

Breakfast Menu

BREAKFAST MENU

Minimum catering order is for 12 people.

MINI CONTINENTAL $18.00/person

Freshly Baked Croissants, Danishes and Muffins
Sliced Seasonal Fruits and Berries
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

CONTINENTAL..... $23.00/person

Freshly Baked Croissants, Muffins and Danishes
Flavoured Overnight Oats Made with Chia Seeds and Oat Milk (v)
Select Two Flavours:

- Apple Pie – Spiced Apples and Cinnamon
- Maple, Amaretto & Pecan Crunch – Rich Maple Sweetness with Nutty Crunch
- Banana & Chocolate Chip – Banana with Peanut Butter Yogurt Topped Chocolate Chips
- Coconut Mango – Tropical Coconut and Mango
- Berry Bliss – Mixed Berries with A Fresh, Bright Finish
- Matcha & Berries – Earthy Matcha Paired with Vibrant Berries

Fruit Skewers
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

MORNING AVOCADO AND BAGELS $27.00/person

Assorted Bagels
Fresh Avocado Spread (GF/DF/V/V+) and Herb Cream Cheese (GF/V)
Egg Salad Spread (GF/DF/V)
Sliced Tomatoes, Sliced Cucumbers and Arugula Micro Greens (GF/DF/V/V+)
Cottage Cheese and Bocconcini with Pesto (GF/V)
Individual Assorted Probiotic Yogurts (GF/V)
Fresh Fruit Salad
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

HOT BREAKFAST $29.00/person

Freshly Baked Croissants, Danishes and Muffins
Farm-Fresh Scrambled Eggs with Green Onions (GF/DF)
Canadian Maple-Smoked Bacon (GF/DF)
Local Artisan Maple and Fennel Sausage (DF)
Golden Home Fries with Caramelized Onions and Peppers (GF/DF/V/V+)
Seasonal Fruits and Berries Platter
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

MEDITERRANEAN FRITTATA $27.50/person

Locally Baked Sliced Artisanal Loaves
Baked Whipped Eggs with Sliced Potatoes, Tomatoes, Peppers, Onions, Spinach, and Feta with Fresh Basil (GF/V)
Grilled Canadian Back Bacon (GF/DF)
Crispy Savoury Potato Latkes (GF/DF/V/V+)
Seasonal Fruits and Berries Platter
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

EXECUTIVE BREAKFAST BUFFET..... $40.00/person

Freshly Baked Apple, Cherry and Blueberry Turnovers
Farm-Fresh Scrambled Eggs with Green Onions (GF/DF/V)
Canadian Maple-Smoked Bacon (GF/DF)
Local Artisan Maple and Fennel Sausage (DF)
Golden Home Fries with Caramelized Onions and Peppers (GF/DF/V/V+)
Cinnamon and Nutmeg Battered French Toast with Maple Syrup (V)
Locally Sourced Cheese Platter (GF/V)
Individual Assorted Probiotic Yogurts (GF/V)
Honey Oat Nutty Granola (GF/DF/V)
Seasonal Fruit and Berries Platter
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

SANDWICH BREAKFAST $28.00/person

Select Two Breakfast Sandwiches:

- Butter Croissant Western and Marble Cheese Sandwich
- Bagel with Egg, Bacon and Cheddar Cheese Sandwich
- English Muffin with Egg, Smoked Meat and Swiss Cheese Sandwich
- Vegan "Egg and Cheese" with Roasted Red Pepper, Tomatoes, Red Onions and Spinach Croissant (DF/V/V+)

Crispy Savoury Potato Latkes (GF/DF/V/V+)
Individual Probiotic Yogurts (GF/V)
Honey Oat Nutty Granola (DF)
Fresh Fruit Salad
Van Houtte™ Coffee, Decaffeinated Coffee, Herbal and Traditional Teas

**Recommended for a maximum of 80 guests.*

Please note: OCEC does not charge a gratuity fee

gf – Gluten free df – Dairy free v – Vegetarian v+ – Vegan
Catering Minimum is 12 guests, unless otherwise indicated

À LA CARTE SELECTION *- per person*

Sliced Artisanal Bread	$4.00
Strawberry Blonde Muffins, Scones and Loaves (GF/DF/V/V+)	$8.00
Assorted Cereals	$5.00
Gluten-Free Oatmeal	$6.00
French Toast	$6.00
Assorted Probiotic Yogurts	$5.00
Seasonal Fruit Platter	$10.00

Turkey Sausage	$6.00
Local Artisan Maple and Fennel Sausage (DF)	$6.00
Canadian Maple-Smoked Bacon (GF/DF)	$6.00
Peameal Bacon	$8.00
Turkey Bacon	$6.00
Cold Cut Platter	$14.00
Locally Sourced Cheese Platter	$12.00
Smoked Salmon	$12.00

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