



## ***European Style Breakfast Buffet***

**\$18** *(per person)*  
*(Plus service charge and sales tax)*

*Sweet and savory breads, muffins, croissants  
butter and house-made jam*

*Bacon or Sausage*

*Scrambled Eggs*

*Breakfast Potatoes*

*Seasonal Fruit*

*"Pain Perdu" French Toast add \$3 (per person)*

***Beverage Service \$3*** *(per person)*  
*Juice, Soft drink, Coffee or Tea*

***Appetizers and desserts are available separately***

*All prices and menu items subject to change*

***Chef***  
*Shane McMahon*



## Brunch Event Menu

**\$23** (per person)

*(Plus service charge and sales tax)*

*Our brunch is served with an assortment of  
house-made jams, spreads and breads for the table*

### Brunch Selections

*Please select 3 options for the entire group*

*1 pre-selected entrée per person*

#### Breakfast Américain

*Two eggs over medium or scrambled, house fries,  
applewood smoked bacon and seasonal fruit*

**or**

#### Œufs Pochés à la Florentine

*Poached eggs over croissant, Bloomsdale spinach topped with hollandaise*

**or**

#### Pain Perdu

*Brioche French toast with fresh house-made strawberry syrup and  
Grand Marnier crème fraîche*

**or**

#### Quiche Lorraine

*Smoked ham and Gruyère cheese quiche served with mesclun salad*

### Dessert

*You may select 1 option for your entire group*

*(You may choose to bring a cake and we will deduct \$4 from the menu price  
and a \$2 per person cake-cutting fee will apply)*

**Chocolate Decadence or Lemon Tart**

**Beverage Service \$3** (per person)

*Juice, Soda, Coffee or Tea*

*All prices and menu items subject to change*

**Chef**

*Shane McMahon*