

Wedding Brunch Packages

Minimum of 25 Guests. All items are priced per person. For groups of less than 25 please add \$4.00 to the menu price. All prices are subject to applicable HST & gratuities.

Option 1 **\$24.50**

Chilled Fruit Juices

Freshly Baked Muffins, Croissants and Breakfast Breads

Butter, Honey and Fruit Preserves,

Crudités Platter with Zesty Dip

Mixed Greens with Assorted Dressings,

Red skin Potato Salad, Tomato Bocconcini Salad

Chilled Shrimp with Seafood sauce

HOT ENTREES:

Farm Fresh Scrambled Eggs

Smoked Bacon and Country Sausage

Carved Honey Glazed Ham

Fillet of Crab & Shrimp Stuffed Sole with Lemon

Penne Rigate with Marinara Sauce

Grilled Chicken Breast masked in Alfredo Sauce and freshly diced tomatoes

Seasonal vegetables

DESSERTS:

Chef's Pastry Table featuring Delicious Cakes and Sweets

Domestic and Imported Cheese, Fruit Platter

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Tea

Option 2 **\$17.50**

A Selection of Sliced Fresh Fruit and Melon

Chilled Fruit Juices

Freshly Baked Muffins and Croissants

Butter, Honey and Fruit Preserves

Assorted Grains and Cereals

Western Style Scrambled Eggs

Cinnamon Supreme French Toast with Syrup

Home Fried Skillet Potatoes

Country Bacon and Sausage

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Tea

May We Suggest

Brunch Cooking Station

\$5.95 per person

Omelets / Pasta / Chocolate Fountain freshly prepared in your private function room by a member of our culinary team

Jumbo Shrimp Tower (Approx. 100 pieces)

\$225.00 per display

(Served with lemons and cocktail sauce)

Champagne Toast or Mimosa's

\$3.50 per person