

Breakfast & Brunch Offerings

BREAKFAST PACKAGES

--Choose a breakfast package that best suites your needs.

The Scrambler \$11.50 pp

- Fluffy scrambled eggs
- Breakfast potatoes
- Freshly baked croissants & assort. bagels
- Your choice of bacon or sausage
- Maple syrup, berry preserves & butter

The French Connection \$11.50 pp

- Sumptuous cinnamon raisin French toast
- Assorted muffins and croissants
- Breakfast potatoes
- Your choice of bacon or sausage
- Maple syrup, berry preserves & butter

The Full Breakfast \$12.75 pp

- Fluffy scrambled eggs
- Sumptuous cinnamon raisin French toast
- Assorted muffins, croissants & bagels
- Breakfast potatoes
- Freshly baked croissants & assort. bagels
- Your choice of bacon or sausage
- Maple syrup, berry preserves, cream cheeses & butter

The European Breakfast \$12.75 pp

- Eggs Shakshuka -eggs poached in a fragrant tomato and spinach sauce
- Assorted bagels, croissants & breads
- Butter, berry preserves, cream cheeses
- Assorted meats and cheeses
- Seasonal fruit platter

**Need Espresso, Coffee or Tea?
Please refer to the Beverage page for all
drink offerings.**

The Continental Breakfast \$10.95 pp

- Assorted sweet & savoury scones
- Lemon Loaf/ Banana Loaf
- Assorted Muffins
- Assorted Pastries
- Seasonal Fruit Platter

Desayunos Mexicanos \$12.95 pp

- Breakfast Burritos
- Huevos Rancheros
- Assorted Pastries
- Warm Corn & Flour Tortillas
- Assorted condiments / salsas
- Tropical Fruit Platter
- Lime Cilantro Rice
- Seasoned Black Beans

Brunch Españoles \$12.95pp

- Authentic Spanish Frittatas
- Spanish Rice
- Bitter Greens Salad w/ citrus vinaigrette
- Meat & Cheese Plate
- Fruit Platter
- Assorted flavoured yogurts
- Assorted sweet breads, artisanal breads & croissants
- All appropriate condiments

The New Yorker \$14.50 pp

- Chive & Cheddar Scrambled Eggs
- Smoked Salmon
- Assorted bagels
- Herb cream cheese, cinnamon raisin cream cheese, roasted, red pepper cream cheese & regular cream cheese
- Cucumber, tomato, red onion & capers
- Assorted flavoured yogurts
- Assorted pastries
- Seasonal Fruit Platter

Sandwiches, Wraps & Salads

COLD SANDWICHES & WRAPS HOT SANDWICHES

Assorted Platter \$9.50 pp

--Choose any three (3) cold sandwiches or wraps for your platter. All platters come with pickles, olives and condiments and one (1) salad.

Grilled Vegetable Wrap (Vegan)

--herbed hummus, grilled veggies, greens, red pepper drizzled in a balsamic vinaigrette

Egg Salad On Whole Grain (Vegetarian)

--creamy egg salad, topped with baby greens & sprouts

Tea Sandwiches (Vegetarian)

Thin slices of cucumber & lemon mayo on crustless white bread

Turkey Sandwich on Italian Bread

--roasted turkey, provolone, greens, tomato and a herbed mayo

Roast Beef on Ciabatta Bread

--topped with havarti cheese, tomato, red onion, greens and chipotle mayo

Assorted Platter \$10.50 pp

--Choose any Two (2) types of hot sandwiches. Comes with pickles, olives and condiments and one (1) salad.

Hot Pastrami on Rye

--sliced pastrami piled high w/ spicy mustard

French Dip

--thinly sliced hot roast beef on a roll with horseradish mayo and a side of dipping au jus

Chimmichurri Sliders

--tender beef burgers topped with an Argentinean chimmichurri sauce on a bun

Chicken & Roasted Red Pepper

--tender chicken breast, roasted red pepper nestled in melted provolone & garlic aioli

Portobello Mushroom (Vegetarian)

--grilled Portobello mushroom, caramelized onion relish, red pepper and melted cheese

SALADS \$2.50 pp

--Add an extra salad to your sandwich platter.

Greek Orzo Salad (Vegetarian)

--orzo pasta, baby arugula, cherry tomatoes, sun dried tomatoes, parsley, cucumbers, red onion & feta cheese tossed in an oregano, red wine vinaigrette.

Spinach & Pear Salad (Vegetarian)

--Baby spinach, poached pears, candied walnuts, pecorino cheese in a white balsamic vinaigrette.

Classic Caesar Salad (Vegetarian)

--Crisp romaine, croutons, parmesan tossed in a lemony Caesar dressing.

Loaded Vegetable Garden Salad (Vegan)

--Mixed baby greens, bell peppers, carrots, tomatoes, cucumbers and fresh herbs. Served with an Italian house dressing

Roasted Beet & Greens (Vegetarian)

--baby greens, roasted beets, crumbled chèvre, fresh herbs & red onion tossed in a shallot vinaigrette

Hot Buffet Items

Price per person includes your choice of one (1) hot entrée, one (1) salad, one (1) starch, one (1) vegetable, two (2) desserts. Includes breads, butter, water, coffee & tea.
Includes set up, staff and clean up.

Stuffed Peppers (Vegetarian) \$15.95

--herbed brown rice, spinach, sun-dried tomato, zucchini, stuffed red peppers topped with fragrant red sauce and smothered in mozzarella cheese. (2 pc. per person)

Stuffed Peppers (Meat Lovers) \$16.95

--herbed brown rice, beef, sausage, spinach, sun-dried tomato, zucchini, stuffed red peppers topped with fragrant red sauce and smothered in mozzarella cheese. (2 pc. per person)

Barbeque Chicken \$15.95

--Slow roasted chicken pieces glazed with house made barbeque sauce (2 pc. per person)

Chicken Parmigianino \$18.25

--Pan-fried chicken cutlet with red sauce topped with melted mozzarella and Parmigiano Reggiano cheeses. (1pc. per person)

Chicken Pesto Rollatini \$18.25

--Chicken breast stuffed with house made pesto, spinach, ricotta and mozzarella cheeses. Baked and smothered in more cheese and cherry tomatoes. (2 pc. per person)

Veal Marsala \$21.95

--Pan-seared escalope of veal covered with a mushroom and marsala reduction. (2pc. per person)

Beef Tenderloin \$23.25

--6oz. AAA beef tenderloin cooked medium rare and topped with pan juice and herbed butter (1pc. per person)

Mussels Fra Diavolo \$15.25

--Pan-fired PEI mussels bathed in a fragrant garlicky red sauce. (15-20 per person)

Seafood Paella \$23.95

--aromatic, saffron infused bomba rice chock full of clams, mussels, shrimp and available fishes (cod, salmon or sea bass)

Baked Salmon \$21.25

--6 oz. fillet of wild salmon topped with a lemon herb butter. (1pc. per person)

Sausage & Shrimp Jambalaya \$18.25

--Creole sausage, large shrimp, onions, peppers, garlic and smoky, Spanish paprika mixed with whole grain rice.

Pulled Pork \$15.25

--Cooked low and slow. Pulled pork mopped in house made barbeque sauce.

Taco Station \$15.25

--Pulled pork and shredded chicken. Served with house made guacamole, green and red salsas, lettuce, tomato, onions, cheese, black beans, Spanish rice, corn and flour tortillas. (4 pcs. per person).

Pasta & Side Items

Pasta price per person includes your choice of one (1) pasta entrée, one (1) salad, one (1) vegetable, two (2) desserts. Includes breads, butter, water, coffee & tea. Includes set up, staff and clean up.

Meat Lovers Lasagna \$16.95

--seasoned beef and pork layered with ricotta. Parmesan and mozzarella cheeses nestled between layers of fresh pasta with a fragrant tomato sauce.

Vegetarian Lasagna \$16.95

--spinach, sun-dried tomato, zucchini, red peppers topped with fragrant tomato sauce, fresh pasta sheets and smothered in mozzarella, ricotta and parmesan cheeses.

Baked Ziti \$14.95

-- ziti pasta tossed with a tomato and basil sauce, topped with mozzarella and parmesan cheeses and baked until bubbling.

Farfalle Chicken Alfredo \$15.95

--tender pieces of chicken breast, tossed in a creamy white cheese sauce and tender florets of broccoli.

Fettuccine Primavera \$15.95 (Vegetarian)

--oven roasted vegetables & herbs tossed with fresh spaghetti, bocconcini (bite sized mozzarella) in a white wine and vegetable broth.

Linguini Vongole \$16.95

--Littleneck clams steamed open in a white wine and cherry tomato bath, tossed with fresh linguini. Served with Parmesan on the side.

Starch Sides

Baked Potato

--jumbo baked potato. Served with butter, sour cream & chives on the side.

Mashed Potatoes

--creamy mashed potatoes made from scratch with butter, cream, sea salt & pepper.

Stuffed Potato

--jumbo baked potato stuffed with cheese, scallions & bacon. Served with butter, sour cream & chives on the side.

Vegetable Rice Medley

--herbed long grain rice mixed with fresh vegetables.

Spaghetti In Red Sauce

--spaghetti tossed in a fresh tomato sauce.

Vegetable Sides

Spicy Green Beans

--sautéed in mustard seeds, garlic & butter

Vegetable Medley

--steamed broccoli, cauliflower & carrots

Ratatouille

--French style vegetables consisting of eggplant, zucchini, pepper & onions

Roasted Root Vegetables

--roasted carrots, parsnips, onion & turnips

Vegetables Kabobs

--roasted baby potatoes, peppers, onions & squash

Party Trays

Fruit & Cheese Platter \$4.95 pp

- Domestic cheeses
- Seasonal fruit
- Crackers & flat breads

Artisan Cheese Board \$8.95 pp

- Domestic cheeses
- Imported cheeses, soft & hard
- Premium crackers & flat breads
- Artisanal breads
- Seasonal fruit
- Nuts & berries
- Hand crafted compotes & spreads

Meat & Cheese Platters \$10.25 pp

- Premium cured meats
- Assorted domestic cheeses
- Premium patè
- Imported cheeses, soft & hard
- Premium crackers & flat breads
- Artisanal breads
- Nuts & berries
- Compotes, mustards & spreads
- Olives & pickles

Crudités \$4.95 pp

- Assorted dips & flavoured hummus
- Assorted seasonal vegetables
- Pita & flat breads

Mediterranean Platter \$5.95 pp

- Assorted flavoured hummus
- Stuffed grape leaves
- Roasted peppers, zucchini & eggplant
- Cherry tomatoes, cucumbers & onion
- Marinated Kalamata olives
- Feta cheese
- Artisanal breads
- Pita & flat breads

Shrimp Cocktail \$4.95 pp

- Marinated large shrimp
- Cocktail sauce & lemons
- 3 pcs. per person

Dessert & Fruit Platter \$4.95 pp

- Assorted cookies
- Assorted fresh fruit & custard tarts
- Butter tarts
- Assorted loaf cakes
- Seasonal & tropical fruit
- 3 pcs. per person

Coffee Cakes Platter \$3.25 pp

- Coffee cake
- Lemon loaf
- Pumpkin or chocolate Loaf
- Fresh berries & grapes

Coffee, Desserts & Drinks

Cold Beverages

JUICE

Individual bottles of apple,, orange,
cranberry & fruit punch 1.25 each

SODA

Asst. cans of Coca-Cola, Diet Coke,
Sprite, Ginger-Ale & Ice Tea 1.00 each

NATURAL SRING WATER

Individual bottle 1.25 each

NATURAL SPARKING WATER

Individual bottle 2.00 each

Hot Beverages

Colombian Coffee Regular or Decaf

20	cup thermos	\$18.95
50	cup thermos	\$49.95
75	cup thermos	\$65.00

Herbal & Orange Pekoe Tea

20	cup thermos	\$18.95
50	cup thermos	\$49.95
75	cup thermos	\$65.00

Coffee & Tea Service

20	cup thermos	\$18.95
50	cup thermos	\$49.95
75	cup thermos	\$65.00

Hot Chocolate \$1.per cup

Espresso Bar \$3.per cup

Espresso
Cappuccino
Lattes

**All drinks include glasses, cups, milk,
cream, sugars, stir sticks/spoons.**

We use premium, Italian Lavazza espresso.

Desserts

Freshly baked cookies
Fruit & custard tarts
Brownie squares
Vanilla Cupcakes
Chocolate Cupcakes
Carrot Cupcakes
Coffee Cake
Lemon Loaf
Chocolate Loaf
Pumpkin Loaf
Chocolate Mousse
Key Lime Cheesecake
Individual Tiramisu