

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 Breakfast Breads (includes half-dozen gluten-free muffins per 100 people V GF)

Preserves and Creamery Butter

\$19 per person (Buffet)

\$23 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.

Buffet

min. 50 guests

This buffet includes:

Chilled Apple, Cranberry, and Orange 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 selections:

Farm-Fresh Scrambled Eggs* GF, Naturally Smoked Ontario Bacon GF, Country-Style Pork Sausages** and Diced Home-Fried 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

\$32 per person

or

Chèvre and Shogun Maitake Mushroom Quiche, Mediterranean Potato Hash with Sweet Peppers, Onions and Fresh Herbs V GF, and Sliced Peameal Bacon GF

\$32 per person

or

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

\$32 per person

or

Euro Breakfast of Farm-Fresh Scrambled Eggs GF, Cheese Perogies in a Chive Butter Sauce, Side Crumbled Bacon and Sour Cream, Debrezini Sausage, Heirloom Tomato and Feta Carpaccio GF, Prosciutto GF, Salami, Triple Cream Brie GF and Sliced Gouda GF

\$42 per person

Enhancements

min. order of 12

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

Add \$8 per person

Power Smoothie Bar (3 flavours): Mango-Banana with Chia V GF, Blueberry-Pineapple GF and Red Berry with Yogurt GF

Add \$7 per person

Almond Milk Overnight Oats (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

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 Celeriac Potato Rosti GF

or

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

\$36 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