



SUNDAY BRUNCH MENU

BREAD & PASTRY

- assorted breads (*including gluten free*), pastries and charcuterie platter

SOUP

- Tomato Basil Bisque (*vegan upon request*)
- Salmon Seafood Chowder

SWEET & SAVORY

Freshly Made Waffles Station

- Choice of Topping, strawberry compote, peaches, maple syrup, whipped cream
- Crispy Buttermilk Fried Chicken
- Pancakes
- Banana Foster French Toast Sticks

MADE TO ORDER EGGS STATION

Build Your Own Benedict

- Freshly poached eggs & fresh toasted English muffins
- Selection of fried chicken, smoked salmon, Cajun shrimp, honey ham, Spinach & mushroom, and avocado. Champagne hollandaise, arugula

Omelets

- Cheddar, mushrooms, bell peppers, green onions, tomato, spinach, bacon, ham (*Vegan upon request*)

COLD & CHILL DISPLAY

- Fresh seafood, including prawn cocktail, mussels, clams and shrimp
- Chef's selection of salads

HOT ENTRÉE

- Deep Fried Crispy Hash browns
- Double Smoked Bacon
- Turkey Sausage
- Pork Sausage
- Scrambled Eggs | *Cottage cheese, chives*
- Chef Attended Slow Roasted Angus Beef, Honey Glazed Ham | Au jus, horseradish, Dijon mustard
- Chef's selection of hot lunch entrees (*including seafood, chicken and vegetarian options*) please call to inquire about this Sunday's selection

ALL YOU CAN SWEET

Dark Chocolate Fountain

- Strawberry, Profiteroles, Marshmallows, Rice Krispies, Doughnuts

Assorted Individual Desserts

- Tiramisu, Strawberry Shortcake, Chocolate Mousse, Apple Crumble, Classic French Macaron, Cake Lollipops, Petit Fours, Nanaimo Bar, Brownie Bites (*vegan*)

Cakes, Tarts & Pies

- N.Y. Cheese Cake, Chocolate Decadence, Black Forest, Pecan Tart, Lemon Meringue Pie
- Freshly sliced seasonal fruits
- Cookies

