



treadwell

farm | to table | cuisine

CONTINENTAL BREAKFAST

Breakfast Pastries
Smoked Salmon
Yogurt
Butter & Preserves
Berry Parfaits
Granola
Assorted Fruit
Broccoli and Cheddar Quiche
Orange, Grapefruit & Cranberry Juices
Freshly Brewed Coffee & Variety of Teas

Side Option Addons

Bacon
Lyonnais Potatoes
Sausage

Additional Hot Breakfast Options Addons

Brioche French Toast with Ontario Maple, Smoked Bacon or Sausage

OR

*Eggs Benedict with Soft Poached Egg, Toasted Muffin with
Country Ham and Sauce Hollandaise*

OR

Scrambled Eggs with Sautéed Mushrooms

All prices are per guest per meal plus gratuity and tax.



COFFEE BREAK

Fair trade Decaf & Regular Coffee

Selection of Tea's

Assorted Juice, Pop, Bottled water

Fresh Baked Pastries

Selection of Homemade Cookies

Consider Adding an Executive Break Item

Sweet & Salty: assorted chocolate bars & chips

Yogurt Parfaits with berries & granola

Tapas: olives, spiced nuts and crostini

Fresh Fruit Smoothies

Hand-Made Granola Bars with nuts and dried fruits

Seasonal Fruit Platter

Cheese Plate with crackers and breads

Vegan Balls

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BOXED LUNCH

Crudités & dip
Roasted chicken salad sandwich on house made milk bun
Whole fruit
Water
Bakery cookies

WORKING LUNCH

Select one soup

Butternut squash
Roasted tomato
Celery root
Cream-less mushroom
Curried cauliflower

SELECT TWO OPTIONS

Smoked Cumbrae Farms black forest ham, roasted garlic mayonnaise, tomato, lettuce, Kozliks mustard
Grilled Chicken Salad, arugula, preserved lemon
Local prosciutto, tomato, parmesan cheese, garlic lemon vinaigrette
Heirloom tomato & aged cheddar
Open Faced Chopped Farmhouse Eggs, Chives, Arugula, Butter Croissant
Braised Pork, Spicy Cabbage Slaw, Sesame Bun
Roasted beef, horseradish aioli, dijon mustard, local greens
Smoked salmon, whipped goat cheese, chive, lemon, butter croissant

Chefs selection of salads

Selection of sweets

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UPGRADE HOT BUFFET LUNCH

Select one soup

*Butternut squash
Roasted tomato
Celery root
Cream-less mushroom
Curried cauliflower*

Select 1 hot item and 2 accompaniments

Hot items

*Lemon roasted Atlantic salmon steamed broccolini, dill cream
Roasted heritage chicken breast, roasted chicken jus
Grilled housemate beef burgers, sesame seed bun
Individual pork pie's with kozliks crunchy mustard
Potato gnocchi with wild mushrooms, spinach, soy & truffle
Breaded fish cakes with sauce gribiche, capers & lemon*

Accompaniments

*Local greens with lemon truffle vinaigrette
Romaine lettuce, smoked, bacon, roasted garlic & buttermilk dressing
Quinoa with roasted red pepper & herbs, honey & dijon vinaigrette
Rosemary roasted fingerling potatoes
Buttered seasonal vegetables
Truffled pomme frites with parmesan cheese
Creamy potato salad with sweet & smokey mustard
Cucumber salad with cherry tomatoes, feta & red onion*

Selection of house-made sweets

All prices are per guest per meal plus gratuity and tax.