

GREAT EVENTS CATERING

BREAKFAST & BREAKS

FRESH, ARTFUL & INSPIRED CUISINE



SMALL BREAKFAST MENU

A delicious way to start the day

ASSORTED BAKERY & COLD BUFFET ITEMS

MORNING BAKERY DELIGHTS | EACH | GF* | *VEGAN
fresh baked muffins, classic & nutella mini croissants, danish pastries, fresh fruit garnish, preserves and marmalade
*GF muffins or vegan pastry available on request | $1.50 surcharge each

SAVOURY DANISH SELECTION | EACH
tomato and olive, leek and parmesan, spinach and feta

COUNTRY STYLE MUFFIN BASKET | EACH | GF* | *VEGAN
morning glory, bran, banana nut, cinnamon swirl, lemon rind blueberry orange *GF muffins or Vegan pastry available on request | $1.50 surcharge each

LOX & BAGELS BOARD | EACH
fresh baked bagels, in-house smoked salmon, cream cheese mousse, pickled red onions, capers and chives

OVERNIGHT OAT JARS | EACH
apple cinnamon or fresh berry topped with crunchy granola

MINI BREAKFAST TOASTS | 2 EACH
chopped avocado with chili flakes, brie with blueberries, ricotta with honey pistachio

MINI EGG MUFFINS | 2 EACH | GF
chive and cheddar, spinach & red pepper, bacon cheddar, 4 cheese *choice of 2

MINI CROISSANTS | EACH
classic and Nutella

ASSORTED BAKED FRUIT BREAD
PER SLICE
banana, carrot pineapple, apple cranberry

MINI SCONES | 2 PIECES
berry, plain and cheese, with house made jam and butter
Add Devonshire Cream |

YOGURT PARFAITS | EACH | GF
sugared peach with candied granola and organic honey, apple pie with steel cut caramelized oats and vanilla yogurt

FLAVOURED GREEK YOGURT
150 GRAMS | GF



BREAKFAST BUFFET MENU

PRICED PER PERSON | 20 GUEST MINIMUM

ALL ORDERS INCLUDE COMPOSTABLE DISPOSABLES, PAPER NAPKINS, SET UP AND PICK UP. UPGRADE TO CHINA, CUTLERY ROLLED IN LINEN NAPKINS | $2.95 PER PERSON, LABOUR SURCHARGE WILL APPLY IF REQUIRED

Tempting breakfast selections

FRESH BEGINNINGS CONTINENTAL
PER PERSON | GF*| VEGAN*
fresh baked muffins, classic & Nutella mini croissants, Danish pastries, Orchard's Harvest fruit tray, natural preserves and marmalade (2 pieces of pastries per person) *GF muffins or Vegan pastry available on request | $1.50 surcharge each

ON THE GO BREAKFAST BOX | PER PERSON
choose a breakfast bistro wrap or breakfast sandwich with fresh fruit salad, morning energy bites (2)

BISTRO BREAKFAST WRAP | PER PERSON | GF* | V*
scrambled eggs, Chorizo, gem tomato, sauteed mushrooms, cheddar cheese, shredded hashbrowns in a flour tortilla and Orchard's Harvest fruit tray *GF and Vegetarian option available upon request

BREAKFAST SANDWICH | PER PERSON | GF* | V*
warm English muffin filled with choice of maple bacon or chicken sausage with farm fresh eggs, cheddar cheese, breakfast potatoes, and Orchard's Harvest fruit tray *GF and Vegetarian option available upon request

SPANISH OMELET | PER PERSON | V | GF
caramelized onion and roasted tomato Spanish omelet with Espagnole sauce, served with potato hash and Orchard's Harvest fruit tray



HUEVOS RANCHEROS | PER PERSON | V | GF
poached eggs simmered in a savoury bacon chipotle tomato sauce, served with flour tortillas, avocado, cilantro, shredded cheddar and Orchard's Harvest fruit tray

BREAKFAST BOWLS | PER PERSON | GF | VEGAN*
dried chorizo breakfast bowl with onions, potato, scrambled eggs, spiced hollandaise and Orchard's Harvest fruit tray
*Vegan Breakfast Bowl with spinach, curried vegetables, tofu scramble

COUNTRY KITCHEN QUICHE | PER PERSON
quiche Lorraine, Florentine, ham, mushroom and Swiss served with hash browns and Orchard's Harvest fruit tray

THE SUNRISE BREAKFAST | PER PERSON | GF*
scrambled farm-fresh eggs, crisp bacon, sausage links, hash brown potatoes, Orchard's Harvest fruit tray, morning bakery delights, natural preserves and marmalade
*GF muffins available on request | $1.50 surcharge each

ADD BREAKFAST ITEM:
BUTTERMILK PANCAKES | PER PERSON | GF AVAILABLE
CHURROS FRENCH TOAST PER PERSON
HANDMADE WAFFLES PER PERSON

REPLACE BREAKFAST ITEM:
CHICKEN SAUSAGE | 2 PIECES
VEGETARIAN SAUSAGE | 2 PIECES
VEGAN SAUSAUGE PATTIE | 2 PIECES
TURKEY BACON | 2 PIECES
HALAL BEEF BACON | 2 PIECES

***ADD ANY ITEM ABOVE TO BREAKFAST MENU**

BREAKFAST STATIONS

35 GUEST MINIMUM

***ACTION STATION WITH ATTENDING CHEF:**
A LABOUR CHARGE OF $40/HOUR FOR A MINIMUM OF 4 HOURS WILL APPLY TO CHEF ATTENDED STATIONS

Chef attended and self-serve stations

***BUTTERMILK PANCAKE STATION |** 2 PIECES PER PERSON | V | GF AVAILABLE
fresh off the griddle, fluffy pancakes served with whipped butter and maple syrup

***WAFFLE STATION**
1 PIECE PER PERSON | V | GF AVAILABLE
handmade waffles or sugar waffles topped with fresh berries, Chantilly cream and maple syrup

***OMELET STATION**
PER PERSON | GF | V INCLUDED
made-to-order, filled with your choice of diced ham, onion, cheddar cheese, diced peppers, baby shrimp, sauteed mushrooms, and green onions, served with salsa and guacamole

***MINI PANCAKE BAR**
PER PERSON | 6 PIECES | GF AVAILABLE
mini bite sized pancakes served with mixed berry compote, Chantilly cream and maple syrup

***BRISKET HASH**
smoked brisket, potatoes, peppers, onions, green onions and tossed in a light BBQ beef demi and topped with a fried egg

***SMOOTHIE BAR**
PER PERSON | V | GF
two types of fresh-blended smoothies, peach and strawberry banana

AQUA FRESCA BAR | PER GALLON displayed in drink dispensers with fruit for décor, 12 oz cups with ice and topped with Aqua Fresca, pineapple strawberry, cucumber lime, mango flavours

YOGURT BAR
PER PERSON | V | GF
vanilla or plain Greek yogurt, served with an array of fresh diced orchard fruits, Nature's Path granola, baked oats, nuts and berries with organic honey for topping



BREAKS MENU

Satisfying smaller bites

BOARDS & PLATTERS

ARTISAN CHARCUTERIE | SERVES 15 | GF*
dry salami, prosciutto, chorizo, pate, locally made black pepper pepperoni, selection of cheeses, assorted olives, grainy mustard, port wine jelly, mixed pickles, olives and vegetables with gourmet crackers and baguette
*GF crackers provided

CANADIAN CHEESE BOARD | 1.4 KG | SERVES 15 | V | GF*
cheddar, Swiss, marble, brie, Monterey jack, gouda, dried fruit, grapes, gourmet crackers and raincoast crisps
*GF crackers provided

MIDDLE EASTERN HUMMUS PLATTER
SERVES 15 | V | GF*
beet hummus with toasted pine nuts, garlic hummus, roasted vegetables, marinated olives, served with quinoa cumin crackers and pita crisps
*GF crackers provided

BALSAMIC BRUSCHETTA | SERVES 15 | V | DF| GF*
chopped fresh Roma tomatoes with garlic, basil, olive oil, balsamic and lemon juice with toasted slices of baguette
*GF crackers provided

MARKET DIPS | SERVES 15 | V | GF*
adobo pico de gallo, beetroot hummus, Greek eggplant dip with baked pita and tortillas crisps
*GF crackers provided

FARMERS GARDEN VEGETABLE TRAY
SERVES 15 | V | GF
roasted garlic, red chili hummus

ORCHARD'S HARVEST FRUIT TRAY | SERVES 15
V | DF | GF

MINI SEASONAL FRUIT SKEWERS | SERVES 15 | V | DF | GF
2 pieces per person

SMALL BITES & BARS

NOSH BAR | SERVES 15 | V | DF | GF
pretzels, popcorn, churro honeycomb

SNACK BASKET | EACH | V | GF
Lays chips 40 gr, trail mix 60 gr

HOMEMADE KETTLE CHIPS | SERVES 15 | V | GF
with French onion dip

HAND CUT TORTILLA CHIPS | SERVES 15 | V | DF | GF
with homemade salsa and guacamole

TERRA EXOTIC VEGETABLE CHIPS | 40 G | V | GF | DF
mixed vegetable, - sweet potato, plantain chips

MID MORNING ENERGY BITES | 2 PIECES | V | GF AVAILABLE
peanut butter energy bites | a blend oats, peanut butter, semi sweet chocolate, flax seeds and agave syrup or berry lemon energy bites | a blend of oats, almonds, sundried blueberries, lemon zest and agave syrup

BERRY CRUMBLE BARS | EACH | V

MADEGOOD MORNINGS BAR | EACH | V | GF
blueberry or cinnamon bun soft baked oat bar

NATURE VALLEY GRANOLA BARS | EACH | V

GOURMET COOKIE TRAY | EACH | V
GF available

ASSORTED CHOCOLATE BARS | EACH

WHOLE FRESH FRUIT | EACH | V | GF

COFFEE AND BEVERAGES

Hot and cold refreshments

100% ARABICA REG. AND DECAF COFFEE
12 CUP
30 CUP
80 CUP

HOT CHOCOLATE
12 CUP
30 CUP

HOT TEA SERVICE
12 CUP
30 CUP

2% OR CHOCOLATE MILK
250 ML

PURE LIFE BOTTLED WATER
500 ML

DASANI BOTTLED WATER
591 ML

OASIS FRUIT JUICE | 300 ML

PEPSI OR COKE SOFT DRINKS CANNED

SAN PELLEGRINO SOFT DRINKS
330 ML CANNED
lemon and orange flavours

SAN PELLEGRINO SPARKLING WATER
330 ML CANNED

CHILLED JUICES | 48 OZ PITCHER
orange, apple, cranberry

WATER SERVICE | PER PERSON
jugs of ice water, glasses, cocktail napkins

ICE WATER STATION | 2.5 GALLONS EACH
served from a beverage dispenser, lemon, lime and orange slices or cucumber and fresh mint leaves infused water



TERMS & CONDITIONS



RESPONSIBILITY OF THE CONVENER OF THE EVENT

The guaranteed guest count is due 5 business days prior to event. If it is not received, the original number quoted or actual number served, whichever is greater, will be prepared and invoiced.

Notice of dietary considerations (allergies/vegetarian requests etc.) is due 5 business days prior to event.

ORDERING INFORMATION | GENERAL

Food and beverage prices are subject to 18% service and setup charge (please note this is not a gratuity) and 5% GST. Prices are subject to change but will be guaranteed 6 months prior to your event.

Please see booking contract for cancellation details. Minimum order is for 20 people. If less than 20 guests are in attendance, a $75.00 flat rate surcharge and a 4 hour minimum labour charge will apply.

REGULATION INFO

HEALTH AND SAFETY

Great Events Catering must provide all food and beverages with the exception of wedding cakes. Great Events Catering prohibits guests from removing any food or beverage products from a function unless a waiver is signed.

ALLERGY INFORMATION

Due to the nature of some allergies and intolerances, we strongly recommend ordering a seperate plate for anyone with severe allergies. Guests with life-threatening allergies should avoid any food at the event.

SERVICE POLICY | LABOUR CHARGES

Labour charges wait staff: $30.00 per hour
Labour charges supervisors: $35.00 per hour
Labour charges chefs: $40.00 per hour
Labour charges are applicable for a minimum of 4 hours

Note: statutory holiday rates will apply for labour charges

CONTACT US FOR MORE INFORMATION:
Great Events Catering: 403.256.7150
Email: info@greateventsgroup.com
greateventscatering.ca

GREAT EVENTS CATERING