

BUFFET MENU I

fresh fruit kebabs with lavender honey yogurt

baked brie with seasonal fruit chutney
served with french bread petals

grilled prosciutto wrapped shrimp
brushed with orange marmalade

assorted breakfast breads to include petite danish,
muffin tops & scones served with whipped butter

egg casserole with mushrooms, scallions,
shredded cheddar & monterey jack cheese

sliced pork loin with roasted apple chutney

potato rosti wedge

carafes of orange juice

freshly brewed coffee

menu price per person: **\$30.50**



*All menu prices are based on a minimum of 40 guests.

*Service labor and rental equipment is additional.

*Prices are subject to sales tax.

Your sales representative will be happy to customize a menu
& to offer suggestions for any size group or budget.

BUFFET MENU II

display of sliced melons & berries

red leaf and arugula salad with dried cranberries, crumbled bleu cheese, smoked bacon and frizzled red onion
served with a balsamic vinaigrette

smoked salmon with classical garnishes & toast points

assorted breakfast breads to include petite danish, muffin tops & scones served with whipped butter

chicken, leek & asparagus crepe with a sage veloute

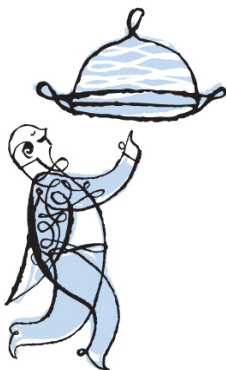
"G & W" breakfast sausages with roasted potatoes

tenderloin benedict

carafes of orange juice

freshly brewed coffee

menu price per person: \$ 38.25



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ADDITIONAL BRUNCH SUGGESTIONS

- » wild mushroom tortelloni with grilled vegetables
tossed in a sundried tomato broth

- » jambon & gruyere quiche with a scallion sour cream
 - » chorizo & salsa frittata

 - » chilled large gulf shrimp & alaskan crab legs
served with citrus cocktail sauce

 - » belgian waffles with whipped raspberry butter

 - » omelet station with an assortment of condiments

 - » display of pepper encrusted tenderloin of beef
with creamed horseradish sauce

 - » display of chipotle rubbed turkey breast
with smoked tomato chutney

- » hand carved herb encrusted lamb with mint béarnaise
 - » grilled & chilled vegetables with chive aioli



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