



Breakfast

Breakfast one

An assortment of **Freshly Baked Goods** including Muffins, Scones, Fruit Danishes, Croissants, Cinnamon Buns and home baked Loaves

Seasonal Fresh Fruit Platter with Honey Yogurt Dip or Fresh Fruit Salad

(Add Assorted Bottled Fruit Juices and Freshly Brewed Coffee and Tea)

\$5.50 a guest plus 15% Service Charge & GST

based on service to 100 Guests - beverages, rentals and staffing extra

Breakfast Two

Scrambled Eggs

Home-style Hash brown Potatoes

Your choice of **Bacon, Sausage or Ham**

Baked Goods, including Muffins, Scones, Fruit Danishes and Cinnamon Buns

Seasonal Fresh Fruit Salad

(Add Assorted Bottled Fruit Juices and Freshly Brewed Coffee and Tea)

\$11.50 a guest plus 15% Service Charge & GST

based on service to 100 Guests - beverages, rentals and staffing extra

Breakfast Three

Omelet Station

Our chefs will be onsite to cook omelets fresh with fillings of Cheese, Salsa, Bell peppers, tomato, onion and ham

Gravlax

Tender sleeves of cured Salmon garnished with capers & red onion and

Served with sliced rye bread & a Honey Dijon Dip

Tomato and Bocconcini Salad Platter

Cheeses & Fresh Fruit

Brie, smoked Gouda, Swiss, Cheddars, Boursin, Blue, Jalapeno Jack and Mango Ginger Stilton Served with a display of Seasonal fresh fruit and crackers

Home Style Hash Browns

Your choice of **Sausage, Bacon or Ham**

Freshly Baked Pastries including Muffins, Scones, Danishes and Bagels

Assorted Sweets

(Add Assorted Bottled Fruit Juices and Freshly Brewed Coffee and Tea)

\$18.50 a guest plus 15% Service Charge & GST

based on service to 100 Guests - beverages, rentals and staffing extra