

Brunch Buffet

*Assorted Home Baked Muffins, Croissants and Bagels
Creamery Butter, Cream Cheese and Fruit Preserves*

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Home Fried Breakfast Potatoes and Crispy Bacon or Sausage

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French Toast with Warmed Maple Syrup and Fresh Berries

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Assorted Cold Cereals

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*Chafing Dish of Scrambled or egg whites Eggs
(With your choice of Domestic cheese, onion, tomato, mushroom and Herbs)*

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Smoked Fish Display

Assortment of Smoked Fish to Include:

Smoked Salmon and Smoked Whitefish

Dipping Sauce, Capers, Tomatoes, Onions and Cucumbers

★

Salad Bar choice of Caesar or Chopped Garden Salad

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Pasta Dish

Pasta Choice: Rigatoni, Penne, Spaghetti, Fettuccine, Rotini and Farfalle

Sauce Choices: Chicken & Broccoli, a la Vodka, Primavera, Bolognese,

Wild Mushroom Cream Sauce

And

Chicken and Salmon (for each entree additional of \$5++ per person)

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Fresh Sliced Fruit Platter

Assorted Chilled Juices and Soft Drinks

Freshly Brewed Gourmet Coffee, Tea and Decaffeinated Coffee

\$36.00++ per person

BRUNCH BUFFET ENHANCED

Sable -Market Price

Whitefish Salad-\$5.00++ per person

Miniature Pastries-\$5.00++ per person

Egg Salad- \$2.00++ per person

Tuna Salad- \$2.00++ per person

TO ADD

Omelette Station

(A \$100.00+ Chef Attendant Fee Will Apply)

Omelettes Prepared to Order: Farm Fresh Eggs, Egg Whites and Egg Beaters, Mushrooms, Peppers, Onions, Assorted Domestic Cheeses, Tomatoes and Herbs