



BREAKFAST AND BREAK MENUS

THE MILLCROFT BREAKFAST BUFFET

Served in the Headwaters Dining Room

Fresh baked pastries

Assorted home style muffins

Assorted bagels

House made granola

Mini yogurts

Fruit basket

Cured and smoked meats

Cheese platter

Smoked farmhouse bacon

Maple glazed sausage

Omelet Station, Made to order with assorted selected ingredients

Home fries

Farm fresh eggs, prepared to order (poached, fried, boiled or scrambled)

Pancakes

Niagara preserves, creamery butter

Fresh brewed coffee, tea or decaffeinated coffee

Fresh cranberry, apple, grapefruit and orange juice

Included in package, or \$17 per person for additional guests.



MEETING ROOM BREAKFAST MENU

The following breakfast are available in your meeting room at an additional charge.

THE CLASSIC CONTINENTAL

Sliced fresh seasonal fruit

Fresh croissant, house made muffins and danish pastries

Local preserves, fruit compote and butter

Assortment of juices

Coffee, tea and decaffeinated

Included in the package, or \$ 15.00 per person.

Add yogurt parfait with seasonal fruit \$4.95 per person.

THE SCRUMPTIOUS BAKERY BREAKFAST

Sliced fresh seasonal fruit

Tea biscuits with butter, jam, house made crème fraîche
(2 per person)

Lemon loaf

Yoghurt parfait with seasonal fruit

Assortment of juices

Coffee, tea and decaffeinated coffee

\$4.00 surcharge to the package, or \$ 19.00 per person

THE PROTEIN BREAKFAST

Sliced fresh seasonal fruit

Hard boiled cold peeled eggs

Canadian sliced cheese tray

Cold cut tray

House made granola bars

Bagels with cream cheese and peanut butter

Rye bread with assorted Niagara Jams

House made banana and fruit muffins

Individual yoghurts

Hot porridge

Coffee, tea and decaffeinated coffee

\$13 .00 surcharge to the package, or \$ 27 per person

Our Culinary team would be pleased to accommodate guests with allergies or special dietary concerns. All prices are subject to taxes and gratuities. Prices in effect from May 1, 2018



BREAK OPTIONS

MORNING THEME BREAK OPTIONS

Please select 1 break option for the group**

All themed breaks include unlimited coffee and tea and bottled water.
Additional guests \$12.00 per person per break

** Add a second food option for \$5.00 per person for morning or afternoon break
or \$10.00 for morning and afternoon.

- ❖ Fruit skewers with swirled yogurt
- ❖ Assorted mini pastries
- ❖ Yogurt parfait with seasonal fruit
- ❖ Yogurt parfait with seasonal fruit & granola
- ❖ Granola bar
- ❖ Assorted muffins
- ❖ Lemon loaf
- ❖ Tea biscuits with butter, jam, House made crème fraîche
- ❖ Seasonal Sliced Fruit

AFTERNOON THEME BREAK OPTIONS

Please select 1 break option for the group.**

- ❖ Assortment of house baked cookies.
- ❖ Fruit skewers with chocolate Grand Marnier sauce
- ❖ Trail mix
- ❖ Caramel nut popcorn packages
- ❖ Veggies and dip
- ❖ Walnut brownies
- ❖ Whole fruit basket
- ❖ House made root chips with house dip
- ❖ Hummus and pita wedges

Our Culinary team would be pleased to accommodate guests with allergies or special dietary concerns. All prices are subject to taxes and gratuities. Prices in effect from May 1, 2018



ADDITIONAL BREAK SELECTIONS

Tea biscuits with butter, jam, House made crème fraîche	5.00 person
Chocolate covered strawberries	33.00 dozen
Chocolate truffles	36.00 dozen
Seasonal fresh fruit kabobs with yogurt dip	7.00 person
Millcroft house trail mix	6.00 person
Individual Chips bags	2.50 person
Individual Sun chips bags	2.50 person
Domestic cheese selection with grapes and crackers	10.00 person

PRE DINNER LOUNGE PLATTERS

Served in the lounge during a pre-dinner cocktail reception or in the meeting room as a break addition.

Domestic cheese selection with grapes and crackers	10.00 person
Charcuterie tray	9.95 person
❖ Assortment of cured meats, cheese, pickled vegetables, House made breads, preserves	
Antipasto platter	
❖ Pickled vegetables, grilled vegetables, olives	8.95 person
Pulled pork sliders	
❖ House Made, Tomato, Lettuce, Onion, Garlic Aioli, 2 per person	7.95 person
Pre- dinner platter	8.95 person
❖ Bruschetta - toasted sourdough, tomato, scallion, garlic, house cheese blend	
❖ Garlic bread - toasted sourdough, garlic butter	
❖ House made root chips – served with house dip	



BEVERAGES

San Pellegrino, 1 L bottle	8.00 bottle
Evian water, 1 L bottle	8.00 bottle
Soft drinks	3.00 can
Juice, bottle	3.50 bottle
Smoothie, per pitcher.	38.00 pitcher
Coffee, continuous	5.50 person

GUEST ROOM CARE PACKAGES

Wrapped and delivered to room on arrival \$13 person

- ❖ Soft Drink or Juice
- ❖ Sun chips
- ❖ Chocolate Bar
- ❖ House Made Granola Bar
- ❖ Fresh Fruit