mushroom and egg with fontina ten inch \$13.00

#### \*Classic Canadian

Cheddar scrambled eggs with fresh herbs  
 Country style hash browns  
 Maple bacon and country sausages  
 Savoury scones \$21.50

\* minimum order of six portions

#### Pan baked omelets

Aged cheddar and fresh herbs  
 Asparagus, ham and Gruyère  
 Wild mushrooms and fontina serves four \$32.00

Call us at 604.875.0123

[culinarycapers.com](http://culinarycapers.com)

Prices subject to change without notice