

BREAKFAST MENU



RBC PLACE
LONDON

BREAKFAST

Continental

min. 25 guests

Chilled Orange, Cranberry, and Apple Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Basket of Assorted Freshly Baked-in-House Scones, Croissants, Danishes and

Wild Berry and Lemon Poppy Coffee Cake

**includes half-dozen gluten-free muffins per 100 people V GF*

Preserves and Creamery Butter

\$19 per person (Buffet)

\$24 per person (Table Service - rounds of 10)

Baked goods based on 1.5 pieces per person. Add sliced fresh fruit V GF or individual yogurt parfaits with house-made granola GF - ask your Event Planner for details.

V Vegan GF Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

BREAKFAST

Buffet

min. 50 guests

This buffet includes:

Chilled Orange, Cranberry, and Apple Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Strawberry and Vanilla Yogurt with House-Made Maple Granola **GF**

Selection of Sliced Fresh Fruit (local when available) **V GF**

Basket of Assorted Freshly Baked-in-House Scones, Croissants, Danishes and Signature Muffins **includes half-dozen gluten-free muffins per 100 people* **V GF**

Preserves and Creamery Butter

Plus select one of the following options:

Farm-Fresh Scrambled Eggs* **GF**, Naturally Smoked Ontario Bacon **GF**,
Country-Style Pork Sausages** and Skillet-Style Potatoes with Sautéed Onions **V GF**

Substitute plant-based eggs **V GF for farm-fresh eggs for \$6 per person*

***Substitute turkey sausage or peameal bacon **GF** for pork sausage at no additional cost*

\$33 per person

or

Feta Florentine Egg Tart, Mediterranean Potato Hash with Sweet Peppers, Onions and Fresh Herbs **V GF**, and Sliced Peameal Bacon **GF**

\$33 per person

or

Breakfast Tortilla Wrap with Egg, Cheddar Cheese, Onions, Sweet Peppers and Black Beans, Side Salsa Picante **V GF**, Turkey Sausage, and Baja-Seasoned Potato Wedges **V GF**

\$33 per person

or

Eggs Benedict with Peameal Bacon and Lemon Hollandaise on a Toasted English Muffin, Double Smoked Bacon **GF**, Tomato Provençal with Herbs and Parmesan Cheese **GF**, Potato Tot Casserole topped with Sautéed Sweet Peppers, Onions and Aged Cheddar **GF**
Peach Mango Smoothie **GF**

\$45 per person

V Vegan **GF** Gluten-Free

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Enhancements

min. order of 12

Smoked Salmon and Cream Cheese GF, Capers V GF, Bermuda Onions V GF,
Bagels and Toaster

Add \$9 per person

Power Smoothie Bar (choice of 3 flavours):

Blueberry-Peach V GF, Chocolate-Banana GF, Tropical Fruit GF

Add \$8 per person

Almond Milk Overnight Oats (choice of 3 flavours):

Pina Colada V GF, P.B. & J. V GF, Banana Bread V GF

Add \$7 per person

Tofu Scramble Wrap: Plant-Based Eggs, Tofu, Sautéed Sweet Peppers and Onions, Vegan
Cheese V

Add \$9 per person

Breakfast Baked Beans V GF

Add \$3 per person

Tomato Provençal, with Fresh Herbs and Parmesan Cheese Roasted Golden Brown GF

Add \$4 per person

Cinnamon French Toast Bread Pudding with Local Maple Anglaise

Add \$7 per person

V Vegan GF Gluten-Free

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BREAKFAST

Plated Hot Breakfast

min. 50 guests

This breakfast includes the following:

Individual Apple or Orange Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Individual Greek Yogurt Parfait with Berries and House-Made Granola **GF**

Freshly Baked Pastry Basket of Assorted Signature Muffins, House-Made Seasonal Scones and Flaky Pastries with Creamery Butter (*one basket per table of 8-10 people*)

Plus select one of the following plated main options:

Cheddar Cheese Omelette with Mushroom Morney Sauce **GF**, Naturally Smoked Ontario Bacon **GF**, Country-Style Pork Sausage*, and Potato Rosti **GF**

or

Farm-Fresh Scrambled Eggs **GF**, Naturally Smoked Ontario Bacon **GF**, Country-Style Pork Sausage*, and Potato Rosti **GF**

\$37 per person

Substitute turkey sausage or peameal bacon **GF for pork sausage at no additional cost.*

Plant-Forward Plated Breakfast

min. 50 guests

Individual Apple or Orange Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas, Soy Milk

Fresh Berries **V GF**

Banana Chocolate Chip Muffins **V GF**

Plant-Based Herb Frittata, Beyond Meat Breakfast Sausage Patty, and Golden Shredded Potato Hash **V GF**

\$39 per person

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).