Corporate Breakfast Menu’s
2019
Continental Breakfast

The Morning Market  $6.40 per guest
A light alternative to our full continental breakfast
Bakers Basket
Pain au chocolate croissants, butter croissants, chocolate torsade, assorted fruit and custard Danishes, sweet & savoury scones, rugalach crescents, cinnamon swirls, mini muffins, mini bagels and assorted morning loaves.

Accompanied by butter, preserves and cream cheese

Fresh Sliced Seasonal Fruit
Garnished with fresh berries

The Trader  $7.70 per guest
A hearty traditional continental breakfast
Bakers Basket
Pain au chocolate croissants, butter croissants, chocolate torsade, assorted fruit and custard Danishes, sweet & savoury scones, rugalach crescents, cinnamon swirls, muffins, bagels and assorted morning loaves.

Accompanied by butter, preserves and cream cheese

Fresh Sliced Seasonal Fruit
Garnished with fresh berries

Merger  $8.75 per guest
Freshly Baked Muffins
Home baked assortment to include summer berry with cornmeal crunch, apple bran with cinnamon crumble and wholegrain banana with cracked quinoa crumble.

Granola and Balkan Style Yoghurt
Homemade gluten-free granola with sunflower and sesame seeds, cinnamon and clover honey. Topped with an assortment of dried fruits.

Fresh Sliced Seasonal Fruit
Garnished with fresh berries
**Hot Breakfast**

The Venture Capitalist  $15.65

**Bakers Basket**
Pain au chocolate croissants, butter croissants, chocolate torsade, assorted fruit and custard Danishes, sweet & savoury scones, rugalach crescents, cinnamon swirls, muffins, bagels and assorted morning loaves.

*Accompanied by butter, preserves and cream cheese*

**Farm Fresh Scrambled Eggs**
Accented with fresh herbs.

*Accompanied by...*
Maple cured bacon slices
OR
Breakfast sausages
AND
Crisp cut home fries

**Fresh Sliced Seasonal Fruit**
Garnished with fresh berries.

*To include both bacon and sausage add $1.35 per guest*

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**Portfolio**  $17.25 per guest

**Baked Egg Frittata**
With chopped kale, roasted pepper, crumbled feta, cherry tomatoes, harissa served in individual cups.

**Fresh Fruit Skewers with Low-Fat Berry Yogurt Dip**

**Locally Farmed Turkey Sausage**

**Mini Bagel**
Accompanied by butter, preserves and cream cheese.

or

**Gluten-free Nature Bar**
Handmade with almond butter, dried fruit and toasted seeds.

*hot breakfast menu and items require staff and rentals*
À la Carte Menu – Hot Breakfast Ideas

Hot Breakfast Sandwich Collection

<table>
<thead>
<tr>
<th>Sandwich Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Traditional Sandwich (minimum 4 per order)</td>
<td>$6.90 per serving</td>
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<tr>
<td>English muffin, scrambled egg patty, hickory smoked bacon and aged cheddar.</td>
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<tr>
<td>Croissant and Brie Sandwich (minimum 4 per order)</td>
<td>$6.90 per serving</td>
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<tr>
<td>Triple crème brie, scrambled eggs, roasted asparagus.</td>
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<tr>
<td>Turkey and Spinach Bagel Sandwich (minimum 4 per order)</td>
<td>$6.90 per serving</td>
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<tr>
<td>Gluten-free bagel with scrambled eggs, sliced roast turkey, fresh spinach,</td>
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<tr>
<td>fontina cheese and basil pesto.</td>
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<tr>
<td>Baked Egg Frittata</td>
<td>$8.25 per piece</td>
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<tr>
<td>With chopped kale, roasted pepper, crumbled feta, cherry tomatoes,</td>
<td></td>
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<tr>
<td>harissa served in individual cups.</td>
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</tr>
<tr>
<td>Farm Fresh Scrambled Eggs</td>
<td>$6.65 per serving</td>
</tr>
<tr>
<td>Locally Farmed Turkey Sausage</td>
<td>$2.65 per serving</td>
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<tr>
<td>Maple-Cured Bacon or Breakfast Sausage</td>
<td>$2.70 per serving</td>
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<tr>
<td>Oven-Baked Roma Tomato</td>
<td>$4.20 per serving</td>
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<tr>
<td>With basil panko crust.</td>
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<tr>
<td>Yukon Gold Hash Brown Potatoes</td>
<td>$4.55 per serving</td>
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<tr>
<td>Hash Brown Triangle Patty</td>
<td>$2.40 per piece</td>
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<tr>
<td>Hot Oatmeal with House Dried Fruit</td>
<td>$4.40 per serving</td>
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<tr>
<td>High fibre oatmeal flavoured with Maple and Brown Sugar. Conveniently</td>
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<tr>
<td>presented in individual packages with our house-dried fruit served on the</td>
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<tr>
<td>side. Steaming hot water will be provided in thermoses.</td>
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</tbody>
</table>
À la Carte Menu – Cold Breakfast Ideas

Assortment of Morning Pastries $2.00 per piece
Assortment of Gluten-free Morning Pastries $2.65 per piece
Spiced morning glory muffin
Lemon poppy seed loaf
Blueberry cornmeal muffin with citrus glaze
Pumpkin chocolate chunk muffin with cracked quinoa crumble
Assortment of bagel thins (whole grain flax and plain)

Assortment of Miniature Bagels $1.15 per piece
Accompanied by butter, preserves and cream cheese.

Balkan Style Yogurt and Gluten-free Granola $5.05 per serving
Parfait of Creamy Plain Yogurt and Gluten-free Granola with Mango Peach Compote $5.05 per serving
Individual Activia™ Yogurt $2.50 per piece

Fresh Fruit Display $4.55 per serving
Fresh Fruit Skewers $4.80 per serving
With low fat berry honey yogurt dip.

Fresh Whole Fruit $1.35 per piece
Fresh Berries $6.65 per serving

Gluten-free Nature Bar $3.45 per piece
Handmade with almond butter, dried fruit and toasted seeds.

Smoked Atlantic Salmon and Cream Cheese $9.50 per serving
With mini bagels.

Beverages
Pop, juice and flat mineral water. $1.75 per each
Plain and lemon sparkling water. $3.20 per each

Coffee & Tea in a Thermos (8 Servings per Thermos) $20.80 per thermos
Includes sugar, sweetener, tea bags, milk and cream, disposable coffee cups and stir sticks.

Coffee and Tea brewed on site $1.60 person
Includes sugar, sweetener, tea bags, milk and cream Additional cost for staff and rentals