



PANTRY ITEMS

MINIMUM ORDER ~ 2 DOZEN

BAKERY ~ priced per dozen

Scones / Traditional / Raisin / Raspberry	28.00
Peach Coffee Cake	25.00
Blueberry Tea Cake	25.00
Lemon Cranberry Loaf	25.00
Banana Loaf	25.00
House Made Cookies	28.00
Squares / Lemon / Date / Brownie / Carrot Cake	25.00
Mini Tarts / Fruit / Pecan / Butter	25.00
Assorted Danishes	25.00
Lemon Pound Cake	25.00

GLUTEN FREE BAKING ~ priced per dozen

Gluten Free Muffins	28.00
Gluten Free Breakfast Loaf	28.00
Flourless Chocolate Cake / Candied Pistachio	32.00

FRUITS/CHEESE/CRUDITÉS ~ priced per dozen

Seasonal Fruit Tray	60.00
Freshly Cut Crudités / Dip	48.00
Local Cheese Selection / Crackers	65.00
Hummus / Roasted Red Pepper Dip / Pita	55.00
Scones To Go / Home Made Jam / Butter	32.00

THEATRE SNACKS

Pop Corn Machine	250.00
Ice Cream Treats	48.00 per dozen
Dates In Chocolate / Sea Salt	24.00 per dozen

Confectionary available on request. Please speak to our catering department to arrange your favorite snack.



MAKE HISTORY

An 18% service charge will be applied to your final bill.



CONTINENTAL BREAKFAST 15.50 PER PERSON

Scones / Traditional/ Raisin / Raspberry / Home Made Jam
Freshly Baked Croissants
Assorted Individual Yoghurts / Organic House Made Granola
Seasonal Fresh Fruit
Fresh Orange Juice
Fair Trade Organic Coffee and Tea

EUROPEAN CONTINENTAL BREAKFAST 20.00 PER PERSON

Freshly Baked Croissants / Danishes
Black Forest Ham/ Salami / Swiss Cheese
Soft Boiled Eggs in Shell
Assorted Individual Yogurts / Muesli
Whole Fruits
Fresh Orange Juice
Fair Trade Organic Coffee and Tea

BREAKFAST

MINIMUM ORDER 15

MOUNTIES BREAKFAST 26.00 PER PERSON

Scones / Traditional / Raisin / Raspberry / Home Made Jam
Scrambled Eggs / Cheddar
Double Smoked Bacon / Farmers Sausage
Caramelized Apples / Cinnamon / Dried Cranberries
Organic Poplar Bluff Potatoes / Scallions
Seasonal Fresh Fruit
Fresh Orange Juice
Fair Trade Organic Coffee and Tea

SUPPLEMENTAL ITEMS ~ priced per person

Scrambled Eggs with Cheddar Cheese / Pan Fried	5.00
Breakfast Potatoes / Scallions	
Breakfast Burrito / Eggs / Beans / Smoked Paprika /	5.00
Caramelized Onions / Chorizo	
Egg en Cocotte / Beans / Bacon Lardons /	5.00
Mushrooms / Gruyere	
Croque Monsieur / Raspberry Sauce	5.00
Individual Frittata / Goat Cheese / Mushrooms /	5.00
Spinach / Herbs	
French Toast /	5.00
Stewed Fruit /	
Maple Syrup	

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BREAKFAST

17.00 PER CHILD

30.00 PER ADULT

MINIMUM 50 GUESTS

PRIVATE BRUNCH

House Made Scones / Jams / Butter

House Made Granola / Greek Yogurt / Fresh Fruit

COLD PRESENTATIONS

Chef's Selection of 3 Market Salads / Fruit Salad

Fior di Latte Mozzarella / Oven Dried Tomatoes / Balsamic Gelée / Basil

Grilled Beef Flank / Smoked Paprika Rub / Cilantro / Garlic Pesto

Poached Trout / Herbs / Remoulade Sauce

Rustic Country Terrine / Cumberland Sauce

HOT PRESENTATIONS

Potato and Celeriac Gratin / Aged Cheddar

Roasted Apples / Granola / Cranberry

Double Smoked Bacon / Farmers Sausage

Traditional Eggs Benedict

DESSERTS

Sticky Toffee Pudding / Caramel Sauce

Pies and Tarts

Flourless Chocolate Cake / Pistachio Crumble

Seasonal Fresh Fruit



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BREAKFAST

MINIMUM 30 GUESTS

INDIVIDUAL PLATED BREAKFASTS

EGGS BENEDICT (2 PIECES)

16.00 PER PERSON

Smoked Ham/Poached Eggs / Hollandaise
Potato Scallion Hash
Seasonal Fresh Fruit

OPEN FACED BREAKFAST SANDWICH

16.00 PER PERSON

Egg / Cheddar Cheese / Arugula / Bacon / Caramelized Onions
Potato Scallion Hash
Seasonal Fresh Fruit

CROQUE MONSIEUR

16.00 PER PERSON

Black Forest Ham / Gruyère / Raspberry Sauce
Potato Scallion Hash
Seasonal Fresh Fruit



MAKE
HISTORY

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