

# PR CREATIVE CATERS

## CONTINENTAL BREAKFAST MENU

*\$20.00 per person*

Tropicana Orange and Cranberry Juices

Morning Pastries to include:

Danishes

Croissants

Muffins

Pareve Cream Cheese, Fruit Preserve

Fresh Sliced Seasonal Fruit

Coffee and Tea Service

## ESTIMATED SUMMARY OF COSTS

*based on 100 guests*

Menu	\$2000.00
Labour - 2 chefs, 1 supervisor, 5 servers, 1 bartender <i>based on a minimum of 5 hours, plus HST</i>	\$1387.50
Rentals - <i>estimated</i>	\$1200.00
15% Landmark Fee - <i>on food and beverage</i>	\$300.00
<b>Subtotal</b>	<b>\$4887.50</b>

# PR CREATIVE CATERS

## EXECUTIVE CONTINENTAL BREAKFAST MENU

*\$27.00 per person*

Tropicana Orange and Cranberry Juices

Morning Pastries to include:

Danishes

Croissants

Muffins

Pareve Cream Cheese, Fruit Preserve

Smoked Salmon with Lemon and Capers

Fresh Sliced Seasonal Fruit

Coffee and Tea Service

## ESTIMATED SUMMARY OF COSTS

*based on 100 guests*

Menu	\$2700.00
Labour - 2 chefs, 1 supervisor, 5 servers, 1 bartender <i>based on a minimum of 5 hours, plus HST</i>	\$1387.50
Rentals - <i>estimated</i>	\$1200.00
15% Landmark Fee - <i>on food and beverage</i>	\$405.00
<b>Subtotal</b>	<b>\$5692.50</b>

# PR CREATIVE CATERS

## HOT AND COLD BREAKFAST MENU

*\$34.00 per person*

Tropicana Orange and Cranberry Juices

Morning Pastries to include:

Danishes

Croissants

Muffins

Pareve Cream Cheese, Fruit Preserve

Smoked Salmon with Lemon and Capers

Omelettes with Hash Browns and Grilled Tomatoes, Mini Ketchup Bottle

Fresh Sliced Seasonal Fruit

Coffee and Tea Service

## ESTIMATED SUMMARY OF COSTS

*based on 100 guests*

Menu	\$3400.00
Labour - 3 chefs, 1 supervisor, 5 servers, 1 bartender <i>based on a minimum of 5 hours, plus HST</i>	\$1562.50
Rentals - <i>estimated</i>	\$1200.00
15% Landmark Fee - <i>on food and beverage</i>	\$510.00
<b>Subtotal</b>	<b>\$6672.50</b>