



TMX Broadcast Centre
Sample “Breakfast” Menu
from en Ville



BREAKFAST & LUNCH BREAKOUT SESSIONS MEETINGS & CONFERENCES



**To place your next corporate
catering order;
please contact us at:**

corporate@enville.com

416-533-8800

TMX Broadcast Centre Sample Menus from en Ville

Thank you for considering en Ville Event Design and Catering for your event needs at the TMX Broadcast Centre.

With over 33 years experience in catering and event coordination, en Ville has played an integral role in events of all sizes, formats, and goals. We'd be delighted to use our talents and skills to meet all of your needs and visions.

Enclosed are menus customized for TMX clients. It is by no means a comprehensive list of our menu items, simply a taste of our kitchen talents. We would love to discuss your ideas and your event further with you. Feel free to email or call us at your convenience.



Continental Breakfast

\$4.00 per guest

Assortment of Fresh Muffins

Almond, Chocolate, Whole Wheat and
Butter Croissants, Sweet and Savoury
Danishes, Healthy Breakfast Breads,
Sweet Butter, Preserves,
1 1/2 minis per guest

+\$0.75 per portion include Gluten-Free Muffins

Breakfast Fruits

Sliced Seasonal Fruit, Cantaloupe,
Orange, Honeydew, Grapefruit, Strawberry

Continental Plus Breakfast

\$8.00 per guest

Assortment of Fresh Muffins

Almond, Chocolate, Whole Wheat and
Butter Croissants, Sweet and Savoury
Danishes, Healthy Breakfast Breads,
Sweet Butter, Preserves,
1 1/2 minis per guest

+\$0.75 per portion include Gluten-Free Muffins

Bagel Sandwich Basket

Bagel Sandwich: Cucumber & Tomato,
Havarti, Aged Ontario Cheddar, Mozzarella, Gruyère,
Whipped Cream Cheese

Mini Bagels

Atlantic Smoked Salmon, Light Chive
Lemon Cream Cheese, Red Onion, Capers & Lettuce

Healthy Breakfast Bowl

Almond, Quinoa, Yogurt, Berries,
Maple Syrup & Lemon Curd

Spiced Fruit Breakfast Bowl

Raisins, Braised Apple, Grapes, Mandarins, Almond Milk,
Roasted Oats, Pumpkin Seeds

Mini Savoury Quiches

Ham and Cheese, Asparagus and Smoked Salmon, Spinach & Artichoke;
Sausage, Cheddar & Caramelized Onion

Breakfast Fruits

Sliced Seasonal Fruit, Cantaloupe,
Orange, Honeydew, Grapefruit, Strawberry

Hot Breakfast Sandwiches \$11.00

Roasted Tomato Breakfast Sandwich

Scrambled Eggs, Cheddar Cheese, Roast Tomato,
Fresh Basil, English Muffin
+ \$1.25 Add Chorizo or Peameal Bacon

The Hot Bagel Sandwich

Farm Fresh Egg, Tomato, Applewood Smoked Bacon,
Chive Cream Cheese, Wilted Kale

Huevos Rancheros Burrito

Scrambled Egg, Grilled Chorizo, Cheese, Black Beans,
Avocado, Chipotle Lime Crema, Flour Tortilla

Texas Breakfast Wrap

Eggs, Herbs, Black Beans, Housemade Salsa, Cheddar, Jalapeños

Breakfast Fruits

Sliced Seasonal Fruit, Cantaloupe,
Orange, Honeydew, Grapefruit, Strawberry

Hot Breakfast Eggs

\$13.95 per guest

Hot Ontario Breakfast

Ontario Farm Fresh Fluffy Scrambled Eggs with Chives;
Skin-On Home Fried Potatoes, Smoked Bacon,
Breakfast Sausages, Continental Pastries,
Preserves, Fresh Breakfast Fruits
+ \$0.75 // Substitute Turkey or Chicken Sausage

Breakfast Beverages

Complete with beverage condiments and ice

Package 1

Hot Beverages

en Ville Blend Fair Trade Coffee
Regular / Decaf
12 Cup Thermos, Milk, Cream, Sugar

Assorted Numi Teas & Tisanes
12 Cup Thermos, Milk, Sugar

Cold Beverages

ESKA Canadian Spring Water (500mL)

ESKA Canadian Sparkling Water (330mL)

Soft Drink (355mL)
Coca Cola, Diet Coke, Sprite, Diet Sprite,
Ginger-Ale, Nestea Iced Tea (341mL)

Juice (330mL)
Apple, Orange, Grapefruit, Cranberry

Freshly Squeezed Juice (330mL)
Orange, Grapefruit, Beet Apple Ginger, Apple, Tangerine
Please Provide 48 hours notice for freshly squeezed juice
Minimum 6 pcs of each variety

Additional Notes

en Ville Event Design and Catering is committed to providing clients with excellence in everything we do. Our service staff and bartenders are professional, courteous, and Smart Serve © certified. All en Ville staff is experienced and knowledgeable about our high service level and commitment to quality.

Staff per hour rates: \$36 for each account executive on-site; \$35 for each supervisor; \$30 for each wait staff, bartender, or each chef. Please note there is a four hour minimum on all hourly staff. Estimated hours include set-up and clean-up unless an alternative arrangement is requested by the client.

The above estimated prices are based on the expected guest count. Changes to the guest count may alter the price per guest for any or all prices.

Our products may have been in contact with nuts/peanuts.



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