
SPECIALTY BRUNCH MENU

HORS D'OEUVRES

Seasonal Fresh Fruit Salad with Mint and Honey

Assorted Petite Breakfast Pastries

BRUNCH

Caesar Salad

Served with croutons, parmesan cheese, house Caesar dressing

Chilled Prawns

Served with pear cocktail sauce

Vegetarian Quiche (V)

Oven Roasted Rosemary Red Potatoes (V)

Dill Crusted King Salmon

Served with pink peppercorn buerre blanc

With Your Choice, Select One of the Following:

Hand-Carved Breast of Turkey with Cranberry Relish (GF)

Scrambled Egg, Bacon, and Sausage

Hand Carved Tri Tip (GF)

Includes Rolls & Butter

*(V)-Vegetarian, *(VG)-Vegan, *(GF)-Gluten Free

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU