

Breakfast Buffet

All Breakfast Buffets are served with freshly brewed Columbian Coffee and assorted Teas.

The Early Morning Starter

\$13.95 pp

Premium Quality Chilled Orange Juice
Mini Parfait
Freshly Baked Banana Bread

The Trend Breakfast

\$19.95 pp

Minimum of 20 people

Premium Quality Orange Juice and Cranberry
Sliced Seasonal Fresh Fruits & Berries
Individual Yogurt, Low-Fat, and Greek Yogurt
Artisan-Style Granola
Warm Breakfast Sandwich made with Premium Ingredients
A choice of English muffin, wrap, or bagel

The Traditional Breakfast

\$24.45 pp

Minimum of 20 people

Premium Quality Orange Juice and Cranberry
Sliced Seasonal Fresh Fruits
Low-Fat Muffins
Butter and Multigrain Croissants
Served with butter and preserves
Smoked Bacon
Country Link Sausages
Roasted Breakfast Potatoes
A choice of:
Farm Fresh Scrambled Eggs
Eggs Magda with Cheese and Chives *GF Veg*
Vegetable Frittata *GF Veg*

*This breakfast can be served as Plate Service for \$21.95 pp

The Continental Sunrise

\$15.95 pp

Premium Quality Orange Juice and Cranberry
Sliced Seasonal Fresh Fruits
A choice of three of the following:
Low-Fat Muffins
Freshly Baked Danishes
Butter and Croissants
Served with butter and preserves

Compliment your Breakfast Buffet

Gravlax or Smoked Salmon (2oz Pp) <i>GF</i>	\$4.95
Greek Yogurt (Cup) <i>GF</i>	\$3.95
Sliced Fresh Fruit (3oz Pp) <i>GF V</i>	\$3.45
Domestic Cheese (2oz Pp) <i>GF</i>	\$4.95
Hard Boiled Eggs (2pc Pp) <i>GF</i>	\$3.95
Grilled Tomato Provençal <i>Veg</i>	\$2.45
Frittata (Spinach, Mushroom and Cheese) <i>GF Veg</i>	\$4.95
Belgian Waffles with Syrup, Berries and Cream	\$6.95
Breakfast Sandwiches	\$5.45
Montreal-Style Bagels and Cream Cheese	\$3.95
Breakfast Muffins	\$3.25
Three Buttermilk Pancakes with Maple Syrup	\$6.95
Turkey Sausage (3 Links Pp) or Plant-Based Sausage	\$3.45

Brunch Buffet

Brunch buffet includes assorted juices and freshly brewed coffee and tea. 30 Person Minimum.

Centurion Personalized Brunch

\$49.95 pp

Freshly Baked Muffins, Danishes and Croissants

With preserves, marmalade, and butter

Farm Fresh Eggs Magda *GF Veg*

With chives and cheese

Smoked Crispy Bacon

Country-Link Sausages

Home Fried Potatoes with Green Onions and Diced Peppers

Sliced Fresh Fruit

Choose Two of the Following Cold Selections:

Make-Your-Own Parfait (Yogurt, Artisan Granola, and Berries)

Raspberry and Blueberry Scones with Devonshire Cream and Preserves

Smoked Salmon with Cream Cheese, Montreal-Style Bagels, and Garnishes

Mixed Green Salad *GF Veg*

Spinach and Mandarin Salad *GF Veg*

Greek Pasta Salad

House-made Hummus *GF V Veg* with Crispy Pita Points

Crisp Market Vegetables and Homemade Garlic Ranch Dip *GF Veg*

Choose Three of the Following Hot Selections:

Belgian Waffles served with Ontario Maple Syrup

Brie Cheese and Asparagus Quiche

Roast Beef Au Jus

Breast of Chicken in a Mushroom Sauce

House-made Meat Lasagna

Chicken Parmigiana

Vegetable Stir-Fry *Veg*

Rigatoni Carbonara with Crispy Pancetta

Penne with Tomato Basil Sauce

Action Stations

Omelette Station Additional \$12.00 pp

Farm fresh egg omelette made-to-order by our Chef, with your choice of:

Swiss and cheddar cheese, mushrooms, ham, onions, bell peppers, and tomato

Eggs Benedict Station Additional \$16.00 pp

Traditional farm fresh egg poached, served on an English muffin and topped with Hollandaise sauce. With your choice of:

Back bacon, smoked salmon, and wilted spinach