

# BRUNCH BUFFET

## ACCOMPANIMENTS

Assorted Breakfast Pastries  
Scrambled Eggs

Hash Browns  
Smoked Bacon & Sausage

## SALAD SELECTIONS—Choice of Two

Artichoke and Chickpea Salad  
Roasted Marinated Vegetables  
Classic Caesar  
Black Bean and Sweet Corn Salad

Marinated Roma Tomatoes with Balsamic Dressing  
Organic Mixed Greens with Dressing  
Sundried Tomato Potato Salad  
Traditional Greek Salad

## HOT SELECTIONS—Choice of One

Wild Salmon Fillets with Mango Salsa  
Stuffed Pork Loin with Balsamic Sauce  
Spinach & Ricotta Cannelloni served with a  
Pesto Cream Sauce

Penne Alfredo with Grilled Local Chicken  
Stuffed Chicken with Mushroom Sauce  
Cheese Tortellini with Tomato Pesto Sauce  
Grilled Polenta with Navy Beans and Tomato Sauce

## ENTRÉE SELECTIONS—Choice of One

Omelette Station: Ham, Shrimp, Mushroom, Green Onion, Tomatoes, Peppers & Cheese  
Slow Roasted Carved Baron of Beef au Jus and Horseradish  
Oven Roasted Turkey with Sage & Cranberry Stuffing  
Baked Salmon Fillet with Mango Salsa  
Roasted Loin of Pork with Dijon Sauce  
Slow Baked Maple Dijon Ham

## DESSERT

Selection of Cakes, Dessert Squares | Freshly Brewed Coffee and Teas

\$28.95

Plus 5% GST and 15% Gratuity

## CHEF'S BUFFET ENHANCEMENTS

Extra Salad—\$2.95 per person

Extra Hot Selection—\$3.95 per person

Add Apple & Peach Crumble with Ice Cream—\$2.95 per person

Upgrade Carved Item to Prime Rib—\$5.95 per person

Upgrade to BBQ Items (from Carved Item) - \$5.95 per person

(BBQ Items include choice of: 6oz Wild Salmon Fillets,  
8oz Sirloin Steak, BBQ Chicken with Texas BBQ Sauce,  
or Slow Cooked BBQ Ribs with Texas BBQ Sauce)