



BRUNCH BUFFET

Assorted Breakfast Pastries

served with various Jellies, Cream Cheese, & Butter

Southwest Summer Salad

Crisp romaine lettuce, corn, grape tomatoes, cucumber & avocado vinaigrette

Roasted Vegetable Shakshuka

Garden roasted vegetables, chickpeas & tomato poached eggs

Assorted Egg Muffins

Broccoli, caramelized onion, goat cheese
Roasted chicken, spinach, tomato, roasted peppers
Bacon & cheddar
Plain

Herb Grilled Chicken Breast

with lemon caper sauce

Belgium Waffles

with maple syrup, whipped butter, macerated berries, whipped cream and chocolate sauce

Accompaniments

Farm beef sausages, vegan sausages, crispy bacon, home fry potatoes
Fresh cut fruit and berries

Variety of Teas and Fresh Brewed Coffee

*All menu items are subject to change at Chefs discretion

*Dietary and Halal substitutions are available upon booking in advance