



Authentic Brunch

(Minimum 75 people)

Fruit & Cheese Platter

Tray of Smoked Salmon with the Traditional Accompaniments

Fresh Breakfast Pastries and Breads

Wild Field of Greens with Assorted Dressings

Omelette Station

Our Chef will Fold Omelettes or Flip Eggs any Style

We offer an Ever Changing Fresh Selection of Ingredients that You can Choose From.

Fresh Filet of Cod in a Light White Wine Mushroom Sauce

Medallions of Chicken Florentine

Fresh Medley of Seasonal Vegetables

Oven Roasted Potatoes of Rice

Bacon and Sausage.

Choice of one of the Following:

Pasta Station

Our Chefs will Entice Your Palate with an Assortment of Pastas
Tossed in Traditional Sauces Accompanied by a Wholesome Selection
of Fresh Ingredients

OR

Carving Station

Choose one of the following Carvery Items

Honey Glazed Ham

Or

Slow Roasted Seasoned Top Round Of Beef

Or

Slow Roasted Porkloin

All Carvery items will be Accompanied with Their Traditional Sauces



Dessert Table

Our Chef will Choose for You the Most Delectable and the Most
Savory Style of Desserts that will have You Coming Back for More

Assorted Juices, Coffee, Decaffeinated Coffee,

And Selection of International Teas

\$ 25.95 per person

plus additional Chef Fee \$50 per Chef

ALL PRICES SUBJECT TO SERVICE CHARGE AND TAXES
MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE.