BREAKFAST



Four Points Breakfast\$15

Two farm fresh eggs Choice of bacon ham or sausage Seasoned rosti potatoes Toast with butter and jam Coffee or tea Choice of juice

HEARTY BREAKFAST SPECIALTIES

Beef Brisket Skillet.....**\$13** Two eggs any style, baby potatoes, eight hour braised brisket, caramelized onions, peppers, bacon bits, au jus glaze

Prairie Omelette.......\$14 Choice of fillings: cheese, ham, mushroom, sausage, vegetarian or Western.

Served with breakfast potatoes and choice of toast

Served with fresh fruit

Eggs Benny Bar\$15 Two poached eggs served on English muffin

Choice of:

SPANISH: chorizo sausage, semi-dried tomatoes, sautéed mushrooms

CANADIAN: sliced smoked salmon, capers cream cheese, grilled kale

GARDEN: sautéed spinach, tomatoes, grilled peppers

Served with fruit bowl and rosti potatoes

Panini.....\$13 Confit duck, provolone cheese, over-easy eggs, kale

Served with smashed potatoes

Healthy Frittata.....\$12

Egg whites, spinach, mushrooms, semi-dried tomatoes, pork sausage. Served with choice of toast and fresh fruit

Frittata of the Day\$12 Chef's special frittata. Served with choice of toast and fresh fruit

Sweet Morning**\$10** Waffles or Pancakes with choice of three toppings: Maple syrup, Nutella, seasonal fruit relish, candied walnuts

SIDES

Sliced Fruit Bowl\$5
Pork Sausage\$5
Smoked Ham\$5
Two Eggs any Style\$5
Three Slices of Bacon\$4
Oatmeal:
Parfait\$6
House made granola, vanilla yoghurt, honey, mixed berries
Cold Cereal:

A 17% banquet service charge and 5% sales tax will be added to all meeting space, A/V, and food & beverage charges. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

BREAKFAST

BAKERY

Bagel and Cream Cheese	\$4
Chocolate Croissant	\$3
Danish Pastry	\$3
Two Pieces of Toast	\$2
Whole Wheat, Rye or Multi-grain, Gluten Free	

BEVERAGES

Juice\$3 Assorted premium Tropicana juices
Freshly Brewed Coffee
Hot Tea
Milk\$2 Skim, 2%
Soy Milk\$3

