

Breakfast & Lunch Menu



BREAKFAST

HOT COMBOS

Minimum order of 8 per meal

Banana Oatmeal Pancakes

2 pancakes, 2 slices of bacon, hashbrown potato patty, butter & syrup
\$14.50

Canadian Classic

Scrambled eggs, country potatoes, 2 bacon, 2 pork breakfast sausage & mini croissant. Butter & jams
\$16.35

Farm Bagel

Bagel, egg, ham, spinach, tomato & cheese. With fresh fruit platter.
\$16.75



Beyond Breakfast

Gluten free Beyond sausage, grilled tomato & country potatoes
\$11.80
Add vegan scrambled eggs **+\$6**

GF VG

Omelette

Mushroom, spinach, onion & cheese or ham & cheese. Country potatoes & melon fruit platter.
\$18.60

GF VEG

Lettuce Wraps

Fresh cucumber, carrot, bell peppers, tomato, hummus & alfalfa sprouts with vegan siracha aioli. Served with grilled tomato & roasted potatoes.
\$18.85



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 butter & syrup (2pc)

\$9.25

VEG

Spolumbo's Chicken Apple Sausage

(1pc)

\$4.00

Breakfast Tray

Selection of house pastries, mini croissants, muffins, Danish & scones (3 pieces per person) with butter & jams

\$9.85

VEG

Pork Breakfast Sausage

(2pc)

\$2.85

Waffles

Includes whipped cream, butter, syrup & berry compote (2pc)

\$9.75

VEG

Pancakes

Includes butter & syrup (2pc)

\$5.00

VEG

French Toast

Includes butter, syrup & berry compote (2pc)

\$10.95

VEG

Quesadilla

Flour tortilla, cheese, ham, onion & bell pepper with side salsa & sour cream

\$13.50



OTHERS

Breakfast Parfait

Creamy yogurt layered with fresh berry compote & housemade granola

\$9.55

VEG

Simply Continental

Selection of house pastries, mini croissants, muffins, Danish & scones with fresh fruit salad, butter & jams

\$13.00

VEG

Add-Ons

Country Potatoes 3oz

\$4.35

GF

Fruit Platter

Pineapple, cantaloupe, honeydew, berries & orange

\$6.25

VG

GF

Ham Slice 3oz

\$3.25

GF

Bacon (2 Slices)

\$3.25

GF

Melon Fruit Platter

Watermelon, cantaloupe & honeydew

\$2.50

VG

GF

Hash Brown Potato Patty (1pc)

\$2.00

VG

GF

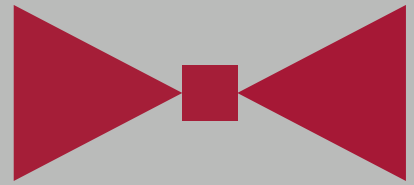
Scrambled Eggs (2pc)

\$2.50

GF

HOT COMBINATIONS

Minimum order of 8 per meal



AAA Alberta Beef Dip^{6oz}

Freshly baked
baguette, Au jus,
Chefs signature
salad
\$23.25

AAA Beef Short Rib^{6oz} Medal- lion

Includes creamy
mashed potatoes
& seasonal
vegetables
\$29.65 GF

Butter Chicken^{6 oz}
Includes steamed
basmati rice & naan
bread
\$19.45

Lemon Grass
Chicken 2 ^{4oz}
chicken thigh skew-
ers, Jasmin rice &
vegetable stir-fry
20.70

GF

Baked Tilapia^{6oz} with Lemon Butter Sauce.

Includes seasonal
vegetables & rice
\$22.70

GF

Roast Pork Loin^{6oz} with Maple Whiskey Sauce

Includes creamy
mashed potatoes
& seasonal
vegetables
\$22.40

Tofu & Vegetable Stir Fry

Includes jasmin rice
\$23.45

GF VG

Beef Lasagna
with garlic bread
\$19.95

Vegatarian Lasagna

with garlic bread
\$19.95

VEG



SANDWICHES & WRAPS

Minimum order of 8 sandwiches
Minimum order of 4 per selection

AAA Roast Beef

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

\$12.55

BBQ Pulled Pork or Chicken

Smokey BBQ pulled pork or chicken & creamy coleslaw salad on a Bao 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 Croissant

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, 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 8

\$11.00

Chef's Choice of Sandwiches

Min. order 8

\$14.00

Build Your Own Sandwich

Includes assorted deli meats, cheese & condiments

*1.5 sandwiches per person

\$19.00 (minimum 10)

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, Cantonnier, 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
\$9.85

Melon Fruit

Watermelon, cantaloupe & honeydew
\$2.50

GF VG

Mediterranean Antipasti

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

Pickled

An assortment of seasonal pickled vegetables
\$4.25

GF VG

Garden Vegetable

Crudites red bell pepper, carrot, cherry tomatoes celery, cucumber & broccoli with choice of dip (green goddess, ranch or Italian vinaigrette)
\$4.75 GF

Roasted Vegetable

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

Fresh Fruit

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

GF VG

GF Gluten Free

VG Vegan

VEG Vegetarian



Tomato Soup
\$6.00 GF VEG

**Split Pea &
Chorizo Soup**
\$8.50
 GF

**Seafood
Chowder**
\$13.75
 GF

**Roast Carrot
Soup**
\$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, radish & choice of dressing or vinaigrette
 Side: **\$6.00**
 Dinner: **\$8.50**
 GF VEG

Caesar
 Romaine lettuce, Parmesan cheese, torn crouton, bacon & Caesar dressing
 Side: **\$6.25**
 Dinner: **\$10.25**
 VEG

Mandarin Berry Spinach
 Fresh spinach, mixed berries, mandarins, almonds, housemade berry vinaigrette
 Side: **\$8.95**
 Dinner: **\$12.50**
 GF VEG

Cucumber
 Red onion, cucumber, dill, yogurt & sour cream
 Side: **\$4.50**
 VEG GF

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

\$3.75 GF

Gluten Free Items

Brownie	Cookie
GF \$7.95	\$7.15

BEVERAGES

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

Perrier Sparkling Water
\$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 should be recieved 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
- Many 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 Hospitality Group and Waterfront Park can not guarantee non-cross contamination and therefore I understand myself or my guests cannot blame any liability to the organization or its employees.

GET IN TOUCH

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