



BREAKFAST | BREAK | À-LA-CARTE | LUNCH | RECEPTIONS DINNER | DINNER RECEPTIONS | BEVERAGE | WINE

BREAKFAST

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/ function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.









CONTINENTAL | \$28 PER PERSON

minimum 10 people per order

Orange, apple & cranberry juices

(choice of 2 juice selections for 50 people & under)

Breakfast loaves W

Pecan maple, matcha mandarin, whole-wheat raspberry

Skyr lemon curd yogurt cup V N G

Honey baked fruit & nut granola clusters W

Superfood smoothie bowl @ @

Vanilla super seed, green smoothie, mixed berry protein

Whole fruit

Apples, bananas, fresh cut orange wedges

Freshly brewed Starbucks regular/decaffeinated coffee & Tea Squared specialty teas

DELUXE CONTINENTAL | \$31 PER PERSON

minimum 10 people per order

Freshly squeezed orange, grapefruit & apple raspberry juices

(choice of 2 juice selections for 50 people & under)

Freshly baked 'coffee house' breakfast selections

- Tray bakes (blueberry oat, banana cream cheese, digestive fruit bar) 🕡 📭
- Assorted superfood protein energy bites (apple pie, matcha bliss, double chocolate) W GF GF
- Assorted baby loaves (cherry lime with vanilla custard, banana with dark chocolate ganache) W NF

Selection of smoked & cured meats, Canadian smoked salmon, cheeses, fresh brioche 🐠

Build your own Skyr station **(1)**

Fresh cut fruit, berry compote, granola

Fresh cut orange wedges

Freshly brewed Starbucks regular/decaffeinated coffee & Tea Squared specialty teas

CROSS FIT CONTINENTAL | \$33 PER PERSON

minimum 10 people per order

Low-fat yogurt power smoothies and superfood juices (select 2 of the following)

- Lactose friendly MTCC matcha smoothie V NF GF LF
- Banana mango power shake V NF GF
- Freshly squeezed orange juice W MF GF LF

Coconut mango chia pudding W MP GP

Overnight oats with almonds, chocolate & dried fruits III

Peanut butter & jam brioche fingers V

Fresh berries

Seasonal cut fruit shards

Build your own protein power breakfast:

- Cheese selection V NF GF
- Shaved smoked turkey, hard boiled eggs (III) GI
- Vine tomato, bean salad, chopped kale & baby spinach, edamame hummus W NF GF UF

Freshly brewed Starbucks regular/decaffeinated coffee & Tea Squared specialty teas

BUILD YOUR OWN BUFFET BREAKFAST | \$36 PER PERSON

minimum 40 people | \$5 surcharge per person

Selection of orange, apple & cranberry juices

House baked seasonal strudel and breakfast loaves W W

Fruit shard platters

Select one (1) of the following:

- Scrambled eggs, fresh herbs W NF GF UF
- Scrambled eggs, Brie & roasted red pepper V NF GF
- Rustic Mediterranean frittata cups W NF GF

Select two (2) of the following:

- Thick cut Ontario bacon (II) (II)
- Canadian back bacon (NP GP (IP)
- Chicken sage sausage NF GF
- Artisan sausages NF GF

Select one (1) of the following:

- Caramelized onion & new potato sauté V NF GF LF
- Smokey cheddar & herb shredded potato cakes W NF GF
- Rustic red skin skillet potatoes V NF GF LF
- Roasted sweet potato wedges, sea salt & scallions W NF GF LF

Freshly brewed Starbucks regular/decaffeinated coffee & Tea Squared specialty teas

PLATED BREAKFAST | \$38 PER PERSON

minimum 50 people

Orange juice

Berry yogurt cups W W G

Selection of 'coffee house' breakfast pastries

MTCC breakfast bowl (I) (I)

Farm fresh local poached eggs, roasted cluster tomatoes, asparagus, kale & spinach sauté, rustic red skin potatoes, chicken sage sausages, olive oil chive hollandaise

Freshly brewed Starbucks regular/decaffeinated coffee & Tea Squared specialty teas

BREAKFAST ENHANCEMENTS

- Local honey

Breakfast bundle (minimum 10 people)
Breakfast hors d'oeuvres
Mini muffins (minimum 1 dozen per flavour)
Mini cronuts 🖤 🐠
Vegan & gluten friendly pumpkin spice mini muffins 🕡 🕼 🕕\$44 per dozen
Individual oatmeal cup (I) \$5.50 per person
Fresh fruit & berry sangria cups V N G G L\$56 per dozen
 On-the-move breakfast with farm fresh eggs (mininimum 10 per item)
Build your own cross fit breakfast bowl (minimum 2 dozen) \$12 each - Cheese selection () (I) (I) - Shaved smoked turkey, hard boiled eggs (I) (I) - Vine tomato, bean salad, chopped kale & baby spinach, edamame hummus (V) (I) (I) (I)
Gourmet benny station (with chef attendant minimum 30 people)
Greek yogurt station ♥ (minimum 20 people)

BREAKFAST ENHANCEMENTS (continued)

Fresh fruit platter (minimum 10 people)	\$11.75 per person
Whole fruit	\$4 each
Individually bottled pure squeezed juices (250ml)	\$7 each
Breakfast loaves - Bergamot lavender (V) (II) - Pineapple coconut passionfruit (V) (III) - Double chocolate chip (V) (III)	\$39 per loaf
Filled baby loaves (minimum 1 dozen per flavour) - Cherry lime, vanilla custard (V) (III) - Banana, dark chocolate ganache (V) (III)	\$56 per dozen
Scones (minimum 1 dozen per flavour) - Citrus ginger, Devonshire cream & berry compote V - Chai pear, Devonshire cream & berry compote V - Coconut vanilla, Devonshire cream & berry compote V	\$49 per dozen
Artisan bagels Cream cheese, fruit preserves & butter	\$57 per dozen
Assorted superfood protein energy bites (V) (6) (1) Super berry, matcha bliss, apple pie protein	\$48 per dozen
Hard boiled egg in shell 🐠 🕕 (minimum 2 dozen)	\$3 each
Fresh baked croissants (plain, chocolate & almond) Butter & preserves	\$56 per dozen