



Sunday Brunch 10/27

Your Brunch experience will start off with complimentary champagne & caramel rolls

APPETIZER

Boo Berry Berry Salad GF

spinach, seasonal berries, brie, onion, candied almonds w/ strawberry poppyseed dressing

Spine Chilling Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Jack O Lantern Smoothie

pumpkin

“Eyeball” Meatball Slider

Italian meatball with our house made red sauce served on a brioche bun with parmesan cheese

BREAKFAST

Eerie Eggs Benedict

english muffin, canadian bacon, poached egg with hollandaise and breakfast potatoes

Ghoulish Quiche

black forest ham, caramelized onions and brie served with breakfast potatoes and fruit

Haunted Roast Beef Hash

diced sirloin, onion, and fried potatoes, topped with hollandaise sauce and fresh fruit

Booberry Pancakes

homemade fluffy pancakes served w/ real maple syrup

ENTREES

SERVED W/ VEGETABLE & STARCH (CHEF'S CHOICE)

Spooky Sweet Chili and Garlic Shrimp Skewers

served with rice pilaf

Creepy-crawly Chicken Tikka Masala

tender chicken in a rich tikka masala sauce served over rice pilaf

Mummy Elmo Sirloin GF

choice 1881 sirloin w/ mushroom jus lie with roasted rosemary baby red potatoes

Fang-tastic Fish & Chips

cod served with homemade tartar sauce

Petrifying Pork Prime Rib GF

slow roasted w/ pork jus lie, served with roasted rosemary baby red potatoes

Wicked Wild Mushroom and Boursin Risotto

creamy risotto with wild mushrooms and boursin cheese

DESSERTS

each person will get one of each:

Chocolate Decadence, Pumpkin Creme Brulee, Pumpkin Sugar Cookie