

BRUNCH / TEA MENU

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

Croque Monsieur	4.25 (min 6)
Mini grilled cheese with black forest ham or turkey, and cheese gratin on top	
Croque Madame	6 (min 6)
Croque monsieur topped with a quail egg	
Huevos rancheros Veg GF	7 (min 6)
Vegetable chilli served in a mason jar, topped with a fried egg and avocado	
Mini Quiche Veg	3.75
three-inch mini quiche, choose from Wild Mushroom Spinach & Brie or Grilled Vegetables & Aged Cheddar	
Bagel with Spreads	7.5
Egg salad, tuna salad, cream cheese or whipped butter served with sliced tomatoes, cucumbers and red onions	
Mini Lox & bagels	9
open face mini bagel topped with thinly sliced smoked salmon, whipped cream cheese, capers and red onion	
Mini Finger Sandwich/Wheel	5.5 (2pc)
choose from egg salad, tuna salad, or cream cheese & cucumber	
Mini Croissant Sandwiches	5.5 (min 6 of each)
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	
Pumpernickel Bagel	12.5 (min 6)
Served with cream cheese and coho smoked salmon	
Potato Latkes Veg GF	4 (min 6)
shredded potato mixed with onion and egg, topped with sour cream	
Salmon Poke	13.5
sesame forbidden rice, edamame, cucumber, purple cabbage, scallions, seaweed, spiced aioli with ponzu dressing	
Fish 4-inch Taco	8
fried haddock, carrot slaw, cilantro, lime créma	
Tuna Poke	16.5
marinated forbidden rice, ponzu, purple cabbage, scallions, edamame, cucumber, seaweed, spiced aioli, mango, sesame soy dressing	

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

Mini Gourmet Cookies 2.95 / 3.25 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.