

---

# **BREAKFAST MENU**

Executive Chef – Chris Willick

Full Breakfast Buffet available in the Tiara Dinning Room between 7:00am to 10:00am

Can also be offered at the Meeting Room – **25 guests minimum**

Included in the Conference Package

*Non-Package Guests - \$29 per person*

## **FULL BREAKFAST BUFFET**

Scrambled Eggs

Crisp Bacon

Country Sausages

Crispy Breakfast Potatoes

Fresh Fruit Presentation

Assorted Fruit Yogurts

Freshly Baked Sweet and Savoury Breakfast Pastries with Preserves and Marmalade

Selection of Juices

Coffee and Tea

## **CONTINENTAL BREAKFAST *(Only offered at the Meeting Room)***

Fresh Fruit Presentation

Assorted Fruit Yogurts

Sliced European Deli Meat and Cheese Platter

Hard Boiled Eggs

House Made Pastries and Scones with Butter and Preserves

Selection of Juices

Coffee and Tea

## **BREAKFAST SANDWICH BUFFET *(Only offered at the Meeting Room- 25 guest MAXIMUM)***

Toasted English Muffin Egg Sandwich with Cheddar Cheese and Smoked Bacon *\*Gluten Free and Vegetarian Options are available*

Crispy Breakfast Potatoes

Fresh Fruit Presentation

Assorted Fruit Yogurts

Freshly Baked Pastries with Preserves and Marmalade

Selection of Juices

Coffee and Tea

### **ENHANCEMENTS *\*Only Available at the Meeting Room***

Peameal Bacon - **\$5 per person**

Avocado Toast Canapes with Feta, Tajin **\$6 per person**

House Made Gravlax with Capers and Lemon - **\$7 per person**

Add On – Eggs Benedict - **\$9 per person**

Assorted Meat and Vegetarian Mini Quiches - **\$9 per person**

Add On – Hot Oatmeal with Maple Syrup and Brown Sugar - **\$5 per person**

Individual Baked Egg and Gruyere in Puff Pastry - **\$11 per person**

*All prices subject to taxes and gratuities*

