



BREAKFAST MENUS

100 Guests



**Menu # 1 – Basic
Continental Breakfast**

Fresh croissants, assortment of bagels, miniature muffins, homemade cookies

Honey butter, cream cheese, assorted jams and preserves

House smoked salmon, lemon zest, fresh dill and crispy capers

Sliced cucumber, tomato, pickled shallots

Fresh fruit platters

**Menu #2 – Deluxe
Hot Breakfast Buffet**

Fresh breads and bagels, honey butter and assorted jams

Frittata, candied tomato, spinach, caramelized onions, goat cheese, parmesan
whipped eggs, mozzarella crust, basil puree

Maple glazed bacon and chorizo with smoked tomato ketchup

Perogie, potato confit, whisky cheddar, caramelized onions, smoked sour cream

Herb roasted potatoes with a truffle hollandaise

Mini banana tarte tatin, salted toffee crunch, brown butter chantilly

Red and green grapes



Menu # 3 – Premium
Appetizers and Interactive Food Stations

Greek yogurt, compressed seasonal fruit, homemade granola, honey

Mini French toast, caramelized banana, Nutella, cornflakes, whipped cream

Deviled eggs, lemon aioli, crispy chorizo, fresh chives, tomato concase, crispy leeks

Slider, Pemeal bacon, cheddar and caramelized onion brioche, guacamole, arugula, tomato, smoked chili aioli

Smoked meat hash, sous vide smoked meat, sweet potato, Yukon potato, caramelized onions and peppers, mozzarella, scallions, tomato, smoked sour cream, hot sauce

Berry cured steelhead trout, potato rosti, everything cream cheese, compressed cucumber, pickled shallots

Fresh fruit skewers and Fudge brownies

Omelet Bar

The Dudes omelet station with caramelized onions, sautéed mushrooms, choice of smoked cheddar/cave aged gruyere, sweet peppers, diced Roma tomatoes, scallions, fresh spinach

Pancake Stack Bar

Miniature pancake stacks with choices of chocolate ganache, maple syrup, honey butter, mixed berry garnish, icing sugar



Total Cost Evaluation

Based on 100 guests

Menu	Cost	Staff (5 Hour Estimate)	Cost
Basic- Continental Breakfast	\$12/guest	B- 2 Service Staff	\$300
Deluxe- Hot Breakfast	\$18/guest	D- 2 Chefs, 2 Service Staff	\$550
Premium- Interactive Stations	\$30/guest	P- 3 Chefs, 5 Service Staff	\$850
Rentals	Cost	Beverages	Cost
Flat Water/Sparkling Water	\$2/guest	B- Buffet, Beverage, and Kitchen	\$500
Freshly Squeezed Juices	\$4/guest	D- Buffet, Beverage, and Kitchen	\$750
Assorted Soda Can	\$2/guest	P- Stations, Beverage, and Kitchen	\$1200
Coffee & Tea	\$2/guest		

- ✓ *These are just sample menus, and The Food Dudes will customize every menu to meet the clients' preferences and budget*
- ✓ *All custom pieces and wood platters are included in the food costs*
- ✓ *Please note that a 15% landmark fee will apply on all food and beverage*
- ✓ *Premium coffee can be offered for \$2/guest more*
- ✓ *HST and gratuity are added the total costs*