

BRUNCH MENU

•39.00 per person

For additional entrée choices prices will be adjusted

Freshly Brewed Polar Bear blend fair trade coffee, decaffeinated coffee and tea


Orange and Apple Juice

Selection of freshly baked rolls, pastries and Danish

Jams and butter


Sliced fresh fruit and berry platter with yogurt and granola


French toast with berry compote and syrup


 Scrambled Eggs


 Bacon

Sausage

 Home style hash browns

 Mixed green salad with herb vinaigrette and buttermilk dressing


 Grilled marinated vegetable platter balsamic vinaigrette

 Roasted chicken breast with red wine mushroom and shallot sauce

Chef's selection of tortes and cheesecakes

Brunch Enhancements

Eggs

 Omelettes prepared to order with a variety of fillings

• 11.00 per person

Eggs Benedict, poached eggs with ham or sauteed spinach, toasted English muffins and hollandaise sauce

• 8.50 per person

 Vegan Option

 Gluten Free Option



Salads

• add 3.00 per salad

Caesar Salad

Pasta Salad with creamy dill dressing


 Baby potato salad


  Spinach salad with fresh strawberries, red onions, toasted almonds and sundried blueberries with a balsamic raspberry vinaigrette



 Broccoli and cheddar salad


Vegetables

• add 3.00 per vegetable

 Mixed fresh vegetables (broccoli, zucchini, carrots, and red pepper)



 Honey and thyme glazed carrots

  Roasted root vegetables (carrots, turnips, parsnips, red pepper and red onion)


 Green beans with caramelized shallots and tarragon

Starches

• add 3.00 per starch



  Herb roasted red potatoes



  Lemon and oregano roasted red potatoes

 Garlic mashed Yukon Gold potatoes

 Basil pesto mashed Yukon Gold potatoes

  Wild Rice pilaf

  Roasted sweet potatoes with parsley and rosemary

  Mashed sweet potatoes with fresh basil and maple syrup

Food Allergy Concerns?

Please talk to our catering office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.

Additional charges may apply.