

BREAKFAST AND BRUNCH



All breakfast packages are served with orange juice and freshly brewed fair trade coffee.

CONTINENTAL BREAKFAST

Fresh fruit and berry platter a mixture of melons, grapes, berries and citrus

Assorted baked goods including chef's selection of scones, muffins, croissants, cinnamon rolls, coffee cake served with butter

HEALTHY START BREAKFAST

Fresh fruit kebabs with cantaloupe, honeydew, pineapple and strawberries

Assorted low fat yogurt or Greek vanilla yogurt

Fresh assorted bagels served with cream cheese and fruit preserves

WAFFLE or FRENCH TOAST (2 per person)

Belgian style waffles served with maple syrup, sliced fresh strawberries & freshly whipped cream OR French toast made with fresh challah or brioche, served with maple syrup, powdered sugar, butter and sliced strawberries

Thick cut smoked bacon

Roasted breakfast potatoes in fresh herbs, butter

Assorted yogurts

HEARTY ENGLISH BREAKFAST

Scrambled eggs with chives and green onion

Assorted baked goods scones, muffins, croissants, coffee cake, served with butter

Pork sausage or smoked thick cut bacon or sliced Canadian bacon

Roasted breakfast potatoes in fresh herbs, butter

Toast with butter, fruit preserves

Fresh fruit and berry platter

MID DAY BRUNCH 1

NY strip steak topped with poached egg and chipotle sauce

Roasted potatoes with caramelized onions

Garden mixed greens with a marinated vegetable medley, citrus vinaigrette

Assorted baked goods scones, muffins, croissants, coffee cake, served with butter

Vanilla yogurt with berries and granola

MID DAY BRUNCH 2

Macaroni and cheese, fontana and gruyere, with crispy lardons and parmesan panko

Flat bread pizza with caramelized onions, roasted red peppers and goat cheese

Pancakes, ricotta served with syrup

Artisanal cheese board served with fresh baguette and crackers

Fresh fruit and berry platter

Arugula salad, blistered oven roasted tomatoes, goat cheese, orzo pasta, pine nuts

A LA CARTE BREAKFAST SELECTIONS

Breakfast Quesadillas Warm triangles of whole grain flatbread

Egg, mushrooms, feta and spinach

Egg, smoked salmon, crème fraiche, chives

Egg, ham, Swiss

(Make it egg white only + \$1.00)

Breakfast Wraps and Sandwiches

Sausage, egg, white cheddar

Egg, peppers, onions, mozzarella

Ham, egg and Swiss cheese

Canadian bacon, egg, cheddar

Smoked thick cut bacon

Turkey bacon

Breakfast sausage

Canadian bacon

Hardboiled egg

Scrambled eggs, chives and green onion

French toast with berries and icing sugar

Pancakes, ricotta served with syrup and butter

Roasted potatoes or roasted breakfast potatoes in fresh herbs, butter

Bowl of mixed berries, granola, vanilla yogurt

Fresh fruit and berry platter

Whole fruit

Artisanal cheese board served with fresh baguette and crackers

Peanut butter and banana sandwiches

Toast with butter, jam (whole wheat, rye)
(Available: gluten free or spelt)

Hot cereal selections

Sweet quinoa - banana puree, walnuts, pumpkin seeds, dried cranberries, cinnamon maple syrup, almond milk

Steel cut oats - cane sugar, cinnamon, mixed berries, walnuts, and chia and flax seeds

Atlantic smoked salmon platter accompanied by red onions, cucumber and tomato slices, capers. Served with small bagels and dill cream cheese

Fresh bagels, sides of cream cheese, fruit preserves, butter, mayonnaise, white cheddar, cucumber and tomato slices

Assorted baked goods including chef's selection of scones, muffins, croissants, cinnamon rolls, coffee cake served with butter

Organic cold cereals with milk, soy, or almond blend