

BREAKFAST

THE BASIC CONTINENTAL

\$10.95pp

Fair Trade Organic Shade Grown Coffee & Numi Tea
Selection of Apple, Orange or Strawberry Kiwi Juices

Choose Any 2 of the Following:

Assorted Fresh Pastries
Bagels & Cream Cheese
Fresh Fruit Salad **GF V**
Sliced Fresh Fruit **GF V**
Assorted Yogurt **GF**
Granola & Berries *served with milk*
Individual Oatmeal Packs with Brown Sugar & Raisins **V**

THE CLASSIC BUFFET *minimum 15 people*

\$13.25pp

Fair Trade Organic Shade Grown Coffee & Numi Tea
Fluffy Scrambled Eggs **GF** or Pancakes
Bacon **GF** or Sausage
Hash Browns **GF V**

THE VIKES BUFFET *minimum 25 people*

\$18.50pp

Fair Trade Organic Shade Grown Coffee & Numi Tea
Assorted Chilled Juices
Seasonal Sliced Fruit Platter **GF V**
Parfait Bar: Yogurt, Berries & Granola
Assorted Mini Pastries
Fluffy Scrambled Eggs **GF**
Hash Browns **GF V**
Bacon **GF** & Sausage

THE A LA CARTE *minimum 10 people*

Chorizo Breakfast Burrito (GF Option)

\$6.25ea

*Scrambled eggs, sautéed peppers, mushrooms & chorizo sausage with mozzarella cheese
Served with salsa*

Breakfast Sandwich (GF Option)

\$6.25ea

Poached egg, sliced chicken, provolone cheese & fresh arugula between a brioche bun

Vegan Breakfast Burrito

\$6.25ea

Tofu scramble with peppers & onions in a spinach wrap. Served with salsa

While we strive to ensure our GF foods are safe for your consumption, we cannot safeguard against possible cross contamination



University
of Victoria

University
Food Services



degrees catering

TEL 250.721.8603

DEGREESCATERING.CA