BREAKFAST

\*SERVED AS A BUFFET OR INDIVIDUAL BOX MINIMUM OF 8 GUESTS AND 4 IDENTICAL CHOICES

## **ST-MICHEL**

### 16.25\$

### Orange juice

#### Breakfast bread (choice of 1)

Lemon poppy seed (vegan, gluten-free) Raspberry and white chocolate Apple-cinnamon oatmeal Banana and dark chocolate

### Mild and sharp Cheddar (2 wedges), grapes

**Fresh fruit** 

# ROXBORO

"VEGANIZE" THIS PLAN FOR AN EXTRA 2\$ P.P

**Orange** juice

Assortment of mini pastries (2 p.p.)

Vanilla yogurt, haskap compote with sweet clover, homemade granola (nut-free) (in a verrine)

Fresh fruit salad

### **MILE-END**

21.00\$

### Orange juice

### Breakfast bread (choice of 1)

Lemon poppy seed (vegan, gluten-free) Raspberry and white chocolate Apple-cinnamon oatmeal Banana and dark chocolate

Half bagel, cream cheese \*Gluten-free bagel: add \$0.50 \*Smoked salmon and condiments: add \$3.75

Vanilla yogurt, haskap compote with sweetclover, homemade granola (nut-free) (in a verrine)

Berries with maple syrup



# PETIT DÉJEUNER

### GRIFFINTOWN

### 21.00\$

#### **Orange** juice

Whole grain bread with your choice of spread (minimum 10 portions per selection):

- Sweet pea mousseline, aged Cheddar, prosciutto
- Hollandaise, wilted spinach, smoked salmon (+ 1.50\$)
- Vegan ricotta, roasted zucchini with lemon zest (vegan)

#### \*Gluten-free bread: add 1.00\$

#### Berries with maple syrup

# **ST- SAUVEUR**

### 30.00\$

#### **Orange Juice**

Scrambled eggs or stuffed crêpes with your choice of filling (minimum 8 servings

#### per selection):

- Ham, asparagus, Cheddar
- Kale, leek, mushrooms, Swiss
- Canadian bacon (2 slices)

100% veal chipolata sausage (1 p.p.)

- **Breakfast potatoes**
- Butter croissant, assorted jams

#### Fresh cut fruit

RENTAL OF CHAFING DISHES NOT INCLUDED. DELIVERY AND INSTALLATION STARTING AT \$40

