

breakfast

LONDON CONVENTION CENTRE

thinking global

supporting local

The London Convention Centre team is committed to supporting our neighbours, our local farmers and our community by **SOURCING SEASONAL, REGIONAL AND SUSTAINABLE INGREDIENTS**.

We work with suppliers who are committed to purchasing **INGREDIENTS FROM A 100 MILE RADIUS**, reducing our carbon footprint while supporting local food systems.

We are **LEADERS IN LONDON** when it comes to preparation, plating and servicing.

We reduce waste by limiting disposable items.

We donate surplus food to local charitable organizations.

We operate an extensive waste management system.

Local food is **TASTIER, HEALTHIER** and **SUPPORTS OUR ECONOMY**.

It's not only the **SMART** thing to do, it is the **RIGHT THING TO DO**.

We are committed to buying **LOCAL FIRST**.



Our talented culinary team can turn many of your menu selections into vegan, vegetarian, gluten free or lactose free dishes. Ask your Event Planner for more information. Use the symbols below to identify options that already respond to some of the most common dietary concerns.

 vegan  gluten free

food and beverage charges are subject to all applicable taxes and a 16% service fee.

ontario breakfast

min. 50 guests

choose one:

Farm Fresh Scrambled Eggs with Home Grown Ontario Bacon and Country Pork Sausage, Diced Potato and Aged Cheddar Hash

Traditional Eggs Benedict Florentine made with Locally Raised Peameal Bacon, Potato Cheddar Cheese Hash *(max. 300 guests, additional \$2.00 per person)*

French Toast with Ontario Maple Syrup, Local Berry Compote and Whipped Cream, Bacon and Turkey Sausage

Kale, Mushroom and Swiss Cheese Quiche with Home-Style New Potato Wedges, Sweet Bell Pepper Sauté and Country Pork Sausage

this buffet also includes:

Selection of Chilled Fruit Juices

Yogurt with Homemade Granola

Selection of Fresh Fruit and Seasonal Berries *(as available)*

Fresh Bakery Basket with Assorted Fruit Scones, Croissants, Fruit Danishes and Muffins and Gluten Free Muffins

Fruit Preserves and Butter

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$22.00 per person

Option: replace pork sausage with turkey sausage at no additional charge




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continental breakfast

min. 25 guests

Selection of Chilled Fruit Juices

Selection of Freshly Baked Fruit Danishes, Croissants, Fruit Scones, Muffins and Gluten Free Muffins 

Fruit Preserves and Butter

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

Baked Goods based on 1.5 pieces per person

\$12.00 per person (Buffet)

\$15.00 per person (Table Service - rounds of 10)


Add Sliced Fresh Fruit for \$3.00 per person

Add Individual Yogurt Parfait with Granola for \$5.00 per person

continental deluxe

min. 50 guests

Assorted Fruit Juices

Selection of Freshly Baked Fruit Danishes, Croissants, Fruit Scones, Muffins and Gluten Free Muffins 

Individual Assorted Fruit Yogurts and Cottage Cheese with Organic Granola and Dried Fruits

Sliced Fresh Fruit and Berries

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$18.50 per person



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plated breakfast

min. 50 guests

Chilled Orange Juice

Cheddar Cheese Omelet, Ontario Bacon, Country Pork Sausage, Baked Half Tomato with Pesto and Potato Cheddar Cheese Hash

Bakery Basket of Assorted Muffins, Fruit Danishes, Croissants and Fruit Scones

Fruit Preserves and Butter

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$26.00 per person

bagel & croissant bar

min. 25 guests

Selection of Chilled Fruit Juices

Selection of Oven Baked Bagels and Croissants

Flavoured Cream Cheese, Sliced Swiss and Cheddar Cheese

Sliced Fresh Fruit Display

Fruit Preserves, Peanut Butter and Butter

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$15.00 per person

Add Smoked Atlantic Salmon with Capers, Onion and Lemon for \$3.95 per person

Add European Cold Cuts and Cheese for \$4.50 per person



vegan



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breakfast add-ons

min. 50 guests

gluten friendly toast and muffin station 	\$5.00 per person
with Assorted Jams & Cream Cheese	
eggs benedict	\$6.00 per person
Smoked Salmon, Spinach and Hollandaise	
apple cinnamon crepes 	\$6.00 per person
with Local Berry Compote	
tofu stir fry 	\$6.00 per person
Onion, Peppers, Local Tomato, Spinach and Roast Potato	
buckwheat pancakes 	\$5.00 per person
Blueberry Compote and Maple Syrup	
soy milk and fresh berry smoothie	\$4.00 per person
assorted gluten free muffins 	\$36.00 per dozen



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