



SUNDAY BRUNCH

Always includes:

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

4 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,
Sicilian fennel & orange salad, mint, red onion (GF),
Fire-roasted bell peppers, lemon thyme oil (GF),
Medley of baby lettuce, oil & vinegar dressing,
Sweet Corn, chili, cilantro, assorted peppers,
Lemon & mint coriander cous cous salad,
Mesclun greens, onion, tomato,
Potato salad,
Spicy bean,

3 Platters:

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

3 Main courses:

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

Grilled chicken breast, Italian herbs jus (GF)
Roasted Herb & lemon spiced chicken
Baked cod, pineapple corn salsa
Baked vegetable lasagna
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

Action Stations

Omelette

Waffle

1 Carving Station Options:

Rosemary leg of lamb, Dijon crusted boneless leg of lamb,
Maple glazed ham mustard, maple sauce,
Roast strip loin of Alberta beef onion jus,
Roast turkey,

\$45.00 per person plus gratuities and tax.