

# BANQUET MENU 2012

# Breakfast

#### Continental Breakfast \*

\$27

- Premium Grapefruit, Orange, Apple Juices
- · Seasonal Fresh Cut Fruit
- Assorted Pastries and Muffins with Assorted Jams, Honey and Butter
- Terra Breads Granola and Vanilla Yogurt
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

### Benny Breakfast \*

\$37

- Premium Grapefruit, Orange, Apple Juices
- · Seasonal Fresh Cut Fruit and Vanilla Yogurt
- Assorted Pastries and Muffins with Assorted Jams, Honey and Butter
- Classic Eggs Benedict with Canadian Bacon and Hollandaise Sauce
- Sautéed Red Nugget Potatoes
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions

## Canadian Breakfast \*

\$40

- Premium Grapefruit, Orange, Apple Juices
- Seasonal Fresh Cut Fruit and Vanilla Yogurt
- Assorted Pastries and Muffins with Assorted Jams, Honey and Butter
- Cinnamon Pancakes with Maple Syrup & Warm Fruit Compote
- French Toast with Mascarpone Cream
- Scrambled Eggs
- Corned Beef Hash
- Sautéed Red Nugget Potatoes
- Freshly Brewed Regular and Decaffeinated Coffee, Teas and Herbal Infusions
- \* For groups of 20 persons or more, breakfast menus are available buffet style. Plated breakfast service for 20 persons or less, a service charge will apply.

#### Breakfast à la Carte

Create your own breakfast menu (min. \$40/person) or enhance your breakfast buffet from the à la carte list.

 Cinnamon Pancakes with Maple Syrup & Warm Fruit Compote

\$3.75
\$3.50
\$2.50
\$2.50
\$4.00

### Omelet Station \$15.75

Minimum 20 persons. Price is per person. Made to order (includes garnish)

#### Omelet Fillings:

Bacon Mushrooms
Diced Peppers Ham
Cream Cheese Feta Cheese
Green Onions Sun-dried Tomatoes
Cheddar Cheese Spinach
Tomatoes Bermuda Onion
Grilled Vegetables Corned Beef