



Brunch Menu Enhancements

Hot & Cold Hors d'oeuvres,

Homemade Belgium Crepes & Waffle Station

Live station with fresh baked Belgium waffles & crepes with assorted Ice Creams and accompaniments

Minimum of 80 people

Cheese Cracker Delight

A selection of Canadian & International Cheeses

With Assorted Crackers, Baguette & Grapes

Eggs-To Order

Live Station, Chef to prepare eggs to order.

Scrambled, Easy over Omelet

Minimum of 80 people

Buttermilk Pancakes & Cinnamon French Toast

Served with Maple Syrup

Salmon or Sole Paupietes

Choice of sauce & style

If below minimum, labor charges apply



Shower Brunch Menu

Salads

(Choice of 2)

Roasted Vegetable Salad, Seafood Salad, Organic Spring Mix, Crudités with Dip, Bocconcini & Sliced Tomatoes with Balsamic Glaze, Chick Pea Salad, Grilled Fennel Salad

Breakfast Items

(Choice of 2)

Poached Egg with Peameal Bacon on an English Muffin with Hollandaise Sauce,
Poached Eggs with Asparagus on English Muffin with Sage Butter,
Western Omelet (Pepper, Onion and Ham), Fresh Scrambled Eggs,
Eggs Florentine (Scrambled Eggs with Spinach)

(Choice of 1)

Chourico, Farm Sausage, Peameal Bacon or Crisp Bacon,

Includes:

Fried Rustic Herb Red Skin Potatoes, Plain and Fruit Yogurt,
Butter, Multigrain & Chocolate Croissants, Assorted Danish Pastries, Assorted Muffins, Fruit Preserves & Butter, Fresh Fruit Salad

Hot Items:

(Choice of 1 Meat & 1 Pasta)

BBQ Chicken, Seared Herb Crusted Chicken Breast, Roast Beef
Penne Primavera, Penne a la Vodka,
Fusilli with a choice of Tomato, Alfredo or Rose sauce
Orange & Apple Juice
Freshly Brewed Coffee, Tea & Assorted Herbal Teas

Mimosa Served in a Champagne Glass
House Red & White Wine by the Glass

Add Décor package: Upgraded Linen, Louis XVI Chairs and Charger plates