BUFFET PACKAGES

Buffets are an easy solution for any meal and any type of event. You’ll find old favorites and new flavours but most of all a lot of opportunity to customize your buffet. Opt for the executive service if you want to make it fancier. All your bases will be covered with these buffet packages.
HOT BREAKFAST BUFFETS
(Minimum order of 10 people)

They say breakfast is the most important meal of the day. We think a hot breakfast is the way to go.

FOR THE LOVE OF SYRUP
Pancakes OR French toast OR waffles
Breakfast sausage OR crispy smoked bacon OR ham
Rosemary roasted potatoes
Fresh fruit salad
Assortment of fruit juices
Water pitchers
Fair trade coffee and assorted teas

💰 $14.50 per person

THE CANADIAN CLASSIC BREAKFAST
Farm fresh scrambled eggs,
Crispy smoked bacon, sausages,
Home fries garnished with red onions & peppers
Assortment of Croissants, Danish, Muffins, Jams and Butter (1 per person)
Preserves and Marmalade
Freshly Sliced Seasonal Fruits with Berries
Individual Fat-Free Assorted Fruit Yogurts
Fair trade coffee and assorted teas
Assortment of fruit juices
Water pitchers

💰 $21.00 per person

ADD TO YOUR BREAKFAST
for add-ons to your breakfast package please see our à la carte pastries on page 22.

DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.

SERVICE TYPES
The Classic Service is not available.

The Executive Service features china plates and cutlery. This service includes delivery and pick up at the end of the event.

STAFFING
Service staff required at additional fees.
ADD TO YOUR BREAKFAST
for add-ons to your breakfast package
please see our à la carte pastries on
page 22.

DIETARY NEEDS
If any guests in your party have food
allergies or intolerances, please inform us
as soon as possible so we can customize
your chosen menu.

SERVICE TYPES

The **Classic Service** uses disposable
plates and cutlery. This service includes
delivery and pick up at the end of the
event.

The **Executive Service** features
china plates and cutlery. This service
includes delivery and pick up at the
end of the event.

STAFFING
Service staff required at additional fees.

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**HOT BREAKFAST BUFFETS (2)**
(Minimum order of 10 people)

**HOME STYLE BREAKFAST**
- Farm fresh scrambled eggs
- Crispy smoked bacon, Sausage, and ham
- Roasted Herb Red Skin Potatoes
- Assortment of Croissants, Danish, Muffins, Jams and Butter (1 per person)
- Domestic Cheese Tray
- Fair trade coffee and assorted teas
- Assortment of fruit juices
- Water Pitchers

 Chew $18.00 per person
ADD TO YOUR BUFFET
Add local cheeses for $2.50 per person or see our À la Carte section on page 13.

DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.

SERVICE TYPES

The Classic Service uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The Executive Service features china plates and cutlery. This service includes delivery and pick up at the end of the event.

COLD BREAKFAST BUFFETS
(Minimum order of 10 people)

Nothing starts the day off better than a nice breakfast. Enjoy our vast selection of options.

CONTINENTAL BREAKFAST
Assortment of muffins, danishes and croissants (1.5 per person)
Assortment of fruit juices
Water pitchers
Fair trade coffee and assorted teas

$8.75 per person $10.25 per person

HEALTHY START BREAKFAST
Choice of pastries: muffins OR fruit breads (1 per person)
Assorted individual fruit yogurts
Choice of fruity selection: fruit Salad OR fresh sliced fruits
Assortment of fruit juices
Water pitchers
Fair trade coffee and assorted teas

$9.99 per person $11.99 per person

THE BAGEL AND FRUIT
Mini bagels with cream cheese (1 per person)
Choice of fruity selection: fruit salad OR fresh sliced fruits
Assortment of fruit juices
Water pitchers
Fair trade coffee and assorted teas

$9.99 per person $11.99 per person
COLD LUNCH BUFFETS
(Minimum order of 10 people)

Forget about your typical sandwich and enjoy one of our sandwiches. Choosing from a variety of bread and assortments means you’ll find something for everyone. Gluten-free options are available.

THE TASTY LUNCH

Crudités and Dip

Choice of TWO seasonal salads:
(see page 15 for complete salad description)
- Organic Greens Salad
- Spinach Salad
- Roasted Beet Salad
- Caesar Salad
- Fusilli Pasta Salad

Assorted seasonal sandwiches (1 per person) on assorted breads OR assorted wraps which includes:
(Choose 3 of 6 varieties)
- Roasted beef, greens, horseradish aioli
- Shaved turkey, triple cream cheese, fruit chutney
- Grilled vegetables, baby spinach, spicy hummus
- Traditional egg salad with arugula
- Classic tuna salad with sliced cucumber
- Curried chickpea wrap

Choice of ONE dessert:
- Fresh fruit salad
- Gourmet cookies (2 per person)
- Mix desserts: Grandma's House OR Sweet Tooth OR Vive Paris
(see pages 20 and 21 for complete description)

Water pitchers, assortment of fruit juices and soft drinks

$18.25 per person  $21.35 per person

ADD TO YOUR BUFFET
Add local cheeses for $2.50 per person or see our À la Carte section on page 15.

DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu. Made without gluten sandwiches available for an additional fee ($1 per person)

SERVICE TYPES

The **Classic Service** uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The **Executive Service** features china plates and cutlery. This service includes delivery and pick up at the end of the event.
COLD LUNCH BUFFETS (2)
(Minimum order of 10 people)

THE GEE-GEE’S LUNCH

Choice of **TWO** seasonal salads:
(see page 15 for complete salad description)
- Mix Grain Salad
- Moroccan Couscous Salad
- Kale Salad
- Caesar Salad
- Potato Salad

Assorted seasonal sandwiches (1 per person) on assorted breads
**OR** assorted wraps which includes: (Choose 4 of 8 varieties)
- Herb Roasted Chicken Salad, Fresh Celery, Raisins, Niagara Apples and Citrus Aioli
- Montreal Smoked Meat, Sauerkraut, Grainy Dijon Mustard
- Smoked Salmon, Watercress, Dill Cream Cheese
- Heirloom Tomato, Buffalo Mozzarella, Garden Basil
- Smoked Turkey, Arugula, Asiago and Smoked Tomato Aioli
- Grilled Chicken Caesar, Sun Dried Tomatoes and Shredded Parmesan
- Poached Albacore Tuna with Celery, Fennel, Arugula and Citrus Aioli
- Roasted Vegetables with Hummus, Quinoa, Artichoke and spinach

Choice of **ONE** dessert:
- Fresh fruit salad
- Gourmet cookies (2 per person)
- Mix desserts: Grandma’s House **OR** Sweet Tooth **OR** Vive Paris
(See pages 20 and 21 for complete description)

Water pitchers, Assortment of fruit juices and soft drinks

- $21.99 per person
- $25.99 per person

ADD TO YOUR BUFFET
Add local cheeses for $2.50 per person or see our A la Carte section on page 15.

DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu. **Made without gluten sandwiches available for an additional fee ($1 per person)**

SERVICE TYPES
The **Classic Service** uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The **Executive Service** features china plates and cutlery. This service includes delivery and pick up at the end of the event.
BREAK PACKAGES
(Minimum order of 10 people)

Need to recharge your batteries? Choose one of our healthy breaks. With a little snack and a nice beverage, you’ll be able to get through the rest of the day.

THE YOGURT BAR
Fresh sliced seasonal fruit
Healthy granola
Assorted dried fruits and nuts
Greek yogurt
Assortment of fruit juices
Water pitchers
Fair trade coffee and assorted teas

$9.99 per person  $11.75 per person

MEDITERRANEAN SNACK
Roasted garlic hummus
Crudités
Toasted pita triangles
“Terra” root vegetable chips
Assortment of fruit juices
Water pitchers
Fair trade coffee and assorted teas

$8.99 per person  $10.50 per person

POWER PACK
Fresh fruit platter with yogurt dip
Assorted dried fruits
Veggie chips with humus
Assorted granola bars
Water pitchers
Fair trade coffee and assorted teas

$9.99 per person  $11.75 per person

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SERVICE TYPES

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BREAK PACKAGES
(Minimum order of 10 people)

THE ESSENTIAL STARTER
Assortment of fruit juices and soft drinks
Water pitchers
Fair trade coffee and assorted teas

$4.99 per person  $6.25 per person

THE COUNTRY PICNIC
Assorted gourmet cookies (2 per person)
Fresh sliced seasonal fruit
Water pitchers
Assortment of fruit juices and soft drinks
Fair trade coffee and assorted teas

$14.50 per person  $15.99 per person

AUNTIES’ PANTRY
Sweet squares and cakes
Marketplace cheese tray
Water pitchers
Assortment of fruit juices and soft drinks
Fair trade coffee and assorted teas

$15.50 per person  $17.50 per person

DIETARY NEEDS
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SERVICE TYPES
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BREAK PACKAGES (2)
(Minimum order of 10 people)

SWEET & SALTY SNACKS
Salted caramel chocolate mousse
Chicago style mixed popcorn (cheddar & caramel)
Roasted cashew
Chocolate covered bananas
Water pitchers
Fair trade coffee and assorted teas

=$8.99 per person    = $10.50 per person

THE VALUE BREAK
Choice of pastries (1 piece per person):
Muffins OR fruit breads OR cookies
Water pitchers
Fair trade coffee and assorted teas

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<thead>
<tr>
<th>Guests</th>
<th>Classic Service</th>
<th>Executive Service</th>
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<tbody>
<tr>
<td>25-49 guests:</td>
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<td>100-149 guests:</td>
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<tr>
<td>150-200 guests:</td>
<td>$5.00</td>
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</tbody>
</table>

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