

Brunch Selections

Start with our Classic Brunch menu, and if you'd like, add a few items from our "Brunch Extras" to make it perfect! We are happy to make substitutions if you like; just let us know what you would like to change.

Classic Brunch

Fruit & berry platter

Breakfast strata: fresh herbs, eggs and cream layered with tender red potatoes and your choice of filling combination:

Asparagus & goat cheese

Mushroom & Brie

Bacon, Swiss cheese and green onions

Mushroom, tomato, spinach & sauteed onion

Canadian bacon and white cheddar

Bacon and breakfast sausage
(carved ham instead +\$5 pp)

Assortment of mini croissants, blueberry muffins, cinnamon crumb coffee cake and petite palmiers

\$39 per person



Brunch Extras - Add on to perfect your menu!

Beverage trio: Select 3 chilled beverages for \$6 per person

cranberry juice orange juice apple juice

infused water (citrus or cucumber mint) unsweetened iced tea

strawberry lemonade classic lemonade lavender lemonade

Coffee with cream, sweeteners...\$4

Hot tea with lemon, honey, sweeteners...\$3

Lunch Side

Pasta pasta (30 servings): Select one from: Penne with vodka cream sauce, Pesto pasta with feta & sundried tomatoes, Bowtie pasta with Alfredo sauce...\$240.

Add in: chicken \$87, shrimp \$150, roasted veggies \$77

Fresh salad selections (select two): Spring, Caesar, Tuscan...\$9

Mini gourmet wraps (30 pieces), one selection from: Pesto chicken, Roast beef with white cheddar and chipotle mayo, Roasted veggie with feta, Chicken Caesar...\$180

Carving station: Top loin of beef, au jus & horseradish sauce...\$24

Omelet station: pick up to four fillings: Sauteed mushrooms, cheese, tomatoes, sweet peppers, shrimp, goat cheese, jalapenos, onions, spinach (additional fillings \$2)...\$21

Breakfast Side:

Potato pancake canape with smoked salmon, sour cream...\$4

Bacon scalloped potatoes...\$5

Oatmeal, with raisins, brown sugar, milk (oat milk on request)...\$7

Bagels, cream cheese, smoked salmon, tomatoes, red onion...\$15

Pecan puffs (2 doz)... \$47

Orange-scented chocolate chip shortbread (2 doz)...\$54

Chocolate chip brownies (2 doz)...\$47

Petite palmiers (2 doz)...\$47

Orange spice tea cookies (2 doz)...\$47

Mini trifle shots: vanilla, chocolate or red velvet, with berry sauce, whipped cream and a berry on top (2 doz)...\$72



Sweet Side:

Berry smoothie shots (2 doz)...\$64

Chocolate covered strawberries (1 doz)...\$4

Fruit tarts (1 doz)...\$64

Spiced apple-walnut tea cake (25 squares)...\$47

Apricot or cranberry-lemon scones (1 doz)...\$36

Mini trifle shots: vanilla, chocolate or red velvet, with berry sauce, whipped cream and a berry on top (2 doz)...\$72

Prices are per person unless otherwise noted. Pricing is based on a minimum of 75 guests. For less than 75 guests, please add \$7 per person. A minimum of two wait staff or culinary staff will be added at \$45 each, per hour, with a 4-hour minimum. Please ask about menu selections for your vegetarian, Vegan or gluten-sensitive guests. Prices subject to applicable taxes and 22% Admin/Service Charge.