

# BREAKFAST



## Breakfast



### MINI CONTINENTAL

Chilled Fruit Juices  
Freshly Baked Croissants, Muffins and Breakfast Pastries served with Butter and Preserves  
Coffee, Tea and Decaffeinated Coffee

**\$12.50 Per Person**

*Gluten Free Option available upon pre order request*

### MORNING GLORY

Chilled Fruit Juices  
Caramel Coffee Cake  
Sliced Seasonal Fruit  
Coffee, Tea and Decaffeinated Coffee

**\$13.00 Per Person**

### CINNABUN

Chilled Fruit Juices,  
Freshly Baked Cinnamon Rolls glazed with warm Icing Sugar  
Sliced Seasonal Fruit  
Coffee, Tea and Decaffeinated Coffee

**\$13.50 Per Person**

### CONTINENTAL

Chilled Fruit Juices  
Freshly Baked Croissants, Muffins and Danishes served with Butter and Preserves  
Certified Gluten Free Gourmet Oatmeal  
Sliced Seasonal Fruit  
Coffee, Tea and Decaffeinated Coffee

**\$18.00 Per Person**

### RISE AND SHINE

Chilled Fruit Juices  
Assorted Low-Fat Yogurts and Granola  
Sliced Seasonal Fruit  
Farm Fresh Scrambled Eggs  
Assorted Breakfast Loaves  
Crisp Bacon and Traditional Country Sausage  
Home-Fried Potatoes  
Coffee, Tea and Decaffeinated Coffee

**\$22.25 Per Person**

*(Minimum 20 Persons)*

### OCEC BREAKFAST

Chilled Fruit Juices  
Scrambled Eggs  
Bacon and Traditional Country Sausage  
Home-Fried Potatoes  
Freshly Baked Croissants, Muffins and Danishes served with Butter and Preserves  
Sliced Seasonal Fruit  
Coffee, Tea and Decaffeinated Coffee

**\$24.00 Buffet Per Person | \$27.25 Plated Per Person**

*(Minimum 20 Persons)*

### HOT BREAKFAST

Chilled Fruit Juices  
Freshly Baked Mini Croissants  
Farm Fresh Scrambled Eggs  
Canadian Thick Cut Bacon  
Golden Home Fries with Caramelized Onions and Peppers  
Coffee, Tea and Decaffeinated Coffee

**\$19.00 Per Person**

**Please note: OCEC does not charge a gratuity fee**

*\* Minimum catering order is for 10 people unless otherwise indicated*

### SANDWICH BREAKFAST

Chilled Fruit Juices

*Choice of one Breakfast Sandwich:*  
Butter Croissant with Egg, Ham and Swiss Cheese;  
English Muffin with Egg, Peameal Bacon and Canadian Cheddar Cheese;  
Buttermilk Biscuit with Egg and Sausage with Monterey Jack Cheese;  
English Muffin, Egg with Wilted Spinach and Swiss Cheese

Hash Browns

Assorted Low-Fat Yogurts and Granola  
Citrus Fruit Cocktail  
Coffee, Tea and Decaffeinated Coffee

**\$19.00 Per Person**

*\* all listed sandwiches can be made gluten free or egg white only*



## Breakfast



### TRULY CANADIAN

Buttermilk Waffle with Caramelized Apples  
Canadian Maple Syrup & Freshly Whipped Cream  
Smoked Canadian Back-Bacon  
Coffee, Tea and Decaffeinated Coffee

**\$21.50 Per Person**

### SUGAR SHACK CREPES

Homemade Sugar Shack Crepe rolled with Smoked  
Canadian Bacon, Farm Fresh Scrambled Eggs and  
Sharp Cheddar Cheese served with Local Maple Syrup  
Hash Browns  
Citrus Fruit Cocktail  
Coffee, Tea and Decaffeinated Coffee  
*Vegetarian Option: Available upon request*

**\$21.25 Per Person**

### RUBY RED (GLUTEN FREE )

Fresh Ruby Red Grapefruit halves  
Assorted Greek Yogurts  
Toasted Muesli  
Local Hard Boiled Eggs  
Golden Hash browns  
Coffee, Tea and Decaffeinated Coffee

**\$13.50 Per Person**

### HEART SMART

Steel Cut Oatmeal with Cinnamon and Dried Fruits  
Enriched with Flax Seed and Wheat Germ  
Greek Yogurts  
Sliced Seasonal Fruit, Berries and Bananas  
Coffee, Tea and Decaffeinated Coffee

**\$17.75 Per Person**

### GLUTEN FREE

Chilled Fruit Juices  
Assortment of Gluten Free Breakfast Pastries  
Assortment of Greek Yogurts and Granola  
Coffee, Tea and Decaffeinated Coffee

**\$16.25 Per Person**

### BAGEL BREAKFAST

Variety of Bagels served with assorted Cream Cheese,  
Jams and Peanut Butter  
Sliced Seasonal Fruit  
Coffee, Tea and Decaffeinated Coffee

**\$12.50 Per Person**

**Please note: OCEC does not charge a gratuity fee**

*\* Minimum catering order is for 10 people unless otherwise indicated*

### OCEC MORNING BRUNCH

White, Brown & Rye Bread  
Assorted Cereals served with 2% Milk  
Low-Fat Yogurt served with Granola  
Fruit Cocktail  
Freshly Baked Croissants, Muffins, and Danishes  
served with Butter and Preserves  
Medley of Salad Greens served with Assorted  
Dressings  
Traditional Greek Salad  
Vegetable Crudités with Herb Dip  
Assorted Deli Platter  
Farm Fresh Scrambled Eggs  
Gourmet Waffles  
Crisp Bacon and Traditional Country Sausage  
Pan Seared Breast of Chicken with Lemon  
Thyme Sauce  
Three Cheese Tortellini tossed in Rosé Sauce  
garnished with Fresh Basil and Parmesan  
Cheese  
Home Fried Potatoes  
Assorted French Pastries  
Chilled Fruit Juices and Soft Drinks  
Coffee, Tea and Decaffeinated Coffee

**\$35.50 Per Person**

*(Minimum 40 Persons)*



## Breakfast



### EXECUTIVE BREAKFAST BUFFET

Chilled Fruit Juices  
Freshly Baked Croissants, Muffins, Bagels, Danishes and Assorted Pastries served with Butter, Cream Cheese and Preserves  
Sliced Seasonal Fruit  
Domestic and Imported Cheese Platter  
Farm Fresh Scrambled Eggs  
Gourmet Waffles  
Crisp Bacon and Traditional Country Sausage  
Home Fried Potatoes  
Fruit Yogurt served with Granola  
Assorted Cereals served with chilled Milk  
Coffee, Tea and Decaffeinated Coffee

**\$28.00 Per Person**  
(Minimum 20 Persons)

### A LA CARTE SELECTION PER PERSON

Peameal Bacon \$4.00  
Turkey Bacon \$4.00  
Rosemary Ham \$4.00  
Smoked Salmon \$8.00  
Individual Yogurts \$3.40  
Hard Boiled Egg \$2.75  
Assorted Cereal \$2.75  
Sliced Fresh Seasonal Fruit \$6.00  
Domestic Cheese Tray \$8.00  
Cold Cut Platter \$10.00  
Mini Mushroom and Leek Quiche \$8.00

*Please note: OCEC does not charge a gratuity fee*

*\* Minimum catering order is for 10 people unless otherwise indicated*

