

Marilyn Pearson
CUISINE & COMPANY

Breakfast Menu

Our menus are prepared by our chefs and presented with an artist eye and a social conscience.

Please note: Ingredients are based on availability and may be substituted without notice. Menus are based on a minimum of twelve guests. Staffing, delivery, rentals, and taxes are in addition to the per person cost.

Sample Breakfast Menu

\$15.95 per guest

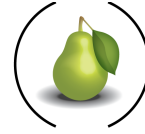
- Turkey sausage and egg casserole with sun dried tomato and leeks
- Cheddar and bacon bread sticks
- Fresh seasonal fruit
- Organic Fair-trade coffee

Breakfast

*prices per guest

12-guest minimum

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|------|---|
| 3.50 | Fresh Baked Breakfast
Selection of freshly baked aged cheddar and bacon scones, low fat organic wild blueberry and lemon muffins, gluten free available upon request. |
| 9.00 | Continental Breakfast
Fruit juice, freshly baked goods, Fresh Fruit. Coffee and Tea |



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2.40	Assorted Mini Quiche
2.95	Smoked salmon stuffed devilled eggs
3.95	Eggs, spinach and cheddar baked in black forest ham cup
4.95	French toast topped with maple syrup and fruit
5.95	Vegetarian breakfast burrito of scrambled eggs and rosemary potatoes
6.95	Baked egg potato, zucchini and pepper hash
6.95	Sausage and egg casserole
6.95	Smoked salmon and scrambled eggs breakfast burrito with cream cheese

Breakfast Stations

*prices per guest

7.95	Waffle Station 2 warm waffles per person accompanied by self served sweet whipped cream, fruit sauce, syrup and chocolate ganache
7.95	Custom Omelete Station

Beverages

1.75	Freshly brewed coffee
2.00	Bottled water, soft drinks and citrus Pellegrino
2.00	Non alcoholic nectar
2.00/3.00	Bottled juice
2.50	Freshly brewed herbal and international teas
3.50	Freshly brewed organic fair trade coffee
7.50	Pellegrino 750ml