



Brunch Menu

Welcome Mimosa Cocktail during Reception

Salads

(Choice of 2)

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

Breakfast Items

(Choice of 2)

Poached Egg with Peameal Bacon on an English Muffin topped 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: Fried Rustic Herb Red Skin Potatoes Home-style Fries, Golden Hash Brown Patties

Choice of 1: Chourico, Farm Sausage, Peameal Bacon, Crisp Bacon,

Hot Items

(Choice of 1 Meat & 1 Pasta)

Slow Roasted Prime Beef, Bbq Chicken,
Seared Herb Crusted Supreme of Chicken, Veal Marsala
Penne Primavera, Penne a la Vodka, Cheese or Veal Tortellini

Brunch Includes:

Plain and Fruit Yogurt,
Butter, Multigrain & Chocolate Croissants, Assorted Danish Pastries, Assorted Muffins,
Fruit Preserves & Butter,
Fresh Fruit Salad
Orange Juice
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Tea & Assorted Herbal Teas

Adult \$53.00 (Ages 13+)

Children Half price (Ages 3-12yrs)

Plus HST and Service Charges