

Breakfast & Lunch Menu



BREAKFAST

HOT COMBOS

Banana Oatmeal Pancakes
2 pancakes, 2 slices of bacon, hashbrown potato patty, butter, syrup & strawberry compote
\$14.15

Canadian Classic
Scrambled eggs, country potatoes, maple bacon, Spolumbo's sausage & mini croissant. Butter, jam & peanut butter
\$16.95

Ukrainian Breakfast
Pan-fried perogies topped with onion served with sour cream, pork breakfast sausages & scrambled eggs.
\$19.70



Beyond Breakfast
Gluten free Beyond sausage, scrambled eggs, grilled tomato & country potatoes
\$14.65
GF VEG

Farm Bagel
Bagel, egg, ham, spinach, tomato, & cheese with fresh fruit
\$17.45

Veggie Lettuce Wrap
Hummus, veggies & tofu served with grilled tomato & roasted potatoes
\$16.15
GF VG



Breakfast Burritos
12" flour tortilla filled with scrambled eggs, bacon, bell peppers & a three cheese blend. Served with salsa, sour cream & a potato patty.
\$19.00
Gluten Free
\$22.00



GF Gluten Free
VG Vegan
VEG Vegetarian

À LA CARTE

Banana Oatmeal Pancakes

Includes maple syrup, butter & strawberry compote (2pc)
\$9.25

VEG

Breakfast Tray

Selection of house pastries, mini croissants, muffins & Danish (3 pieces per person)
\$8.00

Waffles

Includes whipped cream, butter & syrup (2pc)
\$9.75

French Toast

Berry compote & maple syrup
\$10.95

Spolumbo's Chicken Apple Sausage

(1pc)
\$4.00

Pork Breakfast Sausage

(2pc)
\$2.50

Pancakes

Includes butter & syrup (2pc)
\$5.00

Quesadilla

Flour tortilla, cheese, ham, onion, bell pepper & side salsa
\$13.50



OTHERS

Breakfast Parfait

Creamy yogurt layered with fresh berry compote & housemade granola
\$3.55

Simply Continental

Selection of house pastries, mini croissants, muffins & Danish, with fresh fruit salad, butter, jam & peanut butter
\$13.00

GLUTEN FREE

Country Potatoes 3oz

\$3.65 VEG

Fruit Platter

Pineapple, cantaloupe, honeydew, berries & orange
\$6.95 VEG

Ham Slice 3oz

\$4.25

Maple Bacon (2 Slices)

\$2.85

Melon Fruit Platter

Watermelon, cantaloupe & honeydew
\$5.50 VEG

Hash Brown Potato

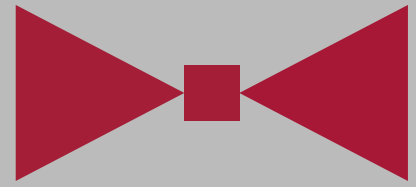
Patty (1pc) VEG
\$2.00

Scrambled Eggs (2pc)

\$3.55

HOT COMBINATIONS

Minimum order of 10 per meal



AAA Alberta Beef Dip

Includes freshly baked baguette & Fresh garden salad
\$23.25

AAA Beef Short Rib Medallion

Includes creamy mashed potatoes & seasonal vegetables
\$31.15



Butter Chicken

Includes steamed basmati rice & naan bread
\$19.45

Lemon Grass Chicken

Includes jasmin rice & seasonal vegetables
18.35



Pan Seared Salmon

Includes seasonal vegetables & rice.
\$21.50



Vegetarian Lasagna

with garlic bread
\$17.00



Tofu & Vegetable Stir Fry

Includes jasmin rice
\$21.50



Beef Lasagna with garlic bread

\$19.15



SANDWICHES & WRAPS

AAA Roast Beef

Shaved roast beef, horseradish aioli, caramelized onion, arugula & cheddar cheese

\$12.55

BBQ Pulled Pork

Smokey BBQ pulled pork & creamy coleslaw salad on a bun

\$14.95

Chicken Salad

Tender chopped chicken, mayo, green onion, bell pepper & crisp lettuce

\$12.50

Egg Salad

Fresh eggs, mayo, green onion, dill pickles, green leaf lettuce on brioche bread

\$13.85 

Ham & Cheese

Black forest ham, cheddar, fresh tomato, mayo & crisp lettuce

\$9.95

Tuna Salad

Mayo, fresh dill, green onion, green leaf lettuce

\$14.35

Lettuce Wrap

Fresh cucumber, carrot, bell peppers, tomato, avocado, hummus & alfalfa sprouts with vegan siracha aioli

\$13.75  

Smoked Turkey Club

Smoked turkey, roasted garlic aioli, smokey bacon, avocado, arugula, tomato & cheddar on sourdough bread

\$20.25

Finger Sandwiches

Classic sandwiches cut into 4 pieces. Includes egg salad, tuna salad, chicken salad & cucumber with Boursin cheese.

Min. order 10

\$11.00

Assorted Sandwiches

Chef's choice selection.

Min. order 10

\$14.00

Build Your Own Sandwich

Includes assorted deli meats, cheese & condiments
*1.5 sandwiches per person

\$19.00

Gluten Free 

Vegan 

Vegetarian 

Cheese & Charcuterie

Cheddar, smoked gouda, Genoa salami, hot Calabrese salami, mortadella, crackers & crostini
\$9.95

Domestic Cheese

Swiss, old cheddar, smoked gouda, jalapeño Havarti & brie with grapes & crackers
\$9.00

Cubed Cheese

Swiss, cheddar, jalapeño Havarti, smoked gouda, marble cheese & crackers
\$8.00

International Cheese

Bleubry, Cendrillon, Aged Caprano, Cantonier, Cedre de Lune, Sir Laiurier, grapes, crackers, candied nuts & housemade compote
\$18.55



PLATTERS

Charcuterie

Hot Calabrese salami, Genoa salami, prosciutto, bratwurst sausage, honey garlic pepperoni, housemade mustard with fresh & toasted baguette
\$15.25

Melon Fruit

Watermelon, cantaloupe & honeydew
\$5.50

GF VG

Cold Meat

Deli turkey, roast beef, ham & pastrami
\$15.55

Mediterranean Antipasti

Prosciutto, hot Calabrese salami, hummus dip, roasted bell peppers, artichokes, pickled veggies, herb marinated feta & grilled pita bread
\$13.50

Garden Vegetable

Crudites red bell pepper, carrot, cherry tomatoes celery, cucumber & broccoli with choice of dip
\$5.50 GF

Roasted Vegetable

Eggplant, zucchini, cremini mushroom, bell pepper, carrot & broccoli served cold (seasonal)
\$4.35 GF VG

Fruit

Pineapple, cantaloupe, honeydew, berries & oranges
\$6.25 GF VG

Pickled

An assortment of seasonal pickled vegetables
\$4.25 GF VG

GF Gluten Free

VG Vegan

VEG Vegetarian



**Smoked
Tomato Bisque**
\$6.00

GF VEG

**Minestrone
Soup**
\$7.50

VEG GF

**Seafood
Chowder**
\$13.75

GF

**Roast Butternut
Squash Bisque**
\$8.50

GF VEG

Add-Ons
Beef Skewer (2pc)
\$9.50 GF

Chicken Skewer (2pc)
\$6.45 GF

Hardboiled Egg (1pc)
\$1.50 GF

Shrimp Skewer (2pc)
\$13.65 GF

Vegetable Skewer (2pc)
\$5.35 GF VEG

Tofu
\$3.25 GF VEG

SOUP & SALADS

Greek

Cucumber, bell pepper, tomato, red onion, feta cheese, Kalamata olives & Greek dressing

Side: **\$8.85**

Dinner: **\$10.50**

GF VEG

Fresh Garden

Lettuce mix, carrot, cucumber, cherry tomato, red cabbage & choice of dressing or vinaigrette

Side: **\$6.00**

Dinner: **\$8.50**

GF VEG

Caesar

Romaine lettuce, Parmesan cheese, croutons & Caesar dressing

Side: **\$6.25**

Dinner: **\$10.25**

VEG

Mandarin Berry Spinach

Fresh spinach, mixed berries, almonds, housemade berry vinaigrette

Side: **\$8.95**

[GF] VEG **\$12.50**

Cucumber

Red onion, cucumber, dill, yogurt & sour cream

Side: **\$4.50**

VEG GF

Pasta

Pasta, roasted red pepper, spinach, cherry tomato, Asiago cheese & Italian dressing

Side: **\$9.65**

VEG

Potato

Baby potatoes, celery, red bell pepper, dill pickles & homemade creamy dressing

Side: **\$5.00**

GF VEG

Coleslaw

Green cabbage, red cabbage, shredded carrot & coleslaw dressing

Side: **\$4.50**

VEG GF

DESSERT



Chocolate Covered Strawberry
Fresh organic strawberry dipped in pure white & dark Belgian chocolate (1pc)
\$3.50 GF

Cookie Platter
An assortment of cookies (1pc)
\$2.15



Chocolate Dipped Cookie
Freshly baked cookies dipped in premium Lindt chocolate (1pc)
\$3.50

Finger Desserts
A sweet array of scrumptious cakes, sinful brownies & irresistible squares (2pc)
\$4.85



European Pastries
Delicate cream puffs, luscious tarlets, bite-sized dainty cakes (2pc)
\$7.75

Fruit Skewer
Choice of plain, dusted with coconut or drizzled white & dark chocolate (1skewer) GF
\$5.00

Gluten Free Items

| | | |
|-----------------|---------------|---------------|
| GF | Brownie | Cookie |
| | \$7.95 | \$7.15 |

BEVERAGES

Assorted Pop
Bottled Water
100% Fruit Juice
Bubly
Iced Tea
\$2.75

Perrier Water
San Pellegrino
\$3.75

Coffee or Assortment of Herbal Teas
*Includes disposable cups, cream, sugar, stir sticks
10 cup - \$20.00
35 cup - \$65.00
50 cup - \$80.00
100 cup - \$140.00



NOTES



- Delivery, labour & GST are additional
- Orders must be received 48 hours in advance
Last minute orders may be possible
- All items subject to availability
- Special orders are subject to additional charges
- Includes chafing dishes for hot food
- Individual packaging available
- Does not include disposable plates, cutlery or napkins
- Most menu items can be customized to be gluten free & vegetarian/vegan, please ask for details
- Although we endeavor to accommodate those guests with food restrictions and/or allergies, we cannot guarantee the items ordered are 100% free of noted food restrictions or allergies

SIMPLY
elegant™

GET IN TOUCH

403-242-0598

#7, 3600-19ST, NE
Calgary, AB

contact@secorp.ca

www.simplyelegantcorp.com