

-From the Farm-

(Vegetarian)

Wild mushroom, caramelized onion & goat cheese Quiche

Crisp pastry shell filled with butter sautéed mushrooms, caramelized onions and crumbled goat cheese in an egg and cream custard

Spinach and roasted pepper Quiche

Wilted spinach and tri colored roasted peppers in an egg and cream custard encased in a crisp pastry shell

Double tomato, spinach and ricotta tart

sundried and fresh tomatoes, wilted spinach and herbed ricotta cheese in a pastry case

Goat cheese, arugula and fig tart

Fresh figs, baby arugula and crumbled goat cheese in a pastry case

Ratatouille stuffed crepes

Farm fresh eggplant, squash, peppers, tomato and herb stew rolled in crepes

Southwest style roulades

Scrambled eggs, black beans, peppers, onions and avocado wrapped in an eggroll case

-From the Land-

Breakfast Quiche

Bacon, sausages and hash browns in a cream and egg custard encased by crisp pastry

Quiche Lorraine

A classic egg and cream custard with ham, peppers and cheese encased by crisp pastry

Goat cheese, prosciutto and fig tart

Fresh figs, prosciutto and goat cheese in a buttery pastry case

Mushroom and pancetta frittata

Assorted mushrooms, peppers and pancetta in a baked omelet with or without cheese

Bacon, brie and apricot grilled cheese

A fun twist on the classic grilled cheese sandwich with crispy smoked bacon, sweet apricot preserves and creamy brie on hearty country white bread

Southwestern style breakfast roulade

Scrambled eggs with pulled pork OR pulled chicken OR spiced ground beef, black beans, peppers, onions and avocado in a spring roll

Eggs benedict casserole

Eggs, English muffins and Canadian bacon baked as a casserole accompanied with hollandaise sauce

-From the Sea-

Crab, dill and scallion Quiche

Buttery lump crab meat with fresh dill and scallions in creamy egg custard encased in crisp pastry

Salmon and spinach quiche

Flaked fresh salmon fillet with baby spinach in a creamy egg custard encased in crisp pastry

Seafood stuffed crepes

Delicate crepes filled with a mixture of salmon, baby shrimp and mussels in a light white wine, saffron and dill cream sauce

Double salmon and horseradish Terrine

A combination of smoked and fresh salmon in a light creamy mousse served with a horseradish cream sauce and cucumber salad garnish

-Pastries & Breads-

Traditional scones in a variety of flavors

Plain scones, apricot swirl scones, raspberry & lemon scones and coffee and hazelnut scones served with plain and maple butters and preserves

Muffins or Breakfast Breads

A selection of muffins or breads – choose from carrot, citrus poppy seed, pumpkin, sour cream blackberry, banana walnut, cranberry or double chocolate zucchini

Sour cream coffee cake

Traditional light and buttery coffee cake with a cinnamon and walnut filling baked in a bundt tin

Cinnamon rolls

Sweet dough swirled with butter and cinnamon, drizzled with a simple icing

Bagels with cream cheese and Lox

A selection of fresh bagels served with plain and herbed vegetable cream cheeses, sliced smoked salmon with shaved onions, tomatoes, capers and lemon wedges

Ricotta and berry stuffed crepes

Light crepes stuffed with a blend of ricotta and cream cheese with mixed berries

Pecan pie French toast casserole

French toast with brown sugar, crunchy pecans, cinnamon and a buttery creamy sauce baked into a casserole

French toast and blueberry casserole

A creamy and fluffy combination of challah bread and blueberries in a lightly spiced custard baked into a casserole and served with a mixed berry coulis