



FARMHOUSE EGGS

The varieties below can be prepared in any of the following ways:

Scramblers ✕ Frittatas ✕ Deep Dish Quiche ✕ Muffin Quiche

Peppered bacon, chives and cheddar

Black forest ham and gruyere

Asparagus chevre

Spinach, tomato and feta

Smoked salmon, green onion and cream
cheese

Farmhouse vegetable

SLINGING HASH

Served with or without eggs:

Sweet potato and salmon

Yukon gold and sweet onion

Red fennel with corned beef

Redskins and Canadian bacon

Three potato and chorizo with jalapeno

Lobster and potato

FROM THE GRIDDLE

Served with whipped butter and pure maple syrup:

Buttermilk waffles, apple compote

Vanilla cinnamon French toast, made from
thick cut vanilla flavored challah

Whole wheat pumpkin pancakes with apple
butter

2-U fluffy giant pancake; plain or blueberry

Stuffed French toast, filled with sweetened
cream cheese and tree ripe peaches

Apple granola pancakes studded with roasted
apples and house made granola

**Any of the above can be paired with bacon, sausage links or patties or Canadian
bacon.**

BREAKFAST BREADS

Morning Express - Assortment of freshly baked muffins, sweet cream filled croissants, scones, swirl danish, sliced breakfast breads, pound cakes and bagels, garnished with grape bunches and berries, butter, fruit preserves and cream cheese.

Bagel Express - Flavored cream cheeses, whipped butter and fruit preserves for smearing.

Breakfast Strudel - Your choice of sausage, chicken or farm market vegetables, and cheese rolled into flaky phyllo and baked golden.



CHEF ATTENDED STATIONS

Omelet Bar – Customized to your liking; spinach, tomatoes, mushrooms, grilled onions, roasted peppers, asparagus and broccoli, bacon and ham, swiss, feta and cheddar cheeses, egg whites available.

Buttermilk Waffles Made before your eyes, with whipped butter, pure maple syrup, stewed blueberry syrup and apple compote.

Crepes S'il Vous Plait - Savory and sweet selections; forest mushroom, sweetened ricotta and lemon, vanilla, bing cherry, and caramel banana

Herb Crusted Prime Rib – Horseradish and mustard caper sauces, petite rolls.

Fresh Baked Honey Ham – Dijon Mustard and cherry chutney, whole grain rolls and biscuits

Garlic Rosemary Beef Tenderloin – Horseradish and mustard caper sauces, petite rolls

PLATTERS

Beef Tenderloin
Honey Ham
Fresh fruit tray

Smoked or Roasted Salmon
Maple glazed turkey breast
Classic cheese

OTHER DELICIOUS ADDITIONS

Breakfast Strudel - Your choice of sausage, chicken or farm market vegetables, and cheese rolled into flaky phyllo and baked golden.

Deli Bagel Bar - Smoked salmon, egg and tuna salads, sliced red onion, cream cheese and capers

Yukon Home Fries - Griddled with whole butter and sweet onions.

Simply Sweet Pear Brie - Buttery pears, toasted pecans and caramel over creamy brie, crackers and baquette rounds

Yogurt Parfait - Cool vanilla yogurt layered with berries, granola and pure maple syrup.

Baked Oatmeal - A fan favorite; made from steel cut and thick rolled organic oats, dried fruits and nuts, apple cider and honey with cream and brown sugar if you wish.

The following menus are suggested to provide a guide in planning your event. We are by no means limited to these selections. We take pride in designing a menu suited to the occasion, season, theme, budget and your personal taste and finally in making your event a memorable one.