

Corporate Breakfast Menu

All cold breakfast will be prepared on disposable platters and includes disposable plates, cutlery & napkins. 10 guest minimum order for all cold breakfasts.

All hot breakfast come with china dishes, cutlery, disposable napkins and all necessary food service equipment. 25 guest minimum order for all hot breakfasts.

\$50.00 delivery charge applies for Ajax, Bowmanville, Pickering, Oshawa & Whitby

Cold Breakfast

Light Breakfast

Fresh Brewed Coffee & Tea

Selection of Chilled Orange, Apple and Cranberry Juice

From Our Bakery: an Assortment of Homemade Muffins and Danish (1½ per person)

Served with Preserves and Butter

\$6.75 per person

Continental Breakfast

Fresh Brewed Coffee & Tea

Selection of Chilled Orange, Apple and Cranberry Juice

Fresh Fruit Salad

From Our Bakery: an Assortment of Homemade Muffins and Danish (1½ per person)

Served with Preserves and Butter

\$7.50 per person

Upgraded Continental Breakfast

Fresh Brewed Coffee & Tea

Selection of Chilled Orange, Apple and Cranberry Juice

Fresh Fruit Platter

Canadian and Marble Cheese

From Our Bakery: an Assortment of Homemade Muffins and Danish (1½ per person)

Served with Preserves and Butter

\$9.50 per person

The Power Breakfast

Fresh Brewed Coffee & Tea

Selection of Chilled Orange, Apple, and Cranberry Juice

Sliced Grapefruit and Orange

Low Fat Fruit & Fiber Muffins

Assortment of Cereal

Individual Fruit Yogurt

\$9.50 per Person



Hot Breakfasts

(Served buffet style)

The Canadian Breakfast

Fresh Brewed Coffee & Tea

Selection of Chilled Orange, Apple, and Cranberry Juice

From Our Bakery: Assorted Homemade Muffins & Croissants, served with preserves & Butter

Fresh Fruit Salad

Choice of: Plain Scrambled Eggs or Scrambled Eggs with Chives

Choice of Two: Bacon, Sausage, or Canadian Back Bacon

Home fried Breakfast Potatoes

\$13.95 per person

Executive Country Style Breakfast

Fresh Brewed Coffee & Tea

Selection of Chilled Orange, Apple, and Tomato Juice

Sliced Fresh Fruit

Farmers Scrambled Egg's Accompanied with Chives, Mushrooms & Cheddar Cheese

Canadian Back Bacon

Home fried Potatoes

English Muffins, Assorted Bagels with Philadelphia Cream Cheese, Fruit Preserves & Butter

\$17.50 per person

The Pelican Breakfast Buffet

Fresh Brewed Coffee & Tea

Selection of Chilled Orange, Apple, and Cranberry Juice

From Our Baker:, an Assortment of Homemade Muffins and Croissants, Served with Preserves and

Butter, Fruit Salad, Bagels and Philadelphia Cream Cheese,

French toast with Table Syrup

Choice of: Plain Scrambled Eggs or Scrambled Eggs with Chives

Choice of Two: Bacon, Sausage, or Canadian Back Bacon

Home fried Breakfast Potatoes,

Individual Fruit Yogurt

Assorted Cereal

\$17.95 per person

Add \$1.00 per person to have any hot breakfast served as a plated meal

A-La-Carte

Thermos of coffee or tea ~ \$7.50 each

Individual Yogurt ~ \$1.85 each

Assorted Muffins ~ \$1.50 each

Fresh Fruit Plate ~ \$1.95 per person

Grapefruit Half ~ \$1.00 each



Corporate Cold Luncheons

Traditional Salads

\$4.35 full portion, \$2.50 side portion

Garden Tossed Salad Served With Our House Dressing
Creamy Potato Salad
Tomato and Cucumber Salad and a Vinaigrette Dressing
Caesar Salad Served With Herbed Croutons and a Creamy Garlic Dressing
Creamy Cucumber and Dill Salad
Creamy Coleslaw
Tri Coloured Fusilli Salad

Assorted Deli Sandwiches

\$3.95 each

Served on assorted Kaisers, rolls and breads

Seasoned Roast Beef
Pastrami
Black Forest Ham
Oven Roasted Chicken Breast
Albacore Tuna Salad
Salmon Salad
Creamy Egg Salad

Assorted Specialty Wraps

\$4.95 each

Chicken Caesar Wrap – Crisp romaine, grilled chicken and creamy garlic dressing
Club House Wrap – Fresh lettuce, grilled chicken, bacon and tomato
Greek Wrap – Fresh lettuce, feta, olives, tomatoes, cucumber, green peppers and Greek dressing
Grilled Vegetable Wrap – Grilled eggplant, zucchini, pepper, red onions, and hummus
Beef Teriyaki Wrap – Thinly sliced sirloin of beef fried with peppers and onions

Accompaniments

Canadian Cheddar and Marble Cheese Tray ~ \$2.50 per person
A selection of sliced cheddar and marble garnished with fruit and accompanied by crackers

Imported Cheese Tray ~ \$4.65 per person
A selection of imported cheeses garnished with fruit and accompanied by crackers

Relish Tray ~ \$1.65 per person
A selection of Manzanilla and Calamata olives, sweet and dill pickles, and pickled vegetables

Fresh Vegetables and Dip ~ \$1.65 per person
A selection of garden vegetables served with dip

Mediterranean Platter ~ \$1.85 per person
An assortment of Mediterranean style dips served with grilled pita and flatbreads



Corporate Hot Luncheons

Traditional Hot Luncheon (Minimum Order of 10)

Choice of Salad From Traditional Salads

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Choice of One of the following:

Deep Dish Quiche - Our daily selections include broccoli & mushroom, trio of roasted peppers, Virginia ham, grilled eggplant and zucchini, tomato and Italian sausage

Tri Colour Fusilli - with julienne vegetables, grilled chicken in a creamy rosemary sauce

Bow Tie Pasta – sautéed with tomatoes, asparagus, and served in a creamy Alfredo Sauce topped with Parmesan Cheese

Cheese Tortellini - smothered in a choice of creamy Alfredo sauce or a rich tomato basil sauce

Vegetarian Lasagna - Layers of homemade pasta, grilled vegetables, cheese and a rich tomato basil sauce

Penne Pasta - with Italian Sausage and Peppers in a Tomato Basil Pesto Sauce

Buffalo Wings - Crispy chicken wings served with Thai, teriyaki, honey garlic or BBQ sauce with potato wedge

Chicken Cacciatore - braised with tomato, onions, peppers and served with white rice

Baked Crepes - Filled with Julienne Chicken, Broccoli, Mushrooms, and Cheese and smothered in a Hollandaise Sauce

Home Baked Meat Loaf - served with Gravy and Garlic Mashed Potatoes

Meat Pies - Steak and Mushroom, Chicken and Vegetable, or Seafood Medley

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Freshly Baked Rolls and Butter

\$11.95 per person

Specialty Entrée Luncheon (Minimum Order of 10)

Choice of Salad From Traditional Salads

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Choice of one of the following:

Thai Chicken - Served with a Thai peanut sauce accompanied by vegetable rice.

Rosemary and Mustard Marinated Chicken Breast - served With Saffron Rice

Ginger Coconut Marinated Chicken Breast - served With Roasted Potatoes

Seafood or Chicken Paella - Spanish rice with peppers and medley of seafood

Traditional Lasagna - Layers of homemade pasta, ground beef, cheese all smothered in a rich tomato basil sauce

Grilled Pork Chop - with Apple and Sun-dried Cranberries Served With Roasted Potatoes

Apple Stuffed Pork Loin - with an Orange Lemon Sauce Served With Roasted Potatoes

Turkey Picata - with a Tomato Basil Sauce Over Fettuccini Noodles

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Freshly Baked Rolls and Butter

\$13.50 per person

NEW MENU ITEMS

Comfort Menu **\$11.95 per person**

English Style Beer Batter Fish & Chips

Turkey Pot Pie with Green Garden Salad and House Dressing

Coconut Grilled Chicken – ginger, coriander and coconut marinated breast of chicken grilled to perfection and topped with Thai Chili Sauce and served with Jasmine Rice

Soy Maple Pork Loin – Soy and maple marinated pork loin served with green beans and baby potato ragout

Beef Brochette – Grilled beef skewer served on a bed of egg noodles

Turkey Burgers – served with corn relish and potato wedges

Reuben Sandwich – pastrami, sauerkraut, Swiss cheese and mustard served with French Fries

Asian Club Sandwich – Chicken Breast, Fried Egg, Smoked bacon and cantaloupe served with Chopped salad and house dressing

Dessert Selections

Freshly Baked Assorted Cookies ~ \$0.95 each

Assorted Squares Platter ~ \$ 1.85 per person

Fresh Fruit Tray ~ \$ 1.95 per person

Chocolate Mousse ~ \$ 1.95 per person

Apple Crisp ~ \$ 2.75 per person

Cheese Cake Served With Chocolate or Caramel Sauce ~ \$ 2.75 per person

Beverage Selections

Assorted Regular or Diet Pop ~ \$1.40 each

Assorted Chilled Juices ~ \$1.50 each

Freshly Brewed Gourmet Coffee or Tea ~ \$1.85 each

Bottled Water ~ \$1.95 each

Corporate Luncheon Buffets

The Soup and Sandwich Buffet (Minimum of 10 People)

Chef's Creative Soup of the Day
Garden Tossed Salad
Crudités with Dip
A Selection of Finger Sandwiches and Crusty Kaisers (1 pp)
Assortment of Bakers Squares
Freshly Brewed Gourmet Coffee and Tea (1 pp)
OR
Assorted Pop, Juice and Bottled Water (1 pp)

\$13.50 per person

The Deli Buffet (Minimum of 10 People)

Choice of Two Salads:
Garden Tossed Salad, Creamy Potato Salad, Coleslaw, Tomato and Cucumber Salad
European Cold Cut Platter to Include:
Sliced Ham, Roast Beef, Oven Roasted Turkey, Corned Beef, Tuna Salad and Egg Salad
Baskets of Mini Kaisers and Breads (1 pp)
Assorted Condiments and Pickles
Sliced Canadian Cheese Tray
Crudités with Dip
Assortment of Bakers Squares
Freshly Brewed Gourmet Coffee and Tea (1 pp)
OR
Assorted Pop, Juice and Bottled Water (1 pp)

\$14.95 per person

The Pasta Buffet (Minimum of 20 People)

Garden Tossed Salad and Caesar Salad
Garlic Bread and Freshly Baked Rolls and Butter
Meat Lasagna
Rotini in a Marinara Sauce
Assortment of Bakers Squares
Freshly Brewed Gourmet Coffee and Tea (1 pp)
OR
Assorted Pop, Juice and Bottled Water (1 pp)

\$14.95 per person



The Sizzling Buffet (Minimum of 20 People)

Cucumber and Dill Salad, Tomato and Feta Salad, and
Garden Tossed Salad with House Dressing
Chicken OR Beef Stir Fry
And
Vegetable Medley Stir Fry
White Steamed Rice
Freshly Baked Assorted Rolls and Butter
Assortment of Bakers Squares
Fruit Salad
Freshly Brewed Gourmet Coffee and Tea (1 pp)
OR
Assorted Pop, Juice and Bottled Water (1 pp)

\$16.95 per person

Pelican Full Lunch Buffet (Minimum of 30 People)

Choice of Three Salads:

Creamy Potato Salad, Cucumber and Dill Salad, Tomato Vinaigrette, Garden Tossed Salad With Assorted Dressings
Assorted Vegetable Tray Served With Dip

Choice of Two Hot Entrees:

Roasted Herbed Chicken
Vegetarian Quiche
Traditional Meat or Vegetarian Lasagna
Cheese Tortellini in a Creamy Alfredo Sauce
Marinated Chicken Breast With a Lemon Cream Sauce
Roast Beef Au Jus
Roasted Pork With an Apple Glaze
Medley of Vegetables
Oven Roasted Potatoes
Freshly Baked Rolls and Butter

Rich Lemon Cheese Cake With A Triple Berry Sauce and Chocolate Mousse
Freshly Brewed Gourmet Coffee and Tea (1 pp)

OR

Assorted Pop, Juice and Bottled Water (1 pp)

\$22.95 per person

- *Each luncheon buffet comes with all necessary disposable plates and cutlery, and styro cups with hot beverages*
- *Each luncheon buffet comes with all necessary serving equipment*
- *Hot luncheon buffets come with chafing dishes to keep your food piping hot and ready to serve*



Boxed Lunches

Choice of Salad

Creamy Potato Salad, Cucumber and Dill Salad, Tomato Vinaigrette, Tomato and Cucumber Salad, Garden Tossed Salad
With Assorted Dressings, Tri Coloured Fusilli Salad

Choice of Sandwich or Wrap

Seasoned Roast Beef, Pastrami, Black Forest Ham, Oven Roasted Chicken Breast, Albacore Tuna Salad,
Salmon Salad, Creamy Egg Salad
Chicken Caesar Wrap, Club House Wrap, Greek Wrap, Grilled Vegetable Wrap, Beef Teriyaki Wrap

Choice of Dessert

Assorted Bakers Squares, Fruit Salad, Freshly Baked Assorted Cookies

Choice of Beverage

Pop, Juice or Bottled Water

\$8.95 – \$10.95 per lunch

***Please add HST 13% and the appropriate delivery charge to the above pricing.
For customers requiring set-up, a \$35 per hour set-up charge applies (minimum charge of 1 hour).***

