BREAKFAST MENUS

100 Guests
Menu #1 – Basic
Continental Breakfast

Fresh croissants, assortment of bagels, miniature muffins, homemade cookies

Honey butter, cream cheese, assorted jams and preserves

House smoked salmon, lemon zest, fresh dill and crispy capers

Sliced cucumber, tomato, pickled shallots

Fresh fruit platters

Menu #2 – Deluxe
Hot Breakfast Buffet

Fresh breads and bagels, honey butter and assorted jams

Frittata, candied tomato, spinach, caramelized onions, goat cheese, parmesan whipped eggs, mozzarella crust, basil puree

Maple glazed bacon and chorizo with smoked tomato ketchup

Perogie, potato confit, whisky cheddar, caramelized onions, smoked sour cream

Herb roasted potatoes with a truffle hollandaise

Mini banana tarte tatin, salted toffee crunch, brown butter chantilly

Red and green grapes
Menu # 3 – Premium
Appetizers and Interactive Food Stations

Greek yogurt, compressed seasonal fruit, homemade granola, honey

Mini French toast, caramelized banana, Nutella, cornflakes, whipped cream

Deviled eggs, lemon aioli, crispy chorizo, fresh chives, tomato concase, crispy leeks

Slider, Pemeal bacon, cheddar and caramelized onion brioche, guacamole, arugula, tomato, smoked chili aioli

Smoked meat hash, sous vide smoked meat, sweet potato, Yukon potato, caramelized onions and peppers, mozzarella, scallions, tomato, smoked sour cream, hot sauce

Berry cured steelhead trout, potato rosti, everything cream cheese, compressed cucumber, pickled shallots

Fresh fruit skewers and Fudge brownies

Omelet Bar

The Dudes omelet station with caramelized onions, sautéed mushrooms, choice of smoked cheddar/cave aged gruyere, sweet peppers, diced Roma tomatoes, scallions, fresh spinach

Pancake Stack Bar

Miniature pancake stacks with choices of chocolate ganache, maple syrup, honey butter, mixed berry garnish, icing sugar
Total Cost Evaluation

Based on 100 guests

<table>
<thead>
<tr>
<th>Menu</th>
<th>Cost</th>
<th>Staff (5 Hour Estimate)</th>
<th>Cost</th>
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</thead>
<tbody>
<tr>
<td>Basic- Continental Breakfast</td>
<td>$12/guest</td>
<td>B- 2 Service Staff</td>
<td>$300</td>
</tr>
<tr>
<td>Deluxe- Hot Breakfast</td>
<td>$18/guest</td>
<td>D- 2 Chefs, 2 Service Staff</td>
<td>$550</td>
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<tr>
<td>Premium- Interactive Stations</td>
<td>$30/guest</td>
<td>P- 3 Chefs, 5 Service Staff</td>
<td>$850</td>
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<table>
<thead>
<tr>
<th>Rentals</th>
<th>Cost</th>
<th>Beverages</th>
<th>Cost</th>
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</thead>
<tbody>
<tr>
<td>Flat Water/Sparkling Water</td>
<td>$2/guest</td>
<td>B- Buffet, Beverage, and Kitchen</td>
<td>$500</td>
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<tr>
<td>Freshly Squeezed Juices</td>
<td>$4/guest</td>
<td>D- Buffet, Beverage, and Kitchen</td>
<td>$750</td>
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<tr>
<td>Assorted Soda Can</td>
<td>$2/guest</td>
<td>P- Stations, Beverage, and Kitchen</td>
<td>$1200</td>
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<tr>
<td>Coffee &amp; Tea</td>
<td>$2/guest</td>
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- These are just sample menus, and The Food Dudes will customize every menu to meet the clients’ preferences and budget.
- All custom pieces and wood platters are included in the food costs.
- Please note that a 15% landmark fee will apply on all food and beverage.
- Premium coffee can be offered for $2/guest more.
- HST and gratuity are added the total costs.