

## BRUNCH / TEA MENU

*\*Some items may require staff and rentals for an additional cost*

<b>Croque Monsieur</b>	<b>4.25</b> (min 6)
Mini grilled cheese with black forest ham or turkey, and cheese gratin on top	
<b>Croque Madame</b>	<b>6</b> (min 6)
Croque monsieur topped with a quail egg	
<b>Huevos rancheros</b> Veg GF	<b>7</b> (min 6)
Vegetable chilli served in a mason jar, topped with a fried egg and avocado	
<b>Mini Quiche</b> Veg	<b>3.75</b>
three-inch mini quiche, choose from Wild Mushroom Spinach & Brie or Grilled Vegetables & Aged Cheddar	
<b>Bagel with Spreads</b>	<b>7.5</b>
Egg salad, tuna salad, cream cheese or whipped butter served with sliced tomatoes, cucumbers and red onions	
<b>Mini Lox &amp; bagels</b>	<b>9</b>
open face mini bagel topped with thinly sliced smoked salmon, whipped cream cheese, capers and red onion	
<b>Mini Finger Sandwich/Wheel</b>	<b>2.75</b>
choose from egg salad, tuna salad, or cream cheese & cucumber	
<b>Mini Croissant Sandwiches</b>	<b>5.5</b> (min 6)
Three-inch mini croissant to choose from: Black Forest Ham and Cheddar cheese with lettuce, tomatoes and mayonnaise / Deli Turkey with Brie, cranberry mayonnaise, lettuce and tomato or Spinach with artichoke and Feta cheese	
<b>Pumpernickel Bagel</b>	<b>12.5</b> (min 6)
Served with cream cheese and coho smoked salmon	
<b>Potato Latkes</b> Veg GF	<b>4</b> (min 6)
shredded potato mixed with onion and egg, topped with sour cream	
<b>Salmon Poke</b>	<b>13.5</b>
sesame forbidden rice, edamame, cucumber, purple cabbage, scallions, seaweed, spiced aioli with ponzu dressing	
<b>Fish 4-inch Taco</b>	<b>8</b>
fried haddock, carrot slaw, cilantro, lime créma	
<b>Tuna Poke</b>	<b>16.5</b>
marinated forbidden rice, ponzu, purple cabbage, scallions, edamame, cucumber, seaweed, spiced aioli, mango, sesame soy dressing	

<b>Lobster Mac and Cheese</b>	<b>19.50</b>
creamy cheese sauce, lobster meat and Parmesan breadcrumbs	
<b>Pulled Beef Short Rib Parfait</b>	<b>11</b>
braised short rib, garlic mash potato, pickled red onion, served in a jar	
<b>Hand-made Gnocchi</b>	<b>12</b>
tossed in a beef and veal Bolognese, topped with micro basil	
<b>Ricotta Spinach Agnolotti</b> Veg	<b>16</b>
with a rosé sauce and sautéed leeks	
<b>Grilled King Oyster Mushrooms</b>	<b>11</b>
with white bean puree, grilled red cabbage, and chilli garlic rapini	
<b>Veg Eggplant Involtni</b> V	<b>14.5</b>
tofu cheese, angel pasta, tomato sauce, basil, panko	
<b>Cheese Platters</b> Veg	<b>19</b>
a playful display of imported and domestic cheese boards that artfully present pickled vegetables, olives, fresh fruit, dried fruits, nuts, fruit jam, olive tapenade, bread, crostini, and crackers	
<b>Continental Breakfast Pastries</b>	<b>5</b>
mini danishes, mini muffins, and mini croissants served with our house-made preserves (2pc per pp)	
<b>Fruit Salad Bowl or Cup</b>	<b>5</b>
seasonal fruits, cut and tossed with freshly squeezed orange juice, served in a large bowl or individual cup	
<b>Fruit Skewers</b>	<b>5</b>
may include pineapple, melons, strawberries, and grapes, served on a skewer	
<b>Baked French Toast Platter</b>	<b>5.5</b>
made with house brioche bread, berries, served with Quebec maple syrup and fresh berries	
<b>Baked French Toast Skewers</b>	<b>5.5</b>
made with house brioche bread served on a skewer with maple syrup and whipped cream on the side	
<b>Pancakes Skewer</b> Veg	<b>5</b>
3 mini pancakes served with maple syrup and whipped cream	
<b>Mini Waffles</b> Veg	<b>3.95</b>
2" served with whipped cream and berry coulis	
<b>Chocolate truffles</b>	<b>3.25</b>
a selection of our gourmet chocolate truffles	
<b>Mini Gourmet Cookies</b>	<b>2.95 / 3.25</b> GF
an assorted selection of our gourmet soft cookies	

**Power Energy Bites V GF 3.95**

assorted made with dates and orange zest

**Delightful Bites 3**

A selection of seasonal decadent & creamy dessert bite-sized squares (may contain nuts)

**Mini Macaron 3.25**

our house-made almond-meringue pastry cookie "sandwiches" with a delicious filling

**Mini Cupcakes 3.75**

assorted bite-sized cupcakes innovatively decorated

**Mini Cream Tartlets 3**

Choose from: pastry cream, lemon meringue or coconut cream, key lime

**3" Berry Crumble or Mini Apple Pie 3.75**

**Mini Shooters 4.25**

an assortment of dessert shooters (personalized to your event or theme), for example, tiramisu, chocolate mousse, or panna cotta, etc

**Freshly Squeezed Orange Juice 1L with pulp \$15**

**Freshly Squeezed Grapefruit Juice 1L with pulp \$15**

**Bagel station 7.5**

A complete station for your guests with two kinds of mini bagels for them to choose the toppings that include: Egg salad, tuna salad, cream cheese, whipped butter, sliced tomatoes, cucumbers, and red onions

Add Smoked Salmon 2 oz **7.5**

Add Salmon Gravlax 2 oz **6.5**

**Grilled cheese station 11.5**

*\*staff and rentals required \**

A station to Wow your guests with a chef making freshly grilled cheese sandwiches to your liking, the station includes a variety of breads, cheddar, gruyere, brie cheese, caramelized onions, roasted peppers, sliced tomatoes, spinach, sliced pear, black forest ham, deli turkey, and bacon

**Mini Dessert (3pc/pp) 12**

Assorted mini desserts may include seasonal: shooters (such as tiramisu or chocolate mousse), tarts, cheesecake, mini lemon squares, brownies, soft gourmet cookies, and decorative berries

**Fruit 7**

beautifully displayed seasonal fruits, sliced and whole, with berries and grapes

**Tiramisu 11**

Go big for an awesome option of a Chef making tiramisu to your liking with ladyfingers infused in choice of espresso, Kalua and espresso or Marsala and espresso, topped with creamy mascarpone and dusted with Ecuadorian cocoa and chocolate bits.