

# BREAKFAST

## PLATED CONTINENTAL BREAKFAST

min. 25 guests

Home Baked Blueberry Muffin  
Individual Fruit Flavoured Yogurt  
Fresh Fruit  
Portion Pack Preserves and Butter  
Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

## PLATED HOT BREAKFAST

min. 50 guests

### **This breakfast includes the following:**

Individual Juice, Pre-Packaged  
Individual Yogurt Parfait with Berries **GF**  
Freshly Baked Croissant with Portion Pack Butter  
Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

### **Select one of the following plated breakfast main options:**

Naturally Smoked Ontario Bacon, Signature English 'Banger', Cheddar Cheese Omelet with Chives and Diced Breakfast Potatoes **GF**

Farm Fresh Scrambled Eggs Smoked Ontario Bacon, English Style Pork 'Bangers' and Diced Home Fried Potatoes with Sautéed Onions **GF**

Breakfast Enchiladas with Eggs, Peppers, Cheese, Rancheros Sauce, Sour Cream and Chorizo Sausage served with Diced Home Fried Potatoes (Enchiladas can be made vegetarian by removing the Chorizo)

Egg White Breakfast Strata with Bell Peppers, Elgin County Mushrooms and Caramelized Vidalia Onions **GF**

Turkey Sausage and Locally Grown Home Fried Potatoes with Sautéed Onions

The East Coaster - Plain Omelet served with Diced Breakfast Potatoes, Naturally Smoked Bacon, Maple Baked Beans and a Biscuit

The Southerner - Buttermilk Style Biscuits with Sausage Gravy and Scrambled Eggs

Vegan Tofu Stir-fry with Bell Peppers, Onions, Local Tomatoes and Bok Choy served on Steamed Sweet Rice **V GF**

*\*Substitute turkey sausage for pork sausage at no additional cost*

*Menu subject to change based on COVID-19 guidelines.*

**V** Vegan

**GF** Gluten-Free

Food and beverage charges are subject to all applicable taxes and a 18% administrative fee.



**RBC PLACE  
LONDON**


# BREAKFAST

## THE CONTINENTAL

*A light breakfast that is sure to delight your guests.*

min. 25 guests

Chilled Orange and Apple Juice

In-house Bakery Basket of Assorted Scones, Croissants, Danishes and Signature Muffins  
(includes half dozen gluten-free muffins per 100 people) 

Preserves and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

*Baked Goods based on 1.5 pieces per person*

## BUFFET BREAKFAST



*Indulge in our gourmet buffet selection.*


min. 50 guests

### **this buffet includes:**

Chilled Orange and Apple Juice

Yogurt with Homemade Granola

Selection of Fresh Fruit and Seasonal Berries (local when available)  

Bakery Basket of Assorted Scones, Croissants, Danishes and Signature Muffins Freshly Baked In-House  
(includes half dozen gluten-free muffins per 100 people) 

Preserves and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

### **and your choice of one of the following:**

Farm Fresh Scrambled Eggs

Smoked Ontario Bacon, English Style Pork 'Bangers' and Diced Home Fried Potatoes with Sautéed Onions (Substitute turkey sausage for pork sausage at no additional cost)

Breakfast Enchiladas with Eggs, Peppers and Cheese, Rancheros Sauce and Sour Cream  
Chorizo Sausage and Diced Home Fried Potatoes

Egg White Breakfast Strata with Bell Peppers, Elgin County Mushrooms and Caramelized Vidalia Onions  
Turkey Sausage and Locally Grown Home Fried Potatoes with Sautéed Onions

 Vegan

 Gluten-Free



food and beverage charges are subject to all applicable taxes and a 18% administrative fee.