

# Breakfast Buffet

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

## The Early Morning Starter \$12.45 pp      The Continental Sunrise \$15.45 pp

Premium Quality Chilled Orange Juice  
Mini Parfait  
Freshly Baked Banana Bread

Premium Quality Orange Juice and Cranberry  
Sliced Seasonal Fresh Fruits

A choice of three of the following:

Montreal-Style Bagels and Cream Cheese

Low-Fat Muffins

Freshly Baked Danishes

Butter and Multigrain Croissants

Served with butter and preserves

## The Trend Breakfast \$16.45 pp

Minimum of 15 people

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

## The Breakfast Buffet \$22.95 pp

Minimum of 40 people

Individual Fruit Smoothies and Premium Fruit Juice  
Low-Fat Muffins, Butter and Multigrain Croissants  
Served with butter and preserves  
Fresh Sliced Fruit Tray and Canadian Cheese Tray  
Belgian Waffles  
With Ottawa Valley maple syrup and mixed berry compote  
Half Moon Quiche *Veg*  
With baby spinach and sautéed mushrooms  
Smoked Bacon  
Country Link Sausages  
Roasted Breakfast Potatoes

## The Traditional Breakfast \$19.45 pp

Minimum of 30 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 \$19.95 pp

### Compliment your Breakfast Buffet

Gravlax or Smoked Salmon (2oz Pp) <i>GF</i>	\$4.95
Low Fat Cottage Cheese (Cup) <i>GF</i>	\$2.95
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
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
Hot Oatmeal	\$5.45
Montreal-Style Bagels and Cream Cheese	\$3.95
Breakfast Muffins	\$2.95
Three Buttermilk Pancakes with Maple Syrup	\$6.95
Fruit Smoothie 300ml <i>GF</i>	\$4.95
Turkey Sausage (3 Links Pp)	\$3.45
Yogurt Parfait with Greek Yogurt, Berries And Granola	\$5.95

# Brunch Buffet

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Brunch buffet includes assorted juices, and freshly brewed coffee and tea.

## Menu #1 \$26.95 pp

Freshly Baked Muffins, Danishes and Croissants

With preserves, marmalade, and butter

Assorted Bagels and Flavoured Cream Cheese

Farm Fresh Scrambled Eggs

Buttermilk Pancakes or Belgian Waffles (with Chef)

Served with Ontario Maple Syrup

Pork Sausages

Home Fried Potatoes with Green Onion *Veg*

Domestic Cheeses, Sliced Fresh Seasonal Fruit with Berries & Flavoured Yogurt Dip

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## Menu #2 \$35.95 pp

Freshly Baked Muffins, Danishes and Croissants

With preserves, marmalade, and butter

Spinach and Mandarin Salad *GF Veg*

Lemon Scented Couscous

Pasta Primavera Salad *Veg*

Domestic Cheese and Crackers

Hummus *GF V Veg* and Pita Points *Veg*

Gravlax garnished with Lemon Slices and Capers *GF Veg*

Quiche

Filled with asparagus or smoked bacon, aged cheddar, and mushrooms

Bacon and Sausage

Seasoned Rice

Fresh Rolls and Butter

Sliced Fresh Fruit

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## Menu #3 \$32.95 pp

Freshly Baked Muffins, Danishes and Croissants

With preserves, marmalade, and butter

Omelets (Ham and Cheese or Spinach Florentine)

Pancakes with Maple Syrup

Assorted Sliced Fresh Fruit with Berries and Flavoured Yogurt Dip

Artisan Granola

Domestic Cheese Tray

Centurion Garden Salad with Dressings *Veg*

Greek Pasta Salad *GF V Veg* & Grilled Vegetable Quinoa Salad *Veg*

Fresh Rolls and Butters

Minimum 40 person order for all brunch buffets.

*Veg* Vegetarian *V* Vegan *GF* Gluten Free

# Brunch Buffet

Brunch buffet includes assorted juices, and freshly brewed coffee and tea.

## Centurion Personalized Brunch

\$44.95 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 \$8.00 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 \$12.00 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

# High Tea

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## \$39.95 per person

Choice of service on designer tiered trays or buffet style

### Designer Tea Sandwiches

Based on 6 pieces per person. Choose up to five

Asparagus Rollups *Veg*

Pinwheel Smoked Salmon Rollups *Veg*

Cherry and Cream Cheese Rollups *Veg*

Egg Salad Sandwiches *Veg*

Rosemary Ham and Cheese Sandwiches

Checkerboard Cheese Sandwiches\* *Veg*

Cucumber Sandwiches *Veg*

Curried Chicken Tea Sandwiches

Dried Tomato Basil Sandwiches *Veg*

Goat Cheese Olive Sandwiches *Veg*

Artichoke-Cheese Sandwiches *Veg*

Mandarin Chicken Sandwiches\*

\*These sandwiches available only for buffets

### Mini Scones

Choose up to three

Traditional

Orange and Cranberry

Dried Cherry and White Chocolate Chip

Lemon and Dried Blueberry

Cinnamon

Served with Lemon Curd, Seedless Raspberry Jam, Strawberry Preserves, and Clotted Cream

### Designer Desserts

Chocolate-Covered Strawberries, Lemon Tarts, Cream Puffs, Strawberry Tarts, and Cannoli.

### Assorted Coffees and Teas

*Package price also includes: non-alcoholic fruit punch served in a punch bowl, floor length white linens, coloured overlays and napkins (colours to be selected)*

Minimum 40 person order for all brunch buffets.

*Veg* Vegetarian *V* Vegan *GF* Gluten Free