



# Brunch Buffet

*Includes assorted juices, coffee, and tea.*

## **Option 1- \$27.00 pp.**

Freshly Baked Muffins, Danish and Croissants with Preserves, Marmalade, and Butter  
Assorted Bagels and Flavoured Cream Cheese  
Farm Fresh Scrambled Eggs  
Buttermilk Pancakes or Belgium Waffles with Maple Syrup (*with Chef*)  
Turkey Sausages  
Home Fried Potatoes with Green Onion  
Domestic Cheeses, Sliced Fresh Seasonal Fruit with Berries & Flavored Yogurt Dip

## **Option 2 - \$33.50 pp.**

Breakfast Pastries (*Bagels and Cream Cheese, Muffins, Croissants*)  
Spinach and Mandarin Salad  
Lemon Scented Couscous  
Pasta Primavera Salad  
Domestic Cheese and Crackers  
Hummus and Pita Points  
Gravlax garnished with Lemon Slices and Capers  
Quiche filled with Asparagus **or** Smoked Bacon, Aged Cheddar and Mushrooms  
Vegetable Stir Fry  
Seasoned Rice  
Fresh Rolls and Butter  
Sliced Fresh Fruit

## **Option 3- \$40.00 pp.**

Breakfast Pastries (*Bagels and Cream Cheese, Muffins, Croissants*)  
Made-to-order Omelets Station (*with Chef*)  
Pancakes with Maple Syrup  
Assorted Sliced Fresh Fruit with Berries & Flavored Yogurt Dip  
Artisan Granola  
Domestic Cheese Tray  
Centurion Garden Salad with dressings  
Greek Pasta Salad & Grilled Vegetable Quinoa Salad  
Cold Whole Poached Salmon with Russian Sauce  
Fresh Rolls and Butter

*All packages are current as of September, 2017.*

*Prices are subject to change and are exclusive of applicable taxes and administrative fees.*

