



Conference Package Breakfast Menu (subject to change seasonally)

EXECUTIVE CHEF ~ JEAN PAUL COMTE

'Using the finest local and regional ingredients'

Conference Package Includes:

Please choose 1 Main. House Coffee or Tea and Orange Juice are included.

Non – package Guest \$28.00 + gratuity and tax

Mains:

Yogurt and Granola

Seasonal Local Fresh Fruit, Mixed Nuts & Niagara Wild Flower Honey

Chocolate Chip Buttermilk Pancakes

Chantilly Cream, 100% Pure Canadian Maple Syrup

Butter Croissants & Fresh Fruit Plate

Local Preserves, Sliced Fresh Fruit

Traditional Two-Egg Breakfast

Two Country Fresh Eggs, Farmers Sausage OR Smoked Bacon, Fried Potatoes & Choice of Toast (white/ whole wheat /rye)

Toasted Bagel & Atlantic Smoked Salmon

Dill Cream Cheese, Pickled Red Onions, Served Cucumber

Canadian Cheddar Cheese Omelet

Roast Tomatoes, Mushrooms, Scallions, Fried Potatoes & Choice of Toast (white/ whole wheat /rye)

Nutritious Oatmeal Bowl (vegan friendly)

Dried Wild Blueberries & Cherries, Cashew Butter

Breakfast is Served in the main dining room Noble from 7am to 10:00am Daily