



Brunch Buffet

\$68.00/Person | Minimum 100 Guests

An additional charge of \$16.00 per person will apply for groups with less than the minimum number of guests.

SEASONAL SOUP OF THE DAY

SALAD TABLE

Organic Greens, Romaine (DF | GF)

Cherry Tomatoes, Cucumbers, Sun-dried Cranberries, Parmesan, Herb Croutons

Balsamic Dressing, Creamy Ranch Dressing

Chef's Selection of Two Compound Salad

SEAFOOD BAR

Herb Marinated Mussels, Peel and Eat Shrimp (DF | GF)

CHARCUTERIE & CHEESE

Chef's Selection of Cheese & Artisan Cured Meats

Crackers, Fruit Compote, Marinated Olives, Grapes

BAKERY SELECTION & BREAKFAST HOT ITEMS

Croissant & Homemade Scones

Maple Bacon, Waffle, Scrambled Eggs

Upgrade Scrambled Eggs to Eggs Benedict (+\$5)

ENTRÉES

Mediterranean Branzino, Clams, Saffron & Citrus Sauce (GF)

Chicken Parmesan or Chicken Cordon Bleu

Kung Pao Tofu (Western & Vegan Options Available)

Maple Glazed Seasonal Vegetables (DF | GF)

Garlic & Herb Whipped Potatoes (GF)

DESSERT TABLE

Chef's Selection of House-Made Desserts

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

Orange Juice & Apple Juice

ADD-ONS | \$12 Per Choice

Rosemary Dusted Lamb Leg (Carving)

Overnight Braised Short Ribs

Orange & Citrus Muscovy Duck Breast | Cherry Jus

DF = Dairy-Free | GF = Gluten-Free

All prices are subject to current applicable taxes and service charges and may change at any time.
Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.