

THE WESTIN
EDMONTON

Catering Breakfast Menu



The Westin Edmonton
10135 100 Street NW
Edmonton, AB, Canada
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780-426-3636

Breakfast Buffet

All Options Are Served with Freshly Brewed Gourmet Regular and Decaffeinated Starbucks® Coffee, Selection of Rejuvenating Tazo® Teas

Mill Creek Quick Start

\$19.50 Per Person

Fruit Bowls of Pineapple, Cantaloupe, Blueberries, Blackberries
Strawberry Chia Seed Parfaits
Morning Trail Mix: Cranberries, Raisins, Pumpkin Seeds, Sunflower Seeds, Chocolate Bits
Banana Bread with Apple Butter
Orange and Apple Juice

Rundle High Protein

\$22.50 Per Person

Fresh Sliced Fruit Individual Greek Yogurt
Granola Blended with Coconut and Raisins, Skim and Almond Milk
Hard Boiled Eggs Carrot and Bran Muffins
Orange and Cranberry Juice

Whitemud Country Feast

\$25.00 Per Person

Scrambled Eggs, Choice of: Chives, Cheese, or Salsa
Choice of Two Meats: Maple Smoked Bacon, Pork Sausage or Country Ham
Choice of: Roasted Potatoes, Potato Pancakes, or Roasted Root Vegetable Hash
Variety of Fruit Strudel
3 oz. Fruit Salad Jar
Orange and Apple Juice

Add on Pancakes or French Toast **\$4

Pancakes: Flaxseed and Saskatoon Berry/Orange & Blueberry/Chocolate Chip with Syrup
French Toast: Cinnamon Swirl or Coffee and Caramel

Government House Sandwich

\$24.00 Per Person

Open Face Croissant with Herb Boursin, Turkey Bacon and Fried Egg
Chicken Apple Sausage
Red Skin Potato with Sauteed Peppers and Onions
Lemon Poppy Seed Loaf
Orange and Apple Juice

Add: Sliced Fruit \$4 Per Person (Based on Full Guarantee)
3 oz. Fruit Salad Jar \$2 Per Person (Based on Full Guarantee)

Minimum of 15 guests for all cold tables or a labor fee of \$40 will apply, minimum of 25 guests for all hot tables or a labor fee of \$50 will apply

**Action Station Labor Charge for Chef of \$50 per hour, minimum 3 hours

All pricing is per person unless otherwise noted. Enhancements listed as per person must be ordered for the full guarantee.
20% gratuity and 5% GST applicable to all food, beverage and rental. Prices are subject to change without notice.

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Victoria Farmers Plate

\$25 Per Person

Two Egg Goat Cheese and Chive Frittata, Roasted Pepper Emulsion, Fennel Scented Root Vegetable Hash, Chicken Apple Sausage
Platter of Croissant & Danishes Per Table

Queen Elizabeth Executive Breakfast

\$28 Per Person

Two Poached Eggs on Lentil Cakes and Maple Beef Bacon with Serve Yourself Grainy Mustard Hollandaise, Cayenne Apple Slices
Platter of Cinnamon Buns Per Table



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Breakfast Enhancements

House Made Banana Bread with Soft Butter-Dozen Slices	\$40
Oven Baked Flaky Croissant-Dozen	\$38
Assorted Fruit Filled Danishes (Maple Pecan, Vanilla, Raspberry, Cinnamon Swirl, Apple)-Dozen	\$38
Assorted Nutritious Mini Muffins (Carrot, Blueberry, Bran)-Dozen	\$33
Steel Cut Oatmeal with Serve Yourself Brown Sugar, Raisins, Nuts, Cranberries. Served With Milk-Per Person	\$3.50
Individual Assortment of Flavored Yogurts -Each	\$3.75
3 oz. Fruit Salad Jar-Per Person (Full Guarantee)	\$2
Selection of Sliced Fruit-Per Person (Full Guarantee)	\$4
Hard Boiled Eggs, Cold and Peeled-Per Item	\$2
Breakfast Sandwich: Toasted English Muffin, Cheddar Cheese, Fried Egg, Ham-Per Person	\$5
Customized Chef Attended Egg Station**	
Selections To Make Your Eggs Personal: Smoked Ham, Cheddar Cheese Blend, Bell Peppers, Green Onions, Button Mushrooms, Tomato Salsa, Cold Water Bay Shrimp—Per Person	\$12
Classic Eggs Benedict with Canadian Back Bacon and Béarnaise Sauce—Per Person	\$7
Buttermilk Or Multigrain Waffles with Strawberry Compote, Vanilla Bean Whipped Cream—Per Person	\$5.50
Build Your Own Individual Parfaits with Fresh Berries, Granola Crumbles (4 oz)—Per Item	\$4
Assortment of Dry Cereals and Granola with Cold Skim and 1% Milk-Per Item	\$3
Fresh Baked Whole Grain Deli Bagels with Plain, Chive, and Blueberry Whipped Cream Cheese, Assorted Preserves—Dozen	\$48
Add On:	
Turkey Sausage OR Chicken Blueberry Sausage—Per Person	\$3
Healthy and Refreshing Smoothies, Choice of:	
Strawberry-Mango	
Blackberry-Apple	
Almond Milk, Blueberries and Honey	
Green Tea, Orange and Banana	
Per Pitcher (8 glasses)	\$36



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