

### **Refreshments**

<b>Coffee/ Tea</b>	<b>\$ 1.75 per serving</b>
<b>Fresh Orange Juice</b>	<b>\$ 8.95 per jug</b>
<b>Fresh Cranberry Juice</b>	<b>\$ 8.95 per jug</b>
<b>Fresh Apple Juice</b>	<b>\$ 8.95 per jug</b>
<b>Bottled Mineral Water</b>	<b>\$ 1.75 each</b>
<b>Soft Drinks</b>	<b>\$ 1.75 each</b>

### **Mid Morning Refreshment Break**

**A refresh of Coffee, Tea and Fresh Juices with a delicious, smooth and healthy snack of Good Natured Yogurt accompanied by fresh fruit.**

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### **Mid Afternoon Refreshment Break**

**A refresh of Coffee and Tea with a sweet and tender snack of fresh baked assorted cookies**

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### **Alternate Refreshment Break**

**A refresh of Coffee and Tea, Assorted Soft Drinks and Bottled Water  
With Domestic and Imported cheese, homemade bruschetta and  
Our gourmet anti pasto platter**

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**\*\*\* Post meeting reception essentials are available upon request. \*\*\***

**Breakfast Menu**

**The Sunrise**

**Danish Pastries, Croissants, Muffins served with butter and preserves  
Served with Fresh Juices, Coffee and Tea  
Along with a seasonal Fruit Platter**

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**The Early Bird**

**Danish Pastries, Croissants, Muffins served with butter and preserves  
Served with Fresh Juices, Coffee and Tea  
A seasonal fruit platter  
Farm Fresh Scrambled eggs  
Bacon and Hash Browns**

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**The Traditional**

**Danish Pastries, Croissants, Muffins served with butter and preserves  
Served with Fresh Juices, Coffee and Tea  
Seasonal Fresh Fruit Platter  
Farm Fresh Scrambled Eggs  
Bacon and Sausages  
Hash Browns  
Baked Beans  
Salt Cod Fish Cakes  
Toutons with Molasses and Maple Syrup**

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**The Omelette Express**

**(Minimum of 20 people required)**

**A Live Omelette Station with ingredients to include:**

**Fresh Herbs, Assorted Bell Peppers, Green Onion, Mushrooms Cheddar Cheers,  
Black Forest Ham, and cold water baby shrimp**

**Danish Pastries, Croissants, Muffins served with butter and preserves  
Served with Fresh Juices, Coffee and Tea**

**Maple Sausage  
Hash browns**

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## **Working Lunches**

### **Executive Sandwich Board**

A variety of sandwiches made of the finest cold cuts and fillings on fresh homemade bread and baguette. Served with your choice of soup of the day or market garden salad. Followed by fresh baked cookies, assorted desserts, coffee and tea.

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Both Soup and Salad are available upon request

### **Build your own Sandwich**

(Minimum 20 people)

A basket of home-baked breads accompanied by a European cold cut tray with sliced cheese, chicken salad and egg salad. Also includes all the garnishes you need to build your own sandwich. Served with Market Garden Salad and German Style Potato Salad. For dessert we offer assorted mini desserts, coffee and tea.

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### **Tex Mex Luncheon**

Market Garden Salad followed by a build your own Fajita Station. This includes: Seasoned Chicken breast, Mexican fried rice, julienne vegetables, diced tomatoes, lettuce, shredded cheese, sour cream and salsa. Followed by assorted mini desserts, coffee and tea.

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### **Peters Pasta Buffet**

(Minimum 20 people)

Penne pasta with bolognese sauce and lemon pepper spaghetti with a marinara sauce accompanied by Roma Tomato soup, a Caesar Salad station and our own gourmet Antipasto Platter.

For dessert we offer Tiramisu and hand carved fresh Fruit Salad coffee and tea

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**Lunch Buffet**  
**(Minimum 20 people)**

**Fresh Baked Homemade Bread**

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**“Market Garden Salad”**

**Organic greens served with a garden vegetable garnish**

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**“Penne Pasta Salad”**

**Semolina penne with brunnoise of vegetables, in a tomato balsamic dressing with extra old parmesan cheese.**

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**“Fisherman’s Catch”**

**We begin with the finest seafood selection such as salmon, cod, scallops and tiger prawns. Then we marry them with a silk saffron cream sauce laid on basmati rice.**

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**“Apple Hen”**

**Fresh chicken breast pan fired and drizzled with Calvados cream sauce and finished of with sautéed apple splits.**

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**“Vegetable Sauté”**

**An array of seasonal garden vegetables lightly sautéed with fresh butter.**

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**“Potato Diskettes”**

**Thickly sliced russet potatoes tossed with Rosemary garlic oil and baked to a light crisp**

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**“Dessert Selection”**

**A variety of cakes, pastries and pies to tempt everyone, followed by coffee and tea.**

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**\*\*\* Add assorted soft drinks and bottled mineral water to any of these lunches for \$1.75 each\*\*\***

**Soft Drinks and Bottled Water charges will be based upon consumption.**