

BREAKFAST BUFFETS
Available for 20 people and above

CONTINENTAL BUFFET BREAKFAST
\$23 per person

Choice of Fresh Juices (your choice of 3):
Orange, Watermelon, Grapefruit, Pineapple, Mango, Apple

Assorted Full Cream and Low Fat Yogurts

Cereals (3 Kinds), Dried Fruit and Mixed Nuts

From the Bakery

Assortment of Croissant, Danish Pastries, Muffins
Pain Au Chocolat, Selection of Breads
Unsalted Butter, Preserves and Jams

Full Cream, Low Fat and Soy Milk

Freshly Brewed Coffee or Fine English Tea

HEALTHY BUFFET BREAKFAST
\$27 per person

Choice of Orange, Carrot, Green Apple and Grape Fruit Juice
Energy Morning Shooter

Platter of Sliced Seasonal and Exotic Fruits with Berries

Assorted Low Fat Yogurts

Vegetable Crudité Composition

Selection of Salad Greens and Condiments

Cereals (3 Kinds), Granola Bars, Dried Fruit and Mixed Nuts

From the Bakery

Whole Wheat Bread, Pumpnickel and Rye Bread,
Sugar Free Preserves, Honey, Low Fat Margarine

Low Fat and Soy Milk

Decaffeinated Coffee and Herbal Tea

INTERNATIONAL BUFFET BREAKFAST

\$32 per person

Choice of Fresh Juices (your choice of 3):
Orange, Watermelon, Grapefruit, Pineapple, Mango, Apple

Assorted Full Cream and Low Fat Yogurts

Platter of Sliced Seasonal and Exotic Fruits

Cereals (3 Kinds), Granola Bars, Dried Fruit and Mixed Nuts

From the Bakery

Assortment of Croissant, Danish Pastries, Muffins, Croissants

Pain Au Chocolat, Selection of Breads

Unsalted Butter, Preserves and Jams

Hot Buffet

Scrambled Eggs, Herb and Tomato Omelette

Bacon, Pork Sausages, Sautéed Mushrooms

Baked Tomatoes, Roasted Rosemary Potatoes

French Toast

Full Cream, Low Fat and Soy Milk

Freshly Brewed Coffee or Fine English Tea

INTERNATIONAL BUFFET BREAKFAST II

\$49 per person

Choice of Fresh Juices (your choice of 3):
Orange, Watermelon, Grapefruit, Pineapple, Mango, Apple

Assorted Full Cream and Low Fat Yogurts

Platter of Sliced Seasonal and Exotic Fruits

Cereals (3 Kinds), Granola Bars, Dried Fruit and Mixed Nuts

Platter of Assorted Cold Cuts

Assorted Cheese Board with Condiments

Smoked Salmon Platter with Condiments

From the Bakery

Assortment of Croissant, Danish Pastries, Muffins

Pain Au Chocolat, Selection of Breads

Unsalted Butter, Preserves and Jams

Egg Station (Live)

One chef will prepare your favourite morning egg preparation
Omelette with Condiments, Scrambled Eggs, Fried Eggs, Boiled Eggs

Hot Buffet

Bacon, Pork Sausages, Sautéed Mushrooms
Baked Tomatoes, Roasted Rosemary Potatoes
Hash Brown, French Toast

Full Cream, Low Fat and Soy Milk

Freshly Brewed Coffee or Fine English Tea

ADDITIONAL JUICE SELECTIONS

\$7.50 per person

Mango and Lime Juice
Orange, Carrot and Apple Juice
Orange and Pineapple Juice
Kiwi and Honeydew Melon Juice
Papaya and Yogurt Smoothie
Papaya and Milk Smoothie
Mango and Yogurt Smoothie

ENERGY MORNING SHOOTERS

\$4 per person (included in the Healthy Breakfast Buffet)

Choose 1 from the following choices

Power Juices

Carrot, Apple, Kiwi and Parsley
Mint, Melon, Spinach and Parsley
Grape, Pear, Apple and Pineapple

Cleansing Juices

Orange and Mint
Prunes, Pears and Apple
Carrots, Pears and Coriander
Watermelon, Green Melon, Broccoli and Watercress

Vitality Juices

Passion Fruit, Cantaloupe Melon, Mango and Blueberries
Apple, Mango, Pineapple, Blueberries and Strawberries
Carrot, Leek, Parsley and Ginger

LIST FOR CHOICE OF CEREALS

Homemade Granola
Corn Flakes
Frosties
Rice Krispies
All Bran
Coco Pops
Raisin Bran
Grape Nut
Dry Muesli

BREAKFAST ENHANCEMENTS

***Omelette Station (live)**

Cheese, Ham, Mushroom, Tomato, Peppers and Onions
\$ 12 per person

Angus Beef Medallion

Topped with Foie Gras and Poached Egg
\$17 per person

Poached Eggs Benedict

Toasted English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce
\$ 10 per person

French Crepes

Filled with Black Cherries and dusted with Cinnamon
\$ 9 per person

Selection of Tropical Sliced Fruits

\$ 12 per person

Selection of Cold Cuts

Gammon Ham, White Turkey Breast, Milano Salami, Mortadella, Prosciutto
Cornichons, Cocktail Onions and Mustards
\$ 12 per person

Assorted French and Italian Cheeses

\$ 13 per person

French Toast or Pancakes

with Maple Syrup and Raisins
\$ 9 per person

Scottish Smoked Salmon

with Cream Cheese, Lemon, Onions, Capers and Bagels
\$ 14 per person

Canadian Bacon or Breakfast Sausages

\$ 6 per person

*A chef's fee of \$40 applies per chef per hour

INDIVIDUAL BREAK SELECTION

Beverages

Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Tea Selections	\$ 5.00 per person
Assorted Sodas – on consumption	\$ 4.50 each
Mineral Water (Still/Sparkling) half bottles – on consumption	\$ 5 each
Chilled Orange and Apple Juices	\$ 5 per person
House Iced Tea	\$ 5.00 per person
Lemongrass Tea	\$ 6.50 per person
Banana and Strawberry Smoothie	\$ 7 per person

Food Items

Breakfast Bakeries	\$ 7.50 per person
Whole Fresh Fruit	\$ 6 per person
Assorted Yogurts	\$ 5 per person
Homemade Cookies, Brownies	\$ 6.50 per person
Chilled Fresh Fruit Kebabs	\$ 7.50 per person
Assorted Finger Sandwiches – choice of up to 4 selections	\$ 12 per person
Granola Bar	\$ 4 per person
Banana Bread	\$ 5 per person
Dried Fruit and Nuts	\$ 7.50 per person