

Breakfast: Buffets

CONTINENTAL BREAKFAST

MINIMUM OF 10 PEOPLE

CONTINENTAL MENU **\$28/GUEST**

Assorted Muffins
 Butter Croissant
 Date Scones
 Oat, Flax, Fruit & Nut Bar
 Sliced Seasonal Fresh Fruit Platter
 Butter and Individual Jars of Preserves
 Bottled Orange Juice*
 Regular & Decaffeinated Coffee + Assorted Teas

GLUTEN FREE OPTION

Coconut Blueberry Muffin

FGH FRESH PRESSED BOTTLED JUICES **\$8/EACH**

(minimum 10 per same
flavour selection)

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

CONTINENTAL ENHANCEMENT CHOICES / ADD-ONS:

Nature's Farm Organic Boiled Eggs (Cold) **\$4/GUEST**

Bagels, Whipped Cream Cheese
and Nutella Spread **\$8/GUEST**

Yoghurt + Fruit Parfait **\$8/GUEST**

House-Made Sourdough Pull-Apart Buns with Butter,
Peanut Butter, Honey & Preserves **\$8/GUEST**

Oatmeal with Whole Milk, Maple Syrup, Sundried Fruits,
Roasted Seeds + Brown Sugar **\$10/GUEST**



Chef's Choice of 3 Artisanal Cheeses with
Lavosh and Breadsticks **\$10/GUEST**

FGH Salami Board - Ever Evolving Selection of Canadian
Salami with Lavosh and Breadsticks **\$10/GUEST**

Smoked Salmon with Bagels and garnishes **\$12/GUEST**

*Substitute for Freshly
Squeezed Orange Juice
\$4/GUEST

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 **\$35/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
 Seasonal Fruit Platter

THE FARMERS' BUFFET **\$46/GUEST**

Bottled Orange Juice*
 Regular & Decaffeinated Coffee + Assorted Teas
 Basket of House-Made Baked Goods:
 Assorted 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
\$4/GUEST

ADD-ONS TO BREAKFAST BUFFET

(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

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Breakfast: Served

PLATED

MINIMUM OF 10 PEOPLE

EARLY RISER **\$30/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

Pan Roasted Fingerling Potatoes

ADD ONS TO PLATED BREAKFAST: **\$8/GUEST, PER MENU ITEM**

Basket of House-Made Baked Goods: Assorted Muffins,
Butter Croissants & Date Scones

Seasonal Fruit Platter

BENEDICT BREAKFAST **\$35/GUEST**

Orange Juice*

Regular & Decaffeinated Coffee + Assorted Teas

Basket of House-Made Baked Goods: Assorted 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 🍅

*Substitute for Freshly
Squeezed Orange Juice
\$4/GUEST

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Breakfast: Served

PLATED (CONTINUED)

MINIMUM OF 10 PEOPLE

BREAKFAST TO-GO \$24/GUEST

Banana, Bran, Flax & Nut Muffin

Cheese & Crackers

2 Boiled Eggs

Individual Fruit Flavoured Yogurt

Bottle of Water and Orange Juice

Apple

Upon request; Gluten Free Muffins are available



HOT BREAKFAST TO-GO \$26/GUEST MINIMUM 25 PEOPLE (AFTER 6:30AM)

Fresh Fruit Salad Cup

Individual Fruit Flavoured Yogurt

Bottled Water and Orange Juice

CHOICE OF:

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

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



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