Specialty Brunch Menu

Cuisine from a different point of view

Tier One

Seasonal Fresh Fruit Salad with Mint and Honey Assorted Petite Breakfast Pastries Vegetarian Quiche Oven Roasted Rosemary Red Potatoes

With Your Choice, Select One of the Following:

Hand-Carved Breast of Turkey with Cranberry Relish Scrambled Egg, Bacon, and Sausage Roasted Pork Loin with Apricot Chutney

Tier Two

Caesar Salad – Served with croutons, parmesan cheese, house Caesar dressing Seasonal Fresh Fruit Salad with Mint and Honey
Assorted Petite Breakfast Pastries
Chilled Prawns – Served with pear cocktail sauce
Vegetarian Quiche
Wild Mushroom Risotto
Dill Crusted King Salmon – Served with pink peppercorn buerre blanc
Assortment of Miniature Desserts

Please contact your Event Manager to customize your menu