



# Breakfast Packages

# English Bay Continental: \$12.50/pp

#### ASSORTED BREAKFAST BAKED GOODS

Our Pastry chef's selection of house made muffins, scones, croissants and seasonal breakfast breads Served with Whipped Butter and Seasonal Fruit Compote

#### INDIVIDUAL GREEK YOGURT PARFAIT

Island Farms yogurt with house made granola and seasonal berry compote, served in biodegradable cups

#### FRESH SEASONAL FRUIT SALAD

With citrus and mint

# Seawall Run Continental: \$13.50/pp

#### ASSORTED HEALTHY BAKED GOODS

Our Pastry chef's selection of whole wheat scones, multigrain bagels, bran muffins, and quinoa breakfast bread Low Fat Cream Cheese and Seasonal Fruit Compote

#### INDIVIDUAL COCONUT CHIA PUDDING

With house made granola, agave and seasonal berry compote served in biodegradable cups

#### FRESH SEASONAL FRUIT SALAD

With citrus and mint



# Hot Breakfast Table

## BREAKFAST WRAPS

\$8.50

Served in flour tortilla wraps

(min order 6)

#### CHORIZO WRAP

Chorizo, grilled red pepper, free range scrambled egg, roasted potato and aged cheddar

#### RANCHERO WRAP

Black beans, roasted corn, free range scrambled egg, kale, and salsa verde

#### BACON AVO WRAP

Applewood smoked bacon, tomato, avocado, free range scrambled egg, white cheddar



## BREAKFAST BOWL BAR

\$15/pp

Build your own breakfast bowl! Includes the following:

(min 20 guests)

- Free range scrambled eggs
- Brown Rice
- Black beans
- Pico de gallo
- Kale
- Salsa Verde
- Roasted Sweet Potato

### INDIVIDUAL QUICHE

\$5.00

All available as gluten free frittata (SERVED IN 3" PASTRY SHELLS)

(min 6 per type)

#### BC SMOKED SALMON

Wild BC Smoked Salmon, caramelized red onion, dill

#### CHILLIWACK HAM AND CHEESE

Chilliwack smoked ham and aged cheddar

#### **MEDITERRANEAN**

Chorizo salami, roasted peppers and Padano cheese

#### KALE & MUSHROOM

Roasted mushrooms, kale and fresh herbs

## Breakfast Platter

### WEST COAST SMOKED SALMON BREAKFAST PLATTER

\$80/\$115

Small: 10-12 guests / Large: 12-15 guests

Wild Sockeye smoked salmon with the works:

- Assorted freshly baked bagels
- Capers, cured red onion, tomato & sliced cucumber
- Dill & Lemon Cream Cheese
- House made salmon rillette

#### FRESH FRUIT DISPLAY

\$45/\$80/\$100

Small: 10-20 guests / Medium: 20-35 / guests / Large: 35-50 guests

An assortment of fresh cut seasonal fruits



# A la carte

ASSORTED FRESHLY BAKED MUFFINS Served with whipped butter and fruit preserves	\$3.25
ASSORTED FRESHLY BAKED SCONES  Served with whipped butter and fruit preserves	\$3.50
CHEF'S SELECTION MINIATURE BAKED GOODS Freshly baked assorted mini croissants, scones and muffins	\$2.75
FRESHLY BAKED CROISSANTS  Made with French butter	\$4.00
PAN AU CHOCOLAT  Made with French butter	\$4.00
ASSORTED SLICED BREAKFAST BREADS Served with fresh fruit preserves	\$3.50
DC VEGAN AND RAW BREAKFAST BAR With dates, coconut, flax seeds, agave and ginger	\$4.00

FROM THE BAKERY (min 6 per type)

## $oldsymbol{\mathsf{C}}$ $oldsymbol{\mathsf{O}}$ $oldsymbol{\mathsf{L}}$ $oldsymbol{\mathsf{D}}$ (min 6 servings)

#### MINI WILD BC SMOKED SALMON BAGELS

\$4.25 each

With cured onion, dill cream cheese, capers and lemon

#### INDIVIDUAL GREEK YOGURT PARFAIT

\$5.00 each

Island Farms yogurt with house made granola and seasonal berry compote, served in biodegradable cups

#### INDIVIDUAL COCONUT CHIA PUDDING

\$5.00 each

With house made granola, agave and seasonal berry compote served in biodegradable cups

#### FRESH SEASONAL FRUIT SALAD

\$4.50/serving

With citrus and mint



# **HOT** (min 10 servings)

FREE RANGE SCRAMBLED EGGS	\$3.50
With snipped chives	
HERB ROASTED BREAKFAST POTATOES	\$3.50
With rosemary, thyme and snipped chives	
TURKEY SAUSAGE	\$6.00
With maple braised fennel	
APPLEWOOD SMOKED BACON	\$4.00
2 rashers per serving	
PORK BREAKFAST SAUSAGE	\$4.00
2 links per serving	
WHOLE FILET OF SALMON GRAVLAX	\$65
Served warm with honey dill mustard sauce and truffled scrambled eggs	(serves 8-10)
CLASSIC BUTTERMILK PANCAKES	\$4.50
With Quebec maple syrup and whipped butter	
GLUTEN FREE PROTEIN PANCAKES	\$5.50
With Greek yogurt, lemon and cinnamon	



# Beverages

## FRESHLY MADE SMOOTHIES (12 OZ): \$5.50 EACH

min 6 / flavour

#### RAW CACAO

Almond mylk, banana, cacao, dates, hemp hearts

#### FULL GREEN

Green apple, kale, pineapple, spirulina, lemon, ginger

#### HAWAIIAN SUNSET

Coconut water, young coconut meat, banana, pineapple, lime, almond mylk

#### BERRY BLISS

Strawberries, blueberries, raspberries, beets, banana, lemon, coconut milk

#### MATCHA MOOD

Matcha powder, almond mylk, banana, figs, chia seed



## FRUIT JUICE CARAFES (2 LITRES)

\$26

Apple Juice Orange Juice Grapefruit Juice

#### INFUSED WATER

\$50 each

Adds an elegant touch to meetings and reduces waste. Includes glass dispenser and biodegradable cups. Each dispenser serves approximately 30 guests

- Citrus and Ginger
- Strawberry and Basil
- Cucumber and Mint
- Lavender and Raspberry



#### TIMBERTRAIN COFFEE

Vancouver-roasted premium coffee. Includes cream, raw sugar, biodegradable cups and stir sticks.

- 10 Cup Thermal Pushpot \$23
- 55 Cup Urn \$115
- 100 Cup Urn \$180

#### ASSORTED STASH PREMIUM TEAS & HOT WATER

Served with milk, raw sugar, and biodegradable cups and supplies

- 10 Cup Thermal Pushpot \$15
- 55 Cup Urn \$59
- 100 Cup Urn \$99

