



Breakfast Menu

Breakfast Buffet

Minimum catering order is for 10 people unless otherwise indicated

GREEK YOGURT BOWLS18.00/person

Individually wrapped or packaged served with Coffee, Tea and Decaffeinated Coffee

BERRY BLITZ

Barley and Quinoa glazed with Greek Vanilla Yogurt topped with Fresh Berries, Shaved Coconut and Toasted Walnuts (v)

APPLE AND PUMPKIN SPICE COBBLER

Greek Vanilla Yogurt with Apples and Pumpkin Spice, Golden Raisins and Dried Cranberries, topped with Sliced Almonds and Honey (gf/v)

BAGEL BREAKFAST18.50/person

Warm Traditional and Gluten Free Bagels served with Assorted Cream Cheeses, Jams and Peanut Butter
(gf without the bagels/df without the cream cheese/v)

Sliced Seasonal Fruit & Berries

Chilled Fruit Juices

Coffee, Tea and Decaffeinated Coffee

MINI CONTINENTAL21.00/person

Freshly Baked Croissants, Muffins, Breakfast Pastries and Gluten Free Pastries served with Butter and Preserves

Fruit Cocktail

Greek Yogurt (gf/v) and Vegan Yogurt (v+)

Chilled Fruit Juices

Coffee, Tea and Decaffeinated Coffee

MEDITERRANEAN FRITTATA22.50/person

Assorted Rolls

Farm Fresh Scrambled Eggs with Baked Potatoes, Tomato, Olives and Avocados with Fresh Basil (gf/df)

Feta Cheese

Sliced Seasonal Fruit & Berries

Chilled Fruit Juices

Coffee, Tea, and Decaffeinated Coffee

MORNING AVOCADO TOAST23.00/person

Artisanal and Gluten Free Breads

Fresh Avocado, Sliced Tomato, Cucumbers, Bocconcini Cheese

Fresh Lime Wedges

Hard Boiled Eggs

Pink Grapefruit Sections

Greek Yogurt (gf/v) and Vegan Yogurt (v+)

Coffee, Tea and Decaffeinated Coffee

SANDWICH BREAKFAST23.00/person

Choice of one Breakfast Sandwich:

- Butter Croissant with Egg, Ham and Swiss Cheese;
- English Muffin with Egg, Peameal Bacon and Canadian Cheddar Cheese;
- Butter Croissant with Egg, and Sausage and Monterey Jack Cheese;
- English Muffin with Egg, Wilted Spinach and Swiss Cheese

Hash Brown Patties (gf/df/v/v+)

Greek Yogurt (gf/v) and Vegan Yogurt (v+)

Granola (gf/df/v/v+)

Fruit Cocktail

Chilled Fruit Juices

Coffee, Tea and Decaffeinated Coffee

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

HOT BREAKFAST24.00/person

Freshly Baked Croissants and Gluten Free Bread

Farm Fresh Scrambled Eggs (gf/df)

Canadian Thick Cut Bacon (gf/df)

Country Turkey Sausage (gf/df)

Golden Home Fries with Caramelized Onions and Peppers (gf/df/v/v+)

Chilled Fruit Juices

Coffee, Tea and Decaffeinated Coffee

Please note: OCEC does not charge a gratuity fee

gf – Gluten free df – Dairy free v – Vegetarian v+ – Vegan

EXECUTIVE BREAKFAST BUFFET35.00/person

Freshly Baked Croissants, Muffins, Bagels, Danishes and Gluten Free Bread served with Butter, Cream Cheese and Preserves

Domestic and Imported Cheese Platter

Farm Fresh Scrambled Eggs (gf/df)

Buttermilk Waffles

Crisp Bacon (gf/df)

Country Turkey Sausage (gf/df)

Home Fried Potatoes (gf/df/v/v+)

Greek Yogurt (gf/v) and Vegan Yogurt (v+)

Granola (gf/df/v/v+)

Sliced Seasonal Fruit & Berries

Chilled Fruit Juices

Coffee, Tea and Decaffeinated Coffee

(Minimum 20 Persons)

A LA CARTE SELECTION PER PERSON

Peameal Bacon	\$6.00	Assorted Cereal	\$4.00
Turkey Bacon	\$6.00	Sliced Seasonal Fruit and Berry Platter	\$8.00
Rosemary Ham	\$6.00	Domestic Cheese Platter	\$10.00
Gluten Free Oatmeal	\$5.00	Cold Cut Platter	\$14.00
Smoked Salmon	\$11.00	Green Machine (Breakfast Shake)	\$14.00
Individual Yogurts	\$4.00	<i>Cucumber, Kale, Banana, Pear, Blueberries and Fresh Oranges blended with Coconut Yogurt, Coconut Water and Oatmeal - (gf/df/v/v+)</i>	
Hard Boiled Egg	\$4.00		
Eggs Whites	\$4.00		

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