



# 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

Individual yoghurt

Fresh croissant, house made muffins and gourmet mini danish pastries

Niagara preserves and butter

Assortment of juices

Coffee, tea station

Included in the package, or \$ 17.00 per person.

### THE SCRUMPTIOUS BAKERY BREAKFAST

Sliced fresh seasonal fruit

Banana bread

Lemon loaf

Yoghurt parfait with seasonal fruit

Assortment of juices

Coffee, tea station

\$4.00 surcharge to the package, or \$ 21.00 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 station

\$13 .00 surcharge to the package, or \$ 30.00 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 April 15, 2020



# BREAK OPTIONS

## MORNING THEME BREAK OPTIONS

Please select 1 break option for the group\*\*

All themed breaks include unlimited coffee and tea, bottled water, assorted bottled juices and soft drinks.  
Additional guests \$13.50 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 salad
- ❖ 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
- ❖ Caramel blondies
- ❖ Whole fruit basket
- ❖ House made root chips with house dip
- ❖ Hummus and pita wedges

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## ADDITIONAL BREAK SELECTIONS

Tea biscuits with butter, jam, House made crème fraîche	5.00 person
Chocolate covered strawberries	33.00 dozen
Seasonal fresh fruit skewers 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
Chocolate bar	3.00 each

## 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
Flatbread	
❖ Shaved prosciutto, kalamata olives, sundried tomato, watercress, pesto, asparagus	9.95 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
Continuous Coffee	5.50 person

## GUEST ROOM CARE PACKAGES

In a gift bag & delivered to room on arrival \$13 person

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