



BRUNCH IDEAS

Create your own brunch by selecting from a wide variety of menu items.

\$15.00 – \$ 45.00

Per person, per tray. Prices vary according to choice.
GST, delivery & pick-up fee not included.

BRUNCH IDEAS

Alderwood Smoked Bacon

Breakfast Sausage

Breakfast Pizza: Potato, Bacon, Tomato & Cheese

Breakfast Wraps with Egg, Ham, Salsa & Cheese

Chicken & Mushrooms Crêpes

Egg Brulée with Creamy Mashed Potatoes & Chives

Egg Muffin Sandwich: Ham & Cheddar,
Bacon & Cheddar,

Eggs Benedict with Back Bacon,
Salmon or your choice

French toast with Brioche Bread

Frittatas: Potato, Sausage & Peppers,
Garden Vegetable & Potatoes

Grilled Panini's: Ham & Cheese - Chicken &
Cranberry - Marinated Tomato & Bocconcini

Montreal Bagels with Smoked Salmon,
Cream Cheese & Fresh Dill

Omelettes - with Different Fillings

Focaccia with Caramelized
Onion & Fresh Herbs

Quiche - Ham & Cheese or Asparagus & Goat
Cheese, Sausage & Gruyere, Etc.

Savoury Brioche Bread Pudding
with Chorizo Sausage

Yukon Gold Hashbrowns

Mini Loaves: Blueberry Lemon, Banana Bread,
Cranberry Orange, Coffee Cake

Bran & Oat Muffins - Variety of Flavours

Pecan Cinnamon Buns

Lemon Cream Cheese Danish

Brown Sugar & Anise Twists

Mixed Berry Scones, Lemon Scones,
Raspberry White Chocolate Scones

Croissant, Pain Au Chocolate, Almond Croissant

Granola & French Vanilla Yogurt

Bowls of Fresh Berries



SALAD IDEAS

Tomato & Boccancini Salad with Fresh Basil

French Green Bean & Baby Potato Salad
with Grainy Mustard Vinaigrette

Apple & Spinach Salad with Goat Cheese
and Truffle Vinaigrette

Asparagus Salad with Fresh Tomatoes
& Asiago Cheese

Traditional Baby Potato Salad

Beet Salad with Citrus Vinaigrette

Cucumber & Tomato Salad

Fennel & Orange Salad with a Citrus Vinaigrette

Arugula Salad with Slow Roasted Tomatoes
& Frizzy Artichokes

Mediterranean Couscous Salad

Caesar Salad with Focaccia Croutons

Grilled Vegetable Salad with a Fresh Basil Dressing

Quinoa Salad with Roasted Sweet Potatoes

DESSERT IDEAS

Assorted Mini Cookies

Butter Tarts

Blondies

Chocolate Brownies

Chocolate Caramel Pecan Tarts

Lemon Bars

Mini Crème Brûlée

Mini Pana Cotta

Mini Apple Galettes

Mini Lemon Meringue

Warm Gingerbread Cake with Toffee Sauce

Warm Rustic Apple Pie with Maple Icing

Warm Bread Pudding with a
Praline Sauce

Mini Pavlova's with Fresh Berries

Mini Fresh Strawberry Tarts

Mini Lemon Tarts

Sticky Toffee Pudding

Mini Assorted Cheesecakes

Verrine: (panacotta, fresh raspberries, raspberry
coulis & raspberry mousse in a glass)

Chocolate Mousse Spoons

Chocolate Pot de Crème