

# *brunch menu*

## **Traditional**

European Pastries, Muffins, Croissants, Donuts  
Bacon & Sausage  
Pancakes & Waffles with Whipped Cream & Syrup  
Traditional Eggs Benedict  
Chef Created French Omelettes  
Scrambled Eggs & Home Fries

## **Salads & Charcuterie**

Heritage Greens with Fennel, Grape Tomatoes, Toasted Almonds, White Balsamic Vinaigrette  
Traditional Caesar Salad  
Couscous & Chickpea Salad  
Potato Salad with Rosemary  
Selection of Cured Meats & Prosciutto  
Hot Peppers, Olives, Gherkins, Artichokes, Roasted Peppers

## **Seafood**

Cold Smoked Salmon & Capers  
Chilled Jumbo Prawns with Cocktail Sauce  
PEI Mussels with Roasted Garlic, Herbs & White Wine

## **Chefs Carving Station**

Fresh Herb & Pepper Roasted Beef Striploin with Horseradish & Red Wine Jus  
Maple-Grainy Mustard Glazed Ham with Sherry Sauce

## **Hot Selections**

Chef's Inspired Soup with Rolls & Butter  
Orecchiette Pasta with Asparagus, Cultivated Mushrooms, Lemon Cream Sauce, Parmesan  
Maple Glazed Atlantic Salmon Fillet  
Roasted Chicken with Sweet Chili Sesame Sauce  
Roasted New Potatoes  
Spring Vegetable Medley

## **Sweet**

Sticky Toffee Pudding with Caramel Sauce  
New York Cheesecake, Assorted Cakes & Tortes  
Apple Pies, Cupcakes, Assorted Squares & Cookies, Fresh Fruit Platter  
Ontario & Quebec Cheese Board with Biscuits  
Chef's Flambe Station