



## Corporate Breakfast Menu

### CONTINENTAL

Freshly Baked Muffins / Danishes / Croissants / Tea Biscuits  
Scones / Gourmet Cookies  
Montreal Style Wood Oven Bagels / Artisan Breads  
SCC Signature Granola / Assorted Omega Cereals  
Imported Fruit Preserves / Cream Cheeses / Whipped Butter Trio  
Yogurt / Fruit Salad

### FARMERS MARKET HOT BREAKFAST

Free Range Eggs / Apple Wood Smoked Bacon / Country Style  
Sausage / PEI Home Fries / Cider Flavored Ham  
Grilled Tomatoes / Imported Fruit Preserves / Cream Cheeses  
Whipped Butter / Trio Yogurt / Assorted Fruit Platter

### EXPERIENCE SCC'S BREAKFAST!!

Ricotta Pancakes / Belgian Waffles / French Crepes  
Free Range Trio Flavored Omelets / Apple Wood Smoked Bacon  
/ Country Style Sausage / PEI Home Fries Cider Flavored Ham/  
Grilled Tomatoes  
Imported Fruit Preserves / Cream Cheeses / Whipped Butter Trio Yogurt  
Quebec Maple Syrup / Imported Fruit Preserves / Cream Cheeses  
Whipped Butter  
Freshly Baked Muffins / Danishes / Croissants / Tea Biscuits  
Scones / Gourmet Cookies  
Montreal Style Wood Oven Bagels / Artisan Breads  
SCC Signature Granola / Assorted Omega Cereals  
Gourmet Smoothies / Freshly Squeezed Juices / VQA Berries  
Assorted Fruit Platter  
\*All breakfasts includes Premium coffee, Array of Tea, and  
Assorted Fruit Juices

*SCC on the GO!!*

### SALAD

Mexican Grilled Corn Quinoa / Heirloom Greek

### SANDWICHES / WRAPS

Imported Cured Cuts / Pesto Grilled Chicken / Smoked Salmon  
Roasted Organic Vegetables / Provincial Cheeses / Hand Made  
Dips / Micro Greens  
Artisan Ace Bakery Breads / Nine Grain Wraps

### DESSERT

Fruit Platters / Gourmet Cookies / French Pastries

*Tuscan Flavours*

### SALAD

Roasted Pear / Classic Caprese

### MAIN

**Organic Grilled Chicken** / Sustainable Baked Salmon  
**Penne Pescatore** / Spaghetti Alla Funghi  
**Classic Caponata** / Roasted Parisian Potatoes  
(Gluten Free & Whole Wheat Pastas Available upon Request)

### DESSERT

Fruit Platters / Tuscan Inspired Gourmet Pastries

*SCC's BBQ Menu*

### SALAD

Classic Caesar / Grandma's Potatoes / Picton Apple Slaw

### MAIN

**Angus Sirloin Burger** / Slow Braised Vidal Onions / Smoked  
Gouda / Chipotle Maple Glaze / Toasted Brioche  
**Classic Slow Roasted BBQ Chicken**  
**Classic Italian Sausage** / Roasted Peppers  
**Buffalo Wings** / Trio Flavour  
**Roasted Heirloom Vegetable Quesadilla** / Pobalano Salsa

### DESSERT

Authentic Strawberry Short Cake / Gourmet Brownies



# Corporate Lunch Menu

## *Vintage Lunch*

### **FARMER'S MARKET SALAD BAR**

Organic Free Range Chicken  
Grilled Sustainable Salmon  
Grilled Asparagus / Heirloom Tomatoes / Baby Arugula  
Shaved Parmesan  
Roasted Trio Baby Beets / Radicchio / Toasted Pine Nuts Imported  
Gorgonzola  
VQA Fruits / Authentic Dressings & Dips

### **MAIN**

**Organic Brick Cornish Hen** / Tagine of Beans / Buttered Parsnips / Charred Figs / Bourbon Preserved Lemon Glaze  
**Prime Aged Angus T-Bone Steak** / Smoky Wild Mushrooms  
Warm Potato Salad / Vidal Onion Rings / Pomegranate Jus / Café de Paris Emulsion  
**Sustainable Artic Char** / Braised Artichokes / Spanish Olives  
Fennel Jus / Chitarra Pasta / Basque County Spinach Chickpea  
Confit / Tomato Jam / Rustic Flat Breads / Warm Greens / Aged Oil

### **DESSERT**

#### **European Inspired Pastries**

\*All lunches include House Made Bread / Whipped Butter  
Sparkling Juices / Premium Coffee / Tea / & Water

## *A La' Carte Items*

### **BREAKFAST**

Freshly Baked Muffins / Danishes / Croissants / Tea Biscuits / Scones / Gourmet Cookies  
Montreal Style Wood Oven Bagels / Artisan Breads  
SCC Signature Granola / Assorted Omega Cereals  
Imported Fruit Preserves / Cream Cheeses / Whipped Butter  
Trio Yogurt / Fruit Platter  
Free Range Eggs / Apple Wood Smoked Bacon / Country Style Sausage / PEI Home Fries / Cider Flavored Ham / Grilled Tomatoes  
Ricotta Pancakes / Belgian Waffles / French Crepes  
Free Range Trio Flavored Omelets / PEI Home Fries Cider Flavored Ham / Grilled Tomatoes

### **SALAD**

Mexican Grilled Corn Quinoa / Heirloom Greek / Classic Caesar / Tuscan Caprese / Grilled Pear & Arugula / PEI Potato Salad / Sicilian Pasta / Moroccan Fatuous / Herb Couscous

### **SOUP**

Field Mushroom / Broccoli & Smoked Cheddar / Louisiana Chicken Asparagus & Parmesan / AAA Beef & Pot Barley / Maple Root Vegetable / Roasted Free Rage Chicken Noodle / Maine Lobster Bisque

## *Pasta*

### **OUR HAND CRAFTED PASTAS**

Butter Nut Squash Agnolotti / Spinach Cheese Cannelloni / Sicilian Gnocchi / Goat Cheese Ravioli / Wild Mushroom Tortellini / Penne Fuseli / Spaghetti / Rotini / Fettuccini

### **GOURMET SAUCES**

Vodka / San Marzano Marinara / Wild Porcini Cream / Parmesan Fondue / Traditional Pesto

### **MAIN**

Grilled Pesto Chicken / Organic Chicken Parmesan / Slow Braised Butter Chicken / Creole Chicken Pot Pie / Tuscan Stuffed Chicken  
Veal Chop / Veal Marsala / Veal Parmesan / Veal Scaloppini  
Provincial Veal / Aged Angus Steak / Prime Rib Roast / Filet Mignon  
Alberta Angus Bourguignon / The Ultimate Kobe Steak / Grilled Sustainable Salmon / Baked Sea Bass / Jumbo Ocean Shrimp

### **DESSERTS**

Assorted French Pastries / Gourmet Cookies / Authentic Cheese Cakes / European Gateau