

Breakfast: Buffets

CONTINENTAL BREAKFAST

MINIMUM OF 10 PEOPLE

CONTINENTAL MENU **\$20/GUEST**

Banana, Bran, Flax & Nut Muffin
 Butter Croissant
 House-Made Date Scone
 Butter and Individual Jars of Preserves
 Bottled Orange Juice
 Regular & Decaffeinated Coffee + Assorted Teas

GLUTEN FREE OPTIONS

Coconut Blueberry Muffin
 Oat, Flax, Fruit & Nut Bar

FGH FRESH PRESSED BOTTLED JUICES **\$12/GUEST**

Orange
 Cucumber, Mint, Spinach,
 Honey & Lime
 Beet, Apple, Ginger

CONTINENTAL ENHANCEMENT CHOICES




\$4/GUEST

Whole Fruit (Apple or Orange)
 Nature's Farm™ Organic Boiled Eggs

\$8/GUEST

Bagelsmith Bagels, Whipped Cream Cheese and Nutella Spread
 Smoked Salmon
 Seasonal Fruit Platter
 Yogurt + Fruit Parfait
 Oatmeal with Whole Milk, Maple Syrup, Sundried Fruits, Roasted Seeds + Brown Sugar
 House-Made Sourdough Pull-Apart Buns with Butter, Peanut Butter, Honey & Preserves
 Chef's Choice of 3 Artisanal Cheeses with Lavosh and Breadsticks
 FGH Salami Board – Ever Evolving Selection of Canadian Salami with Lavosh and Breadsticks

Prices are subject to PST, GST and 15% gratuity. Prices are subject to change and are only guaranteed 90 days prior to a function.

 Vegetarian with some modifications  Vegan with some modifications  Gluten-friendly – though may come into contact with traces of gluten.

Breakfast: Buffets

HOT BREAKFAST BUFFETS

MINIMUM OF 30 PEOPLE

UP N' AT 'EM **\$34/GUEST**

Bottled Orange Juice*
 Regular & Decaffeinated Coffee + Assorted Teas
 House-Made Sourdough Pull-Apart Buns
 Butter and Individual Jars of Preserves
 "Nature's Farm" Scrambled Eggs
 OR Classic Eggs Benedict **Add \$5/GUEST**
 Bacon or Breakfast Sausage
 Pan Roasted Fingerling Potatoes or Braised Beans
 Seasonal Fruit Platter

PLOWMAN'S BREAKFAST **\$40/GUEST**

Bottled Orange Juice*
 Regular & Decaffeinated Coffee + Assorted Teas
 House-Made Date Scones
 Crème Fraîche, Butter, and Individual Jars of Preserves
 House-Made Sourdough Pull-Apart Buns
 Chef's Choice of 3 Artisanal Cheeses
 with Lavosh and Breadsticks
 Oatmeal with Whole Milk, Maple Syrup,
 Sundried Fruits, Roasted Seeds + Brown Sugar
 FGH Salami Board – Ever Evolving Selection
 of Canadian Salami with Lavosh and Breadsticks
 Pickled Vegetables
 Devilled Eggs
 Seasonal Fruit Platter

THE FARMERS' BUFFET **\$45/GUEST**

Bottled Orange Juice*
 Regular & Decaffeinated Coffee + Assorted Teas
 Basket of House-Made Baked Goods: Banana, Bran,
 Flax & Nut Muffins, Butter Croissants, and Date Scones
 House-Made Sourdough Pull-Apart Buns
 Butter and Individual Jars of Preserves
 "Nature's Farm" Scrambled Eggs
 OR Classic Eggs Benedict **Add \$5/GUEST**
 Bacon and Breakfast Sausage
 Pan Roasted Fingerling Potatoes
 Sautéed Mushrooms
 Braised Beans
 Roasted Tomato Halves
 Seasonal Fruit Platter

*Substitute for Freshly
 Squeezed Orange Juice
\$6/GUEST

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Breakfast Buffet: Add-Ons

CHEF ATTENDED STATIONS

MINIMUM OF 25 PEOPLE PER OPTION OR A SURCHARGE OF \$5/GUEST WILL APPLY

OMELET STATION \$20/GUEST

"Nature's Farm" Eggs

Fillings: Cheddar Cheese, Feta, Ham, Tomato, Spinach, Mushrooms, Sweet Peppers



EGGS BENEDICT BAR \$20/GUEST

Poached "Nature's Farm" Eggs

Grilled House-Made English Muffin,

Sautéed Spinach, Grilled Back Bacon, Smoked Salmon

Classic Hollandaise Sauce



SAVOURY CRÊPE STATION \$20/GUEST

Fillings: Cheddar Cheese, Feta, Ham, Tomato, Spinach, Mushrooms, Peppers

Fresh Herb Cream Sauce

Flour Crêpes

Spelt Crêpes



BREAKFAST WRAP STATION \$20/GUEST

Warm Flour Tortillas

Crispy Corn Chips

Smashed Avocado, Sour Cream, Cheddar Cheese, Tomato Salsa, Scallions

"Nature's Farm" Scrambled Eggs

Chorizo Sausage with Sautéed Peppers & Onions

Chili Fried Fingerling Potatoes

*Substitute for Freshly
Squeezed Orange Juice
\$6/GUEST

ADD-ON OPTIONS \$8/GUEST

Bagelsmith Bagels,
Whipped Cream Cheese
and Nutella Spread

Seasonal Fruit Platter

Smoked Salmon




Yogurt + Fruit Parfait

Oatmeal with Whole Milk,
Maple Syrup, Sundried Fruits,
Roasted Seeds + Brown Sugar

**Chef's Choice of 3 Artisanal
Cheeses** with Lavosh and
Breadsticks

FGH Salami Board
– Ever Evolving Selection
of Canadian Salami with
Lavosh and Breadsticks

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Breakfast: Served

SERVED HOT

MINIMUM OF 10 PEOPLE

UP AND AT 'EM \$28/GUEST

Orange Juice

Regular & Decaffeinated Coffee + Assorted Teas

House-Made Sourdough Pull-Apart Buns

Butter and Individual Jars of Preserves

"Nature's Farm" Scrambled Eggs OR Classic Eggs Benedict Add **\$5/GUEST**

Bacon or Breakfast Sausage

ADD-ONS \$8/GUEST

Basket of House-Made Baked Goods: Banana, Bran, Flax & Nut Muffins, Butter Croissants, & Date Scones

Freshly Squeezed Orange Juice

Seasonal Fruit Platter

BENEDICT BREAKFAST \$34/GUEST

Orange Juice

Regular & Decaffeinated Coffee + Assorted Teas

Basket of House-Made Baked Goods: Banana, Bran, Flax & Nut Muffins, Butter Croissants, and Date Scones

Butter and Individual Jars of Preserves

Eggs Benedict: Poached "Nature's Farm" Eggs, Grilled Back Bacon*, House-Made English Muffin, Classic Hollandaise Sauce

Pan Roasted Fingerling Potatoes




*Vegetarian Option: Substitute Grilled Back Bacon for Grilled Tomato 

ADD-ONS \$8/GUEST

Freshly Squeezed Orange Juice

Seasonal Fruit Platter

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SERVED HOT (CONTINUED)

MINIMUM OF 10 PEOPLE

BREAKFAST TO-GO \$21/GUEST

Coconut Blueberry Gluten-Free Muffin

Banana, Bran, Flax & Nut Muffin

Cheese & Crackers

2 Boiled Eggs

Individual Fruit Flavoured Yogurt

Bottle of Water and Orange Juice

Apple

HOT BREAKFAST TO-GO \$24/GUEST MINIMUM 25 PEOPLE (AFTER 6:30AM)

Fresh Fruit Salad Cup

Individual Fruit Flavoured Yogurt




Bottled Water and Orange Juice

CHOICE OF:

Warm Breakfast Sandwich with Sausage, "Nature's Farm" Eggs and Cheese

Vegan Breakfast Wrap with Tofu, Roasted Mushrooms, Grilled Peppers, and Onions

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