



CATERING SERVICES

BREAKFAST BUFFET

CATERING SERVICES

CONTINENTAL 22

assortment of fresh pastries/muffins
butter & preserves
fresh cut fruit
individual yogurts
bottled juice
freshly brewed coffee
selection of teas

HEALTHY START 25

assortment of fresh pastries/muffins
hard boiled eggs
steel cut oats served with brown sugar
maple syrup and dried fruit
individual yogurts
fresh cut fruit
bottled juice
freshly brewed coffee
selection of teas

CLASSIC 24

chive scrambled eggs
bacon
pork sausage
caramelized onion breakfast potatoes
fresh cut fruit
croissant
bottled juice
freshly brewed coffee
selection of tea

LIGHT 24

berry & wild honey smoothie
house pumpkin seed & coconut
granola
milk & greek yogurt
fresh cut fruit
bottled juice
freshly brewed coffee
selection of tea

All Prices are subject to 18% gratuity and 13% HST
Gluten free option available

BREAKFAST BUFFET

CATERING SERVICES

BREAKFAST WRAP 24

choice of veggie or meat

veggie

spanish omelette with tomato, onion,
thyme, and cheddar and tortilla wrap

meat

classic omelette with sausage, bacon,
pepperoni, cheddar and tortilla wrap

selection of pastries

fresh cut fruit

bottled juice

freshly brewed coffee

selection of tea

ENHANCEMENTS

fresh cut fruit & berries / 8

assorted yogurts / 4

berry & wild honey smoothie / 9

smoked salmon & garnishes / 14

bacon, ham or pork sausage / 7

steel cut oats, berries, brown sugar,

maple syrup / 9

kashi granola bar / 5

assorted muffin, pastries with butter &

preserves / 9

bottled juice / 4

sparkling water(355ml) / 5

individual soft drinks / 3



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COFFEE BREAKS

CATERING SERVICES

COFFEE SHOP / 20

assortment of fresh pastries/ muffins
butter & preserves
fresh cut fruit
freshly brewed coffee
selection of teas

SWEETS / 18

pistachio shortbread
nanaimo bars
banana coffee cake
orange biscotti
freshly brewed coffee
selection of teas

FRUIT / 15

chocolate dipped fresh fruit skewers
sparkling water or bottled juice

DONUTS / 18

assortment of mini-donuts
freshly brewed coffee
selection of teas

DIPS / 16

crudités
pita chips
hummus
chef choices of dip
sparkling water or bottled juice

CRUNCH / 12

assortment of chips and popcorn
sparkling water or bottled juice

MILK & COOKIE / 15

gourmet cookies
individual milk cartons

LUNCH

CATERING SERVICES

SANDWICH BUFFET

soup of the day, choice of 1 salad, 2 sandwiches, 1 dessert, assortment of pop /
37 per person

SALADS

- mixed field greens, toasted seeds, radish, cucumber, tomato
- caesar salad, manchego, vinaigrette, croûton
- kale salad, grilled aubergine, bell pepper, date, pecan, pumpkin seeds with
carrot& ginger dressing
- mexican salad, greens, black bean, roasted corn, radish, avocado,
cilantro-lime dressing

SANDWICHES

- grilled vegetables, red pepper hummus, goat's cheese, wrap
- black forest ham, brie, caramelized onions, pickles, honey mustard aioli, wrap
- roast chicken, avocado, tomato, chive aioli, red onion, wrap
- grilled steak, horseradish & mustard aioli, gruyere, caramelized onions, ciabatta
- pesto chicken, tomato, green leaf, ciabatta bun
- tuna salad, ciabatta bun

DESSERTS

seasonal fruit platter
cookies /chefs choice of squares
seasonal cake

LUNCH

CATERING SERVICES

BURGER BAR

soup of the day, choice of 1 salad, 1 dessert, assortment of pop /
37 per person

house made burgers, grilled chicken, aged cheddar, condiments, brioche buns

SALADS

-mixed field greens, toasted seeds, radish, cucumber, tomato
-caesar salad, manchego, vinaigrette, croûton
-kale salad, grilled aubergine, bell pepper, date, pecan, pumpkin seeds with carrot &
ginger dressing
-mexican salad, greens, black bean, roasted corn, radish, avocado,
cilantro-lime dressing

DESSERTS

seasonal fruit platter
cookies /chefs choice of squares
seasonal cake

LUNCH

CATERING SERVICES

SALAD & PROTEIN BAR

soup of the day, choice of 2 salad, 2 proteins, 1 dessert, assortment of pop /
38 per person

SALADS

- mixed field greens, toasted seeds, radish, cucumber, tomato
- caesar salad, manchego, vinaigrette, croûton
- kale salad, grilled aubergine, bell pepper, date, pecan, pumpkin seeds with carrot & ginger dressing
- mexican salad, greens, black bean, roasted corn, radish, avocado, cilantro-lime dressing

PROTEINS

salmon, chicken, steak

DESSERTS

seasonal fruit platter
cookies /chefs choice of squares
seasonal cake

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LUNCH

CATERING SERVICES

ITALIAN

- soup of the day
 - caesar salad
 - garlic bread
 - pasta & meat sauce
 - choice of 1 dessert
 - assortment of pop /
- 38 per person

DESSERTS

seasonal fruit platter
cookies /chefs choice of squares
Tiramisu