



SUNDAY BRUNCH

Always includes:

Bakery fresh selection of breakfast pastries and breads,
Short stack of buttermilk pancakes,
Peppered scrambled eggs,
Eggs Benedict Florentine
Maple smoked bacon,
Hash brown potatoes,
Butter & preserves,
Country sausage,
Chilliwick honey,

3 Salads:

Wild & gathered greens, berries, mandarin oranges, balsamic vinaigrette,
Classic Caesar salad, pesto croutons, Parmigiano Reggiano,
Thai noodle salad, tomato & cucumber, rice wine dressing,
Pasta salad, Pacific baby shrimp, pesto mayonnaise,
Medley of baby lettuce, oil & vinegar dressing,
Fire-roasted bell peppers, lemon thyme oil (GF),
Sicilian fennel & orange salad, mint, red onion (GF),
Sweet Corn, chili, cilantro, assorted peppers,
Lemon & mint coriander cous cous salad,
Mesclun greens, onion, tomato,
Potato salad,
Spicy bean,

1 Platters:

Calabrese salami, capicolli, Genoa salami, mortadella, prosciutto,
Seafood medley, clams, black mussels, herb vinaigrette,
Executive Cheese Platter,
Vegetable crudité,
Antipasto,

2 Main courses :

Penne, tomato sauce or cream sauce or olive oil, or white wine, or garlic & herb sauce
Vegetable chow mein, julienne of carrot, celery, onion, bean sprout, green onion;
Broiled Salmon filets. Citrus orange parsley sauce Baked vegetable lasagna
Baked salmon, capers, lemon, roasted pepper herb butter sauce (GF)
Roasted grain-red beef striploin, Pinot Noir sauce
Roasted tilapia, bacon, thyme cream sauce (GF)
Wild BC salmon, orange-grapefruit ginger sauce;
Grilled chicken breast, Italian herbs jus (GF)

Gilled breast of chicken, herb mushroom jus
Roasted Herb & lemon spiced chicken
Baked cod, pineapple corn salsa
Chicken Cacciatore (GF)
Thai red curry chicken,
Baked meat lasagna
Chicken Parmigiana
Chicken teriyaki,
Braised lamb

3 Side dishes:

Steamed long grain rice pilaf, pesto, spring vegetables (GF)
Rosemary garlic mashed potatoes (GF)
Minted baby roast potatoes (GF)
Grilled seasonal vegetables (GF)
Savory rice pilaf, fine herbs
Grilled roasted potatoes
Medley of vegetables
Jeera Potatoes,

Assorted desserts& fruit platter

Gourmet regular & decaffeinated coffee & tea
Assorted juices

\$35.00 per person plus gratuities and tax.