



# in between times

menu

## in between times menu

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menu

## from our bakery

Selection of Freshly Baked Muffins

Butter & Assorted Preserves

36~ per dozen

White Chocolate & Raspberry Scones

36~ per dozen

Pain au Chocolat

36~ per dozen

Oven-fresh Flaky Croissants

Butter & Assorted Preserves

36~ per dozen

Brick Oven Bagels

Served with Armstrong BC Cream Cheese & Assorted Preserves

48~ per dozen

Traditional Banana Bread

Carrot Spice Loaf or Cinnamon Coffee Cake

30~ per loaf (10 slices)



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m e n u

## b e v e r a g e s

Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from “T” (For a minimum of 10 guests)	4~ per guest
Creamy Hot Chocolate	4~ per guest
Bottled Fruit Juice Assortment, single serving	4~ each
Freshly Squeezed Organic Orange or Grapefruit Juice	4~ per glass
Soft Drink Assortment, single serving	3.50~ each
Bottled Water, single serving	3.50~ each
Sparkling Mineral Water, single serving	4~ each
Bottled Ice Tea & Lemonade Assortment, single serving	4~ each
Skim or 2% Milk	4~ single serving 20~ per pitcher
Iced Tea or Lemonade Station	25~ per pitcher Serves 8
Fresh Fruit & Yoghurt Smoothies Choice of Strawberry or Banana	38~ per pitcher Serves 8
Chef’s Fruit Infused Water	38~ per pitcher Serves 8



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## snacks & such

Premium Ice Cream Bars & Frozen Fruit Bars	5~ each
Chocolate Bars (Mars Bar, Coffee Crisp & Snickers)	2~ each
Callebaut Chocolate Fondue Wedges of Fresh Fruit for Dipping (Serves approximately 50 guests)	300~
Three-Colour Tortilla Chips with Pico de Gallo	4~ per guest
Assorted Roasted Nuts	17~ per basket
Kettle Chips or Pretzels	15~ per basket 3~ per individual bag
Fresh Fruit Display Sliced	4~ per guest
Kebabs (For a minimum of 20 guests)	5~ each
Fresh Whole Fruit Basket	3~ per guest
Housemade Trail Mix Bars	36~ per dozen



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## from our pastry kitchen

Freshly Baked Carrot Triangles, Callebaut Walnut Brownies,  
Lemon Squares, Pecan Tarts or Coconut Nanaimo Bars  
36~ per dozen

Freshly Baked Jumbo Cookies  
36~ per dozen

Double Chocolate & Cranberry Pistachio Biscotti  
36~ per dozen

Belgian Chocolate-dipped Strawberries  
36~ per dozen

Handmade Cointreau & Belgian Chocolate Truffles  
30~ per dozen  
Minimum 3 dozen

Deluxe Petits Fours Selection  
40 pieces  
140~ per order



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## themed breaks

### mid-morning break

Freshly Baked Muffins  
Mini Chocolate Éclairs  
Strawberry & Cream Cheese Danish  
Sliced Fresh Fruit & Berries  
Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from “T”

12~ per guest

### the healthy break

Heaping Bowls of Fresh Whole Fruit  
Iced Organic Orange “T” & Strawberry Water  
Banana & Zucchini Loaves  
Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from “T”

12~ per guest

### après ski break

Warm Cookies & Brownies  
Whole Fresh Fruit  
Chef’s Miniature Pizza Creations  
Hot Chocolate with Whipped Cream & Belgian Chocolate Shavings  
Fairly Traded, Organic Starbucks Coffee & Handcrafted Teas from “T”

16~ per guest