

# BREAKFAST

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## Classic 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 Yogurt Parfait with Berries **GF**

Freshly Baked Pastry Basket with Creamery Butter (Per Table)

**Plus select one of the following plated main options:**

Cheddar Cheese Omelet with Chives **GF**, Naturally Smoked Ontario Bacon **GF**, Country-Style Pork Sausage\*, and Diced Breakfast Potatoes **GF**

**or**

Farm-Fresh Scrambled Eggs **GF**, Naturally Smoked Ontario Bacon **GF**, Country-Style Pork Sausage\*, and Diced Home Fried Potatoes with Sautéed Onions **V GF**

**\$34 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, Golden Shredded Potato Hash **V GF**

**\$39 per person**

**V** Vegan **GF** Gluten-Friendly

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

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## The Continental

min. 25 guests

Chilled Orange and Apple Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

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

**\$18 per person (Buffet)**

**\$21 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-Friendly

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## Buffet Breakfast

min. 50 guests

### This buffet includes:

Chilled Apple and Orange Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Yogurt with House-Made 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 egg (**V GF**) for farm-fresh egg for \$6 per person

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

or

Feta and Spinach Quiche, Mediterranean Potato Hash with Peppers, Onions and Fresh Herbs **V GF**,  
and Sliced Peameal Bacon **GF**

or

Spanish Tortilla Wrap with Egg, Cheddar Cheese, Onions, Sweet Peppers and Elgin County  
Mushrooms, Side Salsa Ranchero **V GF**, Turkey Sausage, and Cabo-Seasoned Potato Wedges **V GF**

**\$31 per person**

## Breakfast Buffet Enhancements

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

**Add \$7 per person**

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

**Add \$6 per person**

Almond Milk Overnight Oats (3 flavours): Pina Colada **V GF**, P.B. & J. **V GF**, Banana Bread **V GF**

**Add \$6 per person**

**V** Vegan **GF** Gluten-Friendly

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