

BRUNCH / TEA MENU

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

BUFFET STYLE

Mini Finger Sandwich/Wheel 5.5 (2pc/ 1dz of each selection min)
choose from egg salad, tuna salad, salmon salad, Turkey with cranberry aioli, Hummus & grilled vegetables, spinach & feta, 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

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 & Bagel 9

open face mini bagel topped with thinly sliced smoked salmon, whipped cream cheese, capers and red onion

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 crema

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 Platter 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)

Scones 4.25 (min 6)

Your choice of blueberry, lemon or orange scone served with house jam

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 Skewer 5

may include pineapple, melons, strawberries, and grapes, served on a skewer

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

Baked French Toast Skewer 5.5

made with house brioche bread served on a skewer with maple syrup and whipped cream on the side

Baked French Toast Platter 5.5

made with house brioche bread, berries, served with Quebec maple syrup and fresh berries

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

Delightful Bites 3

A selection of seasonal decadent & creamy dessert bite-sized squares (may contain nuts/1pp)

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

STATION

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 Station (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 Station 7

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

Tiramisu Station 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.

English Station (serves 10-12) 290

A playful and delicious spread may include a variety of our mini quiche, caprese skewers, green salad, fresh fruit salad, bite-sized/mini pastries, soft cookies, and our mini finger sandwich/wheel.