



Inn at Laurel Point

Low Carbon Menus



BREAKFASTS & BREAKS

Low Carbon Breakfast Buffet

Minimum 15 guests

Assorted Bakery Items, Toast
Peanut Butter, Jam, Honey
Seasonal Fresh Fruit
Scrambled Eggs
Mushroom Bacon
Roasted Potatoes, Red Peppers, Onions & Scallions
Orange & Grapefruit Juices
Regular & Decaffeinated Coffee, Assorted Teas

\$39/guest

We select **local & organic foods** whenever possible. We utilize **honey** from our own bee hives and **eggs** from Lockwood Farms on the island.

Low Carbon Waiter Served Breakfast

Assorted Bakery Items, (per table)
Peanut Butter, Jam, Honey
Seasonal Fresh Fruit
Scrambled Eggs
Mushroom Bacon
Roasted Potatoes, Red Peppers, Onions & Scallions
Orange & Grapefruit Juices
Regular & Decaffeinated Coffee, Assorted Teas

\$37/guest

Low Carbon Themed Break

Baked Kale & Root Vegetable Chips
Vegetable Crudités, Truffle Hummus
Cucumber, Spinach & Apple Smoothies
Regular & Decaffeinated Coffee, Assorted Teas

\$20/guest



Low Carbon Lunch Buffet

\$58/guest

- Minimum 25 guests

- Includes brewed regular & decaffeinated coffee, assorted teas, freshly baked bread & rolls

Salads

Field Greens, Vine Ripened Tomatoes, Cucumbers, Sweet Shallot Vinaigrette

Orzo, Garden Mint, Fresh Peas, Grilled Onions, Chimichurri

Chef's Choice of Seasonal Salad

Seasonally Inspired Soup

Roasted Beets, Candied Pecans, Arugula, Sherry Emulsion

Heirloom Tomatoes, Bocconcini, Aged Balsamic, Garden Basil Vinaigrette

Entrée

Crispy Fried Mushrooms, Spring Onion Pilaf, Sesame Chili Sauce

House-made Falafels, Quinoa Tabbouleh, Preserved Onions, Garlic Aioli

Charred Portobella, Beluga Lentils, Seasonal Vegetables, Chimichurri

Dessert

Selection of Cakes, Pastries & Squares

Soy Toffee Opera Slice, Banana Passion Caramel Tarts

Strawberry Pistachio Slice & Chocolate Mousse Cups

Sliced Seasonal Fruits & Berries



We grow our own **herbs and greens** in our kitchen garden and source locally when seasonally available.



Low Carbon Dinner Buffet

\$69/guest

Salads

Local Farm Greens, Vine Ripened Tomatoes, Cucumbers, Honey Apple Vinaigrette
Creamer Potato Salad, Sun-Dried Tomatoes, Celery, Scallions, Garden Herb Aioli
Garden Kale, Dried Cranberries, Spiced Seeds, Soy Balsamic Vinaigrette
Broccoli, Dates, Feta, Pine Nuts, Curry Aioli
Tomatoes, Bocconcini, Candied Pecans, Arugula, Basil Pesto
Vermicelli, Roasted Peanuts, Macerated Cucumbers, Sesame Chili Dressing
Chefs Choice of Seasonal Salad

Entrées

Cajun Spiced Mushrooms
Potato Rosti, Orange Chive Emulsion

Chickpea Panisse

Herb Tomato Sauce, Roasted Vegetables, Salsa Verde

House-made Falafel

Quinoa Tabbouleh, Preserved Onions, Sweet Garlic Sauce

Dessert

Selection of Cakes, Pastries & Squares
Soy Toffee Opera Slice, Banana Passion Caramel Tarts
Strawberry Pistachio Slice & Chocolate Mousse Cups

Sliced Seasonal Fruit & Berries

We source our
mushrooms from
Foragers Galley,
located right here in
Victoria.