

# BREAKFAST MENU



RBC PLACE  
LONDON

# BREAKFAST

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## 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, Danish, and

Wild Berry and Cinnamon 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%).

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## 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, Danish, 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*

or

Chèvre, Spinach, and Roasted Red Pepper Egg Tart, Mediterranean Potato Hash with Sweet Peppers, Onions, and Fresh Herbs **V GF**, and Sliced Peameal Bacon **GF**

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**

or

Vegetarian Egg Strata with Spinach, Mushroom, Leek, and Sharp Cheddar, Smoked Bacon **GF**, Tomato Provençal with Herbs and Parmesan Cheese **GF**, and Rustic Homestyle Potatoes with Spanish Onions and Paprika **V GF**

\$34 per person

**V** Vegan **GF** Gluten-Free

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## Enhancements

min. order of 25

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

Add \$12 per person

Power Smoothie Bar (select two flavours):

Blueberry-Almond Milk V GF, Strawberry-Banana GF, or Mango-Pineapple Colada GF

Add \$8 per person

Almond Milk Overnight Oats (select two flavours):

Caramel Apple Pie V GF, Peach Cobbler V GF, or Orange-Cranberry V GF

Add \$8 per person

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

Add \$10 per person

Breakfast Baked Beans V GF

Add \$3 per person

Ontario Hot House Tomato Provençal Roasted Golden Brown with Fresh Herbs and  
Parmesan Cheese GF

Add \$4 per person

Cinnamon French Toast Bread Casserole with Local Martin's Maple Syrup

Add \$7 per person

Butter Sugar Waffles with Local Martin's Maple Syrup and Cherry Jubilee Sauce

Add \$8 per person

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## 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

Caramel Apple Cinnamon Overnight Oats **V 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 Lemon Hollandaise Sauce **GF**, Naturally Smoked Ontario Bacon **GF**, and Chorizo Potato Hash **GF**

or

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

\$38 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**

\$40 per person

**V** Vegan **GF** Gluten-Free

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