

## Atrium Café Breakfast Buffets

### Continental Breakfast Buffet 14

Fresh baked pastries, fresh fruit, probiotic activia yogurt, imported and domestic cheese, cold cut platters and variety of cold cereals.

### Signature Hot Breakfast Buffet 17

Includes Continental items plus hot oatmeal with maple syrup, bacon, sausage, breakfast potato hash browns, daily egg feature. Featuring a Chef attended made to order omelet and egg station.

Tropicana 100% pure orange juice, Coffee and Selection of Teas included.

## À la Carte Favourites

### Delta Canadian Classic 14

Two farm fresh eggs any style, apple wood smoked bacon, breakfast ham or local artisan breakfast sausage, oven baked hash browns, served with your choice of toast, house baked croissant, fruit muffin or English muffin, fruit preserves.

### Healthy Start 12

Fresh cut seasonal fruit, yogurt, house made granola, wild flower honey and toasted almonds.

### Atrium Eggs Benedict full order 16 1/2 order 9

Poached eggs, house made buttermilk biscuit, Canadian back bacon, hollandaise sauce. Served with oven baked hash browns.

### Heart Smart Wrap 15

Two whole scrambled eggs, sweet potato, bell peppers, young turkey, onion, Swiss cheese and arugula in a whole wheat tortilla. Served with oven baked hash browns.

### Pastel Eggs 15

Two farm fresh egg whites with one whole egg omelet, arugula, and vine ripened tomato, local turkey sausage and Swiss cheese. Served with choice of toast, whole butter and oven baked hash browns.

### Alberta Steak and Eggs 18

Grilled 6oz Alberta Striploin, charred vine ripened tomato, sautéed mushrooms, two farm fresh eggs any style, choice of toast, croissant, muffin or English muffin, fruit preserves.

### Build your own Omelet 16

Choice of three toppings: Fresh tomato, spinach, arugula, avocado, shrimp, sausage, ham, bacon, onion, mushroom, asparagus, turkey, cheddar cheese, smoked gouda. Served with oven baked hash browns and choice of toast. **Additional toppings 2.00 each**

### Deep South 16

Three scrambled eggs with jalapeño cheddar, house made buttermilk biscuits, creamy sausage gravy, served with oven baked hash browns.

### Steel cut oatmeal 6

Fresh field berries, brown sugar, 2%, and skim or soya milk.

### Fresh seasonal fruit 9

Served with vanilla bean yogurt dipping sauce.

### Add seasonal fresh fruit to any breakfast selection 4

## From the Griddle

### Apple cinnamon French toast 14

Two thick slices, Okanagan apple cinnamon compote, field berries and maple syrup.

### Plain buttermilk waffles or pancakes 12

Served with whipped cream and maple syrup.

### Dark Chocolate Banana Bread French Toast 15

House made with Cranberry walnut jam, fresh seasonal fruit and maple syrup.



### Blueberry granola pancakes 13

Whipped orange butter, maple syrup and field berries.

### Banana walnut buttermilk pancakes 13

Vanilla Chantilly cream and warm maple syrup.

## Sides

One egg	2.50
Two eggs	5.00
Egg Beaters	9.00
Apple wood smoked bacon	4.00
Local artisan breakfast sausages	4.50
Gluten free turkey sausage  	5.00
Sliced breakfast ham	4.00
Oven baked hash browns	3.50
Activia probiotic fruit yogurt	3.00
Cold cereal with 2%, skim or soya milk	3.50

 **Healthy Choice option**

## Breakfast Pastries

Served with whole butter and fruit preserves

### Daily Selection 3.50

Muffins, scones and buttermilk biscuits

### Mini Danishes (2pcs) 3.50

Cinnamon raisin, maple pecan, raspberry

### Mini Croissants (2pcs) 3.50

Plain, chocolate hazelnut, almond, apricot

### Toasted bagel with cream cheese 3.50

### White, wh. wheat or multigrain toast 3.00

### Gluten free mini bagels (2pcs) 4.50



**Available as a Gluten Free option.**  
Additional \$2 charge may apply to Gluten Free items.

## Beverages

### Fresh brewed coffee 3.00

Regular or decaffeinated

### Regular Tea 3.00

### Herbal Tea 3.50

### Hot chocolate 4.00

Served with house made marshmallows

### Milk

2%, skim, soya or chocolate

Regular 3.50      Large 5.00

### Fresh juice selection

Orange, apple, pink grapefruit, white grapefruit, cranberry, tomato and V8

Regular 4.00      Large 5.00

### Our Kitchen is Your Kitchen:

*If there is something you can't find on the menu, either a food item or a preparation method, let us know and we will do our best to provide what you are looking for.*



\*Prices do not include G.S.T or Gratuity.

\*Consumption of raw, undercooked meats, poultry, seafood and shellfish may increase the risk of food borne illness.