

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.

the continental

min. 25 guests

Chilled Orange and Apple Juices

In-house Bakery Basket of Assorted Scones, Croissants, Danishes and Signature Muffins
(includes half dozen gluten free muffins per 100 people 🚫)

Homemade Strawberry Preserves and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

Baked Goods based on 1.5 pieces per person

\$12.95 per person (Buffet)

\$15.95 per person (Table Service - rounds of 10)

Add Sliced Fresh Fruit for \$3.95 per person

Add Individual Yogurt Parfait with Granola for \$4.95 per person

the super continental

min. 50 guests

Chilled Orange and Apple Juices

Ontario Dairy Fresh Yogurt with Organic Granola, Dried Fruits, Almonds and Assorted Seeds

Fresh Fruit Platter (featuring local produce as available) 🌱🚫

In-house Bakery Basket of Assorted Scones, Croissants, Chocolatine and Amandine Danishes and Signature Muffins

(includes half dozen gluten free muffins per 100 people 🚫)

Homemade Strawberry Preserves and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$19.95 per person



🌱 vegan 🚫 gluten free

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buffet breakfasts


min. 50 guests

this buffet includes:

Chilled Orange and Apple Juices

Yogurt with Homemade Granola

Selection of Fresh Fruit and Seasonal Berries (local when available)  

In-house Bakery Basket of Assorted Scones, Croissants, Danishes and Signature Muffins (includes half dozen gluten free muffins per 100 people )

Homemade Strawberry Preserves and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

and your choice of one of the following:

- Farm Fresh Scrambled Eggs
Smoked Ontario Bacon, Country Style Pork Sausage and Locally Grown Home Fried Potatoes with Sautéed Onions
(Substitute turkey sausage for pork sausage at no additional cost)
- Signature Thin Crust Breakfast Pizza - Ham, Mushrooms, Peppers and Onions with Asiago Cheese and Scrambled Egg
Locally Grown Home Fried Potatoes with Sautéed Onions
- Thick Slice French Toast with Real Maple Syrup, Ontario Wild Blueberry Compote and Whipped Cream
Smoked Ontario Bacon and Turkey Sausage
- Breakfast Enchiladas filled with Tomatoes and Peppers topped with Ranchero Sauce and Local Pine River Cheddar Cheese, Salsa and Sour Cream
Country Style Pork Sausage and Locally Grown Home Fried Potatoes with Sautéed Onions
- Egg White Breakfast Strata with Bell Peppers and Elgin County Mushrooms and Caramelized Vidalia Onions
Turkey Sausage and Locally Grown Home Fried Potatoes with Sautéed Onions

\$24.75 per person



vegan



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plated ontario breakfast

min. 50 guests

Chilled Orange Juice (pre-set)

In-house Bakery Basket of Signature Muffins, Danishes, Croissants and Fruit Scones

Homemade Strawberry Preserves and Creamery Butter (basket on each table)

Choose one entrée:

Cheese Omelet with Chives

Breakfast Burritos with Ranchero Sauce and Cilantro

Smoked Beef Brisket Strata

Bell Pepper and Onion Frittata with Shaved Asiago served with Peameal Bacon

Entrées are accompanied by:

Smoked Ontario Bacon, Country Style Pork Sausage, Baked Tomato Provençale and Locally Grown Homemade Potatoes with Sautéed Onions

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$27.95 per person

Add Fruit platter pre-set on each table for \$5.95 per person









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breakfast enhancements

min. 25 guests

Cold Smoked Nova Scotia Lox of Salmon 	\$8.95/pp
Breakfast Burritos with Salsa and Sour Cream	\$5.95/pp
Buttermilk Pancakes with Blueberry Compote and Real Maple Syrup	\$5.95/pp
Apple Cinnamon and Mascarpone Stuffed Crêpes	\$7.95/pp
Gluten Free Muffins 	\$39.50/doz.
Belgian Style Waffles with Whipped Cream and Peach Confit	\$7.95/pp
Raspberry and Soymilk Smoothies  	\$4.25/pp
Vegan Tofu Stir-fry with Bell Peppers, Onions, Local Tomatoes and Bok Choy 	\$7.25/pp
Gluten Friendly Toast and Muffin Station with Homemade Strawberry Jam and Cream Cheese 	\$5.95/pp



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