

T H E F O R T G A R R Y H O T E L C A T E R I N G

CONTINENTAL BREAKFAST BAKERY

CONTINENTAL MENU

- ♥ Fruit Danish
- ♥ Butter Croissant
- ♥ Raspberry Muffins with Pecan Streusel
- ♥ Raisin Bran Muffins
- ♥ Assorted Juices
- ♥ Regular + Decaffeinated Coffee + Assorted Teas

\$ 16.00 | \$ 20.60 per guest

**Ask about our gluten-free muffin options*

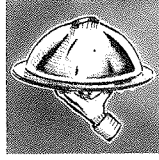
CONTINENTAL ENHANCEMENT CHOICES

- ♥ Whole Fruit
- ♥ House Cooked Oatmeal
- ♥ Nature's Farm™ Organic Soft Boiled Eggs

\$ 3.00 | \$ 3.86 per guest
(per additional selection)

- ♥ Bagel + Cream Cheese
- ♥ Fresh Sliced Seasonal Fruit
- ♥ Yogurt + Fruit Parfait
- ♥ Assorted Cereals with whole or skim milk

\$ 4.00 | \$ 5.15 per guest
(per additional selection)



T H E F O R T G A R R Y H O T E L C A T E R I N G

SERVED BREAKFAST MENUS

SCRAMBLED EGGS - MENU # 1

- ♥ Baskets of Bread, Muffins + Pastry
- ♥ Nature's Farm™ Fresh Scrambled Eggs
- ♥ House Cured Peameal Bacon
- ♥ Hash Browns
- ♥ Fresh Fruit Garnish

\$ 23.50 | \$ 30.26 per guest

CLASSIC EGGS BENEDICT – MENU # 2

- ♥ Baskets of Breakfast Muffins
- ♥ Nature's Farm™ Classic Eggs Benedict
- ♥ Hash Browns
- ♥ Fresh Fruit Garnish

\$ 24.50 | \$ 31.54 per guest

POACHED EGGS – MENU # 3

- ♥ Baskets of Breakfast Muffins
- ♥ Nature's Farm™ Poached Eggs on English Muffins
- ♥ Cheese Grits
- ♥ Grilled House Pork Breakfast Sausage
- ♥ Broiled Half Herbed Tomato
- ♥ Fresh Fruit Garnish

\$ 24.50 | \$ 31.54 per guest

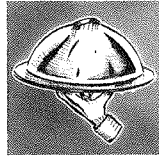
STEAK + EGGS – MENU # 4

- ♥ Baskets of Breakfast Muffins
- ♥ Nature's Farm™ Two Eggs Sunny Side Up
- ♥ Broiled 5 oz. Sirloin Steak
- ♥ Sautéed Mushrooms
- ♥ Hash Browns
- ♥ Broiled Half Herbed Tomato
- ♥ Fresh Fruit Garnish

\$ 34.50 | \$ 44.42 per guest

*All served breakfasts include
Orange Juice
Regular + Decaffeinated Coffee + Assorted Teas*

Only Nature's Farm™ Organic Omega 3 certified eggs are used in all our dishes



T H E F O R T G A R R Y H O T E L C A T E R I N G

BUFFET BREAKFASTS

BREAKFAST BUFFET

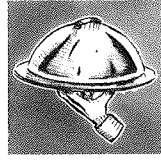
- ♥ Baskets of Breads, Butter + Jam
- ♥ Baskets of Breakfast Muffins
- ♥ Raspberry Muffin with Pecan Streusel
- ♥ Raisin Bran Muffin
- ♥ Morning Glory Muffins
- ♥ Nature's Farm™ Scrambled Eggs
- ♥ Crispy Bacon
- ♥ Grilled House Pork Breakfast Sausage
- ♥ Hash Browns
- ♥ Broiled Herbed Half Tomato
- ♥ Fresh Sliced Seasonal Fruit
- ♥ Assorted Juices
- ♥ Regular + Decaffeinated Coffee + Assorted Teas

BUFFET ENHANCEMENT CHOICES

- ♥ Nature's Farm™ Classic Eggs Benedict
- ♥ Cheese Blintzes with Mixed Berry Sauce
- ♥ House Smoked Salmon

\$ 4.50 | \$ 5.79 per guest
(per additional selection)

\$ 31.00 | \$ 39.91 per guest



T H E F O R T G A R R Y H O T E L C A T E R I N G

FORT GARRY CLASSIC BRUNCH

BAKED GOODS

- ♥ Raspberry Muffin with Pecan Streusel
- ♥ Raisin Bran Muffin
- ♥ Morning Glory Muffins
- ♥ Butter Croissant
- ♥ Fruit Danish
- ♥ Cinnamon Nut Rolls

SALADS + GRAINS

- ♥ Wild + Brown Rice with Cranberries
- ♥ Couscous Salad with Vegetables
- ♥ Selection of Field Greens with Three Dressings
- ♥ Sliced Tomato with Bocconcini + Basil Balsamic Vinaigrette
- ♥ Oriental Broccoli Salad with Almonds
- ♥ House Smoked Salmon

DELUXE OMELET STATION

with Cheddar, Sundried Tomato, Spinach, Mushrooms, Asparagus + Diced Red + Yellow Peppers

HOT ITEMS

Dim Sum

- ♥ Steamed Vegetable Dumplings
- ♥ Steamed Shrimp Dumplings
- ♥ Steamed Pork + Vegetable Dumplings

Chef Station

- ♥ Carved Roast Turkey Breast with Cranberry Compote
- ♥ Carved Baked Ham with Mustard Sauce
- ♥ Multi Grain Waffles with Maple Syrup, Berry Compôte + Whipped Cream
- ♥ Broiled Herbed Half Tomato
- ♥ Green Beans Amandine

DESSERTS

- ♥ Selection of Desserts
- ♥ Chocolate Fountain with Fresh Fruit
- ♥ Assorted Juices
- ♥ Regular + Decaffeinated Coffee + Assorted Teas

\$ 55.00 | \$ 70.81 per guest
(minimum 75 guests)