

# BRUNCH MENU

## Pastry & Bread Basket:

ASSORTMENT OF BREAKFAST PASTRIES INCLUDING ASSORTED MUFFINS, BAGELS AND CROISSANTS  
WITH SPREADS AS WELL AS BREADS AND ROLLS

## Fruit & Cheese:

FRESH SEASONAL FRUIT DISPLAY AND DOMESTIC & IMPORTED CHEESE WITH ASSORTED CRACKERS

## Seafood Display: (select 1)

ASSORTED SUSHI WITH GINGER & WASABI AND CHILLED SHRIMP WITH COCKTAIL SAUCE AND LEMON WEDGES  
SMOKED FISH DISPLAY OF SMOKED SALMON, WHITEFISH, WHITEFISH SALAD & PICKLED HERRING

## Breakfast Entrée: (select 1)

CHEESE BLINTZ SERVED WITH SOUR CREAM AND FRUIT SAUCE  
QUICHE – **CHOICE OF** SMOKED SALMON & CHIVE, MUSHROOM & LEEK OR HAM & ASPARAGUS  
EGGS/OMELET STATION – COOKED TO ORDER

## Lunch Entrée: (select 1)

MARYLAND CRAB CAKES  
CHICKEN FRANCAISE WITH A WHITE WINE & LEMON SAUCE  
TILAPIA SERVED WITH A MANGO & PINEAPPLE TEQUILA SAUCE  
GRILLED CHICKEN CAPRESE WITH MOZZARELLA, BASIL AND PROSCIUTTO  
MOJO MARINATED PORK TENDERLOIN  
CARVING STATION – **CHOICE OF** ROASTED TURKEY BREAST, MAPLE GLAZED HAM, OR ROAST BEEF

## Side Items: (select 2)

BREAD PUDDING  
BREAKFAST MEAT – **CHOICE OF** SMOKED BACON, CANADIAN BACON OR SAUSAGE  
HERB ROASTED BREAKFAST POTATOES  
ORZO WITH FETA CHEESE, OLIVES, CARROTS & SPINACH  
PASTA WITH HEARTS OF PALM, ROASTED PEPPERS, BROCCOLI & BASIL  
TABOULI SALAD WITH CHIC PEAS, PARSLEY, TOMATOES, CUCUMBER, RED ONION, LEMON JUICE & OLIVE OIL

## Dessert:

ASSORTMENT OF RUGULAH AND MINIATURE PASTRIES

**Freshly Brewed Coffee & Tea Service**