

BUFFET BREAKFAST

Variety of Vitality Fruit Juices
Assortment of Fruit Yogurts
Mountain Muesli, Tea Prunes
Assorted Sliced Breads (toaster)
Preserves, Marmalade and Butter

HOT:

“Broken” Omelet, Bell Pepper, Green Onion, Jack Cheese
Roast Potatoes

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Freshly Brewed Regular and Decaffeinated Coffee and Specialty
Teas

Have some “to go” coffee cups with lids

BRUNCH BUFFET

Chilled Orange, Grapefruit & Apple Juice
Old World Breakfast Pastries & Breads
Butter Croissants, Almond Croissants,
Chocolate Croissants
Assorted Danishes & Muffins
Dark Rye, French, Whole Wheat &
Muesli Breads with Butter, Honey & Jam
Bircher Muesli, Strawberry Yogurt, Plain Yogurt
Breakfast Tea Plums
Freshly Sliced Fruit & Fruit Sections
International & Canadian Cheese Board
Crackers & Water Biscuits

COLD

Organic Salad Greens with Swiss Dressing,
Herb Vinaigrette & Chipotle-Ranch Dressing
Baby Potato & Roasted Pepper Salad
Yam Corn Salad with Bacon, Cole Slaw
Russian Vegetable Salad, Tomato Bread Salad
Gravalax, Smoked Salmon, Red Onions
Capers with Lemon, Horseradish Cream
European Cold Cuts

HOT

Emperor Ham with Caraway Jus & Assorted Mustards
Beef Stroganoff
Individual Shrimp & Chorizo Sausage Pot Pies
Scallop Potatoes
Pasta Shells with Sun-Dried Tomatoes, Olives
Pecorino & Italian Parsley Pistou
Traditional Eggs Benedict, Scrambled Eggs
Chunky Hash Browns, Crisp Bacon & Chicken Sausages
French Toast & Pancakes
Berry Compote, Peach Compote, Chocolate Sauce
Whipped Cream, Maple Syrup & Whipped Butter

BUFFET LUNCHEON

Chef's Inspirational Soup of the Day
Assorted Bread Rolls with butter

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Baskets of Fresh Garden Greens, Swiss, Ranch & Herb Vinaigrette
Dressings
Tri Colored Cabbage Salad, Marinated Cucumber & Red Onion Salad
Beluga Lentil Salad with Crisp Pancetta

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Meat Pie, Mountain Berry Preserve
Seafood Penne Pasta, Glazed Cucumbers & Tarragon Veloutte
Orange & Dill glazed Carrots Batons
Grilled Peppers, Zucchini & Asparagus on Focaccia, Sundried Tomato
Basil Aioli
Roasted Rosemary Potatoes

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Chocolate Cake Bites, Fresh Fruit Salad, Raspberry Mousse Coupes

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Freshly Brewed Regular and Decaffeinated Coffee and Specialty
Teas

PLATED DINNER

Assorted Dinner Rolls with Flatbread, Unsalted butter

Spinach Salad with Sour Cherries, Farm house feta cheese,
Candied Almonds, Raspberry Vinaigrette

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Lemon Thyme Marinated Chicken, Olive Tapenade
Goat Cheese Polenta Cake, Seasonal Vegetables

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Vanilla Panna Cotta Dried Peach Macedoine
Port Wine Custard

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Freshly Brewed Regular and Decaffeinated Coffee and
Specialty Teas