

Corporate Menus

Morning Meetings (Minimum 25 Guests)

\$32.00/Person

Breakfast Buffet - Included

Assorted pastries, muffins, croissants, white & multigrain breads
Whipped butter, jams & marmalades
Chef's selection of juices
Coffee & tea station

Select One

Red skin potato hash
Crushed fingerling potatoes with leeks & thyme
Fried breakfast potatoes with onions & peppers

Select One

Sliced fruit & berries
Granola & yogurt
Fruit skewers, watermelon, honeydew, cantaloupe & pineapple

Select Two

Crispy bacon
Turkey bacon
Canadian back bacon
Pork sausages
Chicken sausages
Turkey sausages

Select One

Buttermilk pancakes
Chocolate chip pancakes
Cinnamon french toast
Cranberry almond french toast
Steel cut oatmeal with raisins, dried cranberries, cinnamon & fresh berries

Select One

Scrambled Eggs with Chives
Poached Eggs with Spinach
Frittata with Ham, Peppers, Onions & Parmesan
Eggs Benedict with Hollandaise Sauce

Breakfast Enhancements (on a per person basis)

Live Chef omelet station	\$15	Banana bread	\$4
Italian sausage hash	\$6	Maple infused bacon	\$6
Cured meats & cheese board	\$10	Wild berry scones	\$6
Smoked salmon platter	\$11		

All prices are on a per person basis and do not include taxes

Corporate Menus

Lunch Meetings (Minimum 25 Guests)

\$40.00/Person

Lunch Buffet - Included

Chefs selection of juices
Pop, coffee & tea

Select One - Soup

Mushroom puree
Asparagus & cream
Roasted tomato & bacon
Butternut squash & lavender
Carrot & ginger
Italian vegetable
Broccoli & cheddar
Clam chowder

Select Two - Salads

Mediterranean coleslaw
Greek salad- romaine, cucumber, bell peppers, onion & feta
Caesar salad- bacon crumble, herbed croutons & shaved parmesan
Arugula salad- fennel, grana padano, toasted almonds & bell peppers
3 Bean salad-turtle, navy & pinto beans, onions, peppers, broccoli & cranberries
Roasted cauliflower salad- edamame, shallots & carrots

Select Three – Sandwiches (add gluten free bread \$2.50 per person)

Roast Beef-balderson cheddar, chipotle aioli, onion strings, ciabatta
Turkey & Brie- cranberry aioli, arugula, tomatoes, triangle loaf
Tuna Salad- cucumber, red onion, mayo, dill & whole wheat wrap
Egg Salad- mayo, chives, green onion & white wrap
Ham & Swiss- dijon aioli, romaine & country multigrain
Vegetarian- grilled vegetables, balsamic vinaigrette, arugula & multigrain wrap
Italian- sopressata, genoa salami, roasted red peppers, romaine & pesto mayo on ciabatta

Desserts - Included

Sliced fruit & fresh berry display
Chefs Choice- pies, cookies & brownies

Lunch Enhancements (on a per person basis)

Live Chef pasta station	\$17	Panini pressed sandwiches (above)	\$2.50
Beef or veg lasagna	\$12	Beef brisket tacos	\$7
Cured meats & cheese board	\$10	Rigatoni & meatballs	\$9
Assorted pizza's	\$9	Dips & breads	\$7

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