



Sunday Brunch

03/24

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

APPETIZER

Fresh Fruit & Yogurt Parfait
assorted berries, vanilla yogurt, and granola

Shrimp Cocktail GF
three shrimp w/ cocktail sauce

Beet & Arugula Salad GF
tender red beets, watermelon radish, walnuts, herbed chèvre, arugula, red onion and a walnut vinaigrette

Lox & Bagel
cream cheese, onion, tomato, and capers

BREAKFAST

Eggs Benedict
English muffin, Canadian bacon, poached egg with hollandaise and breakfast potatoes

Mushroom & Swiss Quiche
served with breakfast potatoes and fresh fruit

White Chocolate and Macadamia Nut Pancakes
served with real maple syrup and fresh fruit

Omelet GF
ham and cheese served with breakfast potatoes and fresh fruit

ENTREES

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

Prawns & Pasta
sauteed prawns with mushrooms, tomatoes, scallions, tossed with linguini, white wine, garlic & parmesan- reggiano

Carved NY Strip GF
brandy cream sauce with mashed potatoes

Chicken Marsala GF
mushrooms and marsala sauce served with wild rice

Roasted Pork Loin GF
bbq bourbon glaze with mashed potatoes

Cheese Tortellini
with broccoli and alfredo sauce

Roast Duck GF
peppercorn cream sauce and mashed potatoes

DESSERTS

each person will get one of each:
Chocolate Eclair, Raspberry Creme Brulee, Blueberry Strudel