



BREAKFAST MENU



BAKER'S BEST

Selection of Petite Thuet artisanal breads
served with dips and sauces
4.50 per person

Selection of Petite Thuet butter croissants, pains au
chocolat, almond croissants and seasonal Danishes
served with house made jams and preserves
3.95 per person

HOT BREAKFAST

24.95 per person

Boulangerie Station featuring:

Chef Thuet's house made jams, preserves and milk jam
Selection of artisan loaves and viennoiseries served with butter

Egg Station (all in chaufing dishes):

Scrambled eggs with house made breakfast sausages

Sweet Station (all in chaufing dishes):

French toast with maple syrup
Buttermilk pancakes with fresh fruits and milk jam

COLD BREAKFAST

21.95 per person

Boulangerie Station featuring:

Chef Thuet's house made jams, preserves and milk jam
Selection of artisan loaves and viennoiseries served with butter

Banana loaf & marble cake

Whole wheat, walnut and maple muffin

Cranberry and currant scone

Assortment of quiches

Pick-Me-Up Station:

House made yogourt and maple granola

Cottage Cheese with seasonal fruits

Chef Thuet's house smoked salmon, capers, red onions, crème fraîche

Email your order or any questions to: catering@thuet.ca



BREAKFAST MENU

EUROPEAN DELIGHT

19.95 per person

Boulangerie Station featuring:

Chef Thuet's house made jams, preserves and milk jam
Selection of artisan loaves and viennoiseries served with butter
Assortment of quiches
Apple, walnut and granola loaves
Seasonal fruit breakfast cake
Whole wheat, walnut and maple muffin
Cranberry and currant scone

Gourmand Station:

House smoked salmon, cream cheese, capers and onions, pain au lait
Chef Thuet's Charcuterie Platter
2-year-old prosciutto, Chorizo sausage, Toulouse sausage, beer brined ham on the bone, chicken liver and black truffle pâté, venison and date terrine, wild boar pâté en croûte

THE CROWD-PLEASERS

Le Paris 4.50 per person

Warm butter, almond croissants and pains au chocolat, escargots (alsatian danish), warm baguettes, butter and house made jams and preserves

Le Coq Sportif 8.95 per person

Organic maple roasted granola, yogurt, freshly cut seasonal fruits, selection of multigrain and Whole wheat, walnut and maple muffin served with butter, honey and house made jams and preserves

Le Canadien 14.95 per person

House smoked salmon, cream cheese and buttermilk biscuits, assortment of breakfast quiches, 2-year-old house-cured prosciutto,

BEVERAGE STATION

4.50 per person

Coffee, selection of teas and fresh juice

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