



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
- Chocolate dipped strawberries
- Miniature bagels with smoked salmon, cream cheese, lemon zest and dill

\$2.75
\$3.60
\$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.

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| 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

<ul style="list-style-type: none"> 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

Healthy Choices

Breakfast parfait with almonds	
layers of fresh seasonal fruit, vanilla yogurt and house-made granola	\$9.00
House-made maple granola	
served with milk, cream, brown sugar and honey	\$5.00
House-made maple granola with yogurt	
served with brown sugar and honey	\$7.00

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



CORPORATE DELIVERY MENUS

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 style pan-fried hash browns	\$4.65
Maple bacon	\$4.65
Pork sausages	\$4.65
Turkey sausages	\$4.65
Waffles with fresh seasonal fruit and maple syrup	\$10.25

Breakfast burrito

Flour tortilla, eggs, ham, cheddar, chives, fresh tomato salsa on the side	\$10.00
Flour tortilla, eggs, black beans, cheddar, green onions, fresh tomato salsa on the side	\$9.25

* minimum order of six portions

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 pork 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