

Casual Continental Drop Off Breakfast Buffets

Morning Glory

Fresh Baked Croissants, Danish, Pastry and Muffins served with Butter and Jellies
Fresh Cut Seasonal Fruit Platter
Regular and Decaf Coffee
Orange Juice

Continental Breakfast

Fresh Baked Croissants, Danish, Pastry and Muffins served with Butter and Jellies
Fresh Cut Seasonal Fruit Platter with Berries
Room Temperature Vegetable and Cheese Frittata
Regular and Decaf Coffee
Orange Juice

Healthy Morning

Seasonal Fruit Platter with Fresh Berries
Low Fat Vanilla Yogurt Honey Dip
Fresh Baked Soft Granola Bars
Bran and Fruit Muffins
Regular and Decaf Coffee
Orange Juice

Casual Hot Drop Off Breakfast Buffets

The Basic Breakfast

Fresh Baked Bagels with Cream Cheese
Scrambled Eggs
2 Strips of Bacon and 2 Sausage Links
Breakfast Home Fried Potatoes
Regular and Decaf Coffee
Orange Juice

The Weekend Brunch

Pastry Platter with Croissants, Danish and Muffins
Seasonal Fruit Platter
Scrambled Eggs with Chives and Cheddar Cheese (hot sauce on the side)
Grilled Ham Slices
Thick French Toast with Berry Sauce
Breakfast Home Fried Potatoes with Onion, Peppers, and Cheese
Regular and Decaf Coffee
Orange Juice

Southwest Breakfast

Mini Denver Omelet’s topped with Salsa (sour cream on the side)
Spicy Homemade Corned Beef Hash
Texas French Toast with Cinnamon Whipped Cream
Seasonal Fruit Platter
Regular and Decaf Coffee
Orange Juice

All breakfasts are served on high quality plastic recycled platters and / or aluminum foil pans.
Hot food buffets, (upon request), can be placed in wire chafers with sterno heating fuel and set up for an additional fee.
Coffee is served in insulated thermoses that need to be picked up after the conclusion of your event.
Coffee can be delivered in disposable “Joe to Go” boxes for an additional charge.
‘Green Friendly’ Compostable/recyclable paper products are available for \$1.50 per person.
Lined paper table cloths may be purchased or are also available for rental.
Delivery charge based on the location of the event.

Boxed Lunches

Deli Lunch to Go

Deli Style Sandwiches served on a Soft Roll

Choose from the following:

Rare Roast Beef
House Roasted Turkey
Tuna Salad with Celery
Country Pit Ham
Vegetarian Wrap

Lunch also includes:

Large House Baked Cookie
Bag of Chips
Piece of Fresh Fruit
1 Litre Bottle of Water

Wrap Gourmet Sandwich To Go

Specialty Wrap Sandwiches

Choose from the following:

Rare Roast Beef with Boursin,
Romaine and Roast Peppers
House Roast Turkey with Cranberry
Mayo, Greens and Muenster
Country Ham with Swiss, Greens and
Dijonnaise

Vegetarian Wrap of Pesto, Provolone
and Grilled and Roasted Vegetables

Lunch also includes:

Large House Baked Cookie
Bag of Chips
Piece of Fresh Fruit
1 Litre Bottle of Water

2 Fat Chefs' Napa Valley Inspired Sandwiches To Go

48 hour notice please

*Choose from the following Sandwich Selections served
on Brioche Buns :*

Rare Roast Beef with Artichoke Spread, Tomatoes,
Organic Greens, Gorgonzola Cheese
House Roasted Turkey, Avocado Spread, Sprouts,
Muenster Cheese
Country Ham, Brie, Whole Grain Mustard Spread,
Ginger Pears, Organic Greens
Hummus and Tabouleh Blend, Organic Greens, Feta
Cheese, Almonds and Tomato Salad

Lunch also includes:

Large House Baked Oatmeal Cookie
Bag of Sun Chips
Piece of Fresh Fruit
1 Litre Bottle of Water

Child Friendly Lunch to Go

Choose from the following Sandwiches:

Tuna on Wheat
Cold Grilled Cheese

Tuna on Wheat with American Cheese
Ham and American Cheese

Lunch also includes:

Soft Quaker Chocolate Chip Granola Bar
Piece of Fresh Fruit
Cheese and Cracker Snack
Juice Box

Seasonal menus based on client requests

Vegetarian and vegan selection available upon request

HST not included

Buffet Ideas

1st ENTREE CHOICE OF ONE

Fajitas – Chicken or Beef

Beef Tenderloin wrapped in Smoked Bacon with a Merlot Mushroom sauce

Veal Scaloppini stuffed with Serrano Ham, Asparagus & Bocconcini cheese

Rack of Lamb with a Rosemary Dijon sauce

Breaded Pork schnitzel with Apple sauce

Pork Tenderloin En Croute, (golden brown puff pastry)

Chicken Cordon Bleu

Chicken Frangelico

2nd ENTREE CHOICE OF ONE

Penne with Beef Tenderloin in a Brandy Cream Sauce

Penne with Shrimp, Salmon & Scallops in a Rose Sauce

Teriyaki Chicken Stir Fry with Red Peppers, Red Onions & Cauliflower

Beef Lasagna

Vegetarian Lasagna

Salmon with a Spicy Mango Chutney

Tilapia in a Orange Shrimp Sauce

Rainbow Trout in a Spicy Thai Plum Sauce

The buffet also includes:

Fresh Garden Salad, Pasta Salad & Caesar Salad

Fresh Vegetables / Potato & Starch Du Jour

Home Baked Rolls & Bagels

Homemade Dessert / Coffee or Tea

Contact us for pricing

We require a minimum of 20 guests in order to offer a Buffet Dinner. Selection is unlimited. Additional and customized menus can be prepared upon request to fit specific budgets and/or tastes. Verification of the number of guests is requested 24 hours in advance.