

**The Seasonal Experience  
Corporate Catering Menus**

**Breakfast -1-**

- Deliveries begin at 7:30 a.m. (Earlier deliveries can be arranged with advanced notice)
- Minimum orders, delivery fees, or special request fees may apply
- Hot items are cooked in our kitchens and transported in cambros that hold the items heat. They are kept hot on site with chafers that we supply
- Our staff will set up the buffet and we will provide the buffet utensils
- Plate ware and silverware is available for additional cost
- Coffee cups, saucer, and tea spoon available for additional cost
- 72 hours notice is required for breakfast orders

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## **Breakfast (Cold)**

### **Rise and Dine Basket**

Assorted fresh baked muffins, all butter scones, and sweet breads\*  
Served with whipped organic butter and local preserves  
*(minimum 20 people)*

### **Rise and Dine “Executive” Basket**

Assorted fresh baked muffins, all butter scones, and sweet breads, flavored all  
butter croissants, cinnamon buns, and fruit turnovers\*  
Served with whipped organic butter and local preserves  
*(minimum 20 people)*

### **The Granville Island Breakfast**

Assorted Oyama\*\* European deli meats, local cheeses, breakfast pastries with  
whipped butter and local preserves, fresh fruit plate  
*(minimum 15 people)*

### **West Coast Salmon Platter**

Thinly sliced smoked wild salmon display with chive cream cheese, minced red  
onion, fresh dill, capers, and lemon zest with sliced bagels  
*(minimum 15 people)*

### **Fresh fruit Kebob Display**

Freshly diced seasonal fruit skewered and attractively displayed  
Served with organic vanilla yogurt  
*(minimum 15 people)*

### **Homemade Gourmet Cookie Platter**

2-3 cookies per person  
*(minimum 20 people)*

### **Frittatas**

- 1.) Herb and cheese with caponata
- 2.) Mushroom, prosciutto, and Agassiz farm House blue cheese with red  
onion marmalade
- 3.) Smoked wild salmon, Dungeness crab, Agassiz farm house brie and fresh  
dill with roast pepper relish  
*(serves 6-8 people)*

- *All our baked goods are made from scratch using the highest quality ingredients. They are baked fresh on the morning of your order to insure the best quality product.*
- *Oyama Sausage Co is located on picturesque Granville Island. They believe in creating quality food; using the finest sea salt, clean spices and pasture raised meats*
- *Our chefs carefully select the best and ripest fruit available*

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**Breakfast -2-  
(Hot)**

**The Agassiz Farm House Breakfast**

Agassiz House Brie and Agassiz hazelnut stuffed French toast  
Served with maple syrup and fruit compote  
Seasonal fruit platter  
Breakfast pastries  
*(minimum 15 people)*

**The Pacific Northwest Breakfast**

Fresh and smoked wild salmon, organic spinach and mushroom stuffed crepes  
with a lemon and dill cream sauce  
Hash brown potatoes with caramelized sweet red onions  
Seasonal fruit display  
Breakfast pastries  
*(minimum 15 people)*

**The Islander**

Poached free range egg, slow cooked Sloping Hills Farm heritage pork, and  
melted Alpine Gold cheese on English muffin and topped with a Prosciutto and  
porcini mushroom sauce  
Hash brown potatoes with caramelized sweet red onions  
Seasonal fruit display  
Breakfast pastries  
*(minimum 15 people)*

**The Morning Glory Buffet**

Choice of: Maple and pecan glazed Sloping Hills farm bacon or turkey sausage,  
Vanilla and nutmeg spiced country pancakes with maple syrup,  
Hash brown potatoes with caramelized sweet red onions,  
Herb and cream cheese scrambled free range eggs  
Seasonal fruit display  
Breakfast pastries  
*(minimum 20 people)*

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## **Corporate Catering Menus**

### **Breakfast -3- Beverages**

#### **Individual Beverages**

Juices, mineral water, spring water, Limonata and Aranciata  
*(minimum 15 people)*

#### **“Happy Planet” Juices and Smoothies** *(minimum 15 people)*

#### **Hazelmere Organic Coffee**

With cream and sugar  
15 cup thermal push pot

#### **Regular and herbal tea selection**

15 cup Thermal push pot of hot water  
Milk and sugar

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