



## Menu de Brunch

3 Menu Choices @ \$45 per guest

5 Menu Choices @ \$60 per guest

5 Menu Choices @ \$70 per guest

Mimosa Bar @ \$30.00 per guest  
Beverages (water (sparkling / flat), juices, soft drinks) @ \$15 per guest

\*plated style brunch available upon request\*

All prices are subjected to taxes & service



# Sweet

## PANCAKES

Mini Pancakes with options of (choose 2 types):

Classic Chocolate Chip Seasonal Berries Matcha

## BUTTERMILK WAFFLES

Buttermilk Waffle with Canadian maple syrup

## ACAI BOWL

Greek yogurt, seasonal berries, banana, chia seeds, maple-quinoa granola

## FRENCH TOAST

French Toast traditional or Pannetone\*\* (seasonal)

## YOGURT PARFAIT

Mini yogurt parfaits with options of:

Homemade granola and fresh berries Cayenne Pepper, chocolate and peaches

## MINI VIERNNOISERIES

Croissants, chocolatines and danishes

## FRESH FRUIT

Fresh cut Fruit served as a platter or individually portioned

## ARUGULA SALAD

Baby Arugula Salad with Strawberries and crumbled Goat Cheese \*seasonal

## CITRUS SALAD

Fresh Citrus salad with fresh Mint

## BUILD YOUR OWN SALAD BAR +\$6

Options of 3 leaf lettuces, 3 dressings, 6 toppings





# Salty

## CANADIAN BACON

Thick-cut Canadian Bacon

## BREAKFAST SAUSAGE

Maple glazed breakfast sausage

## BREAKFAST WRAP +\$4

Corn tortilla, free-range scrambled egg, breakfast potatoes, aged cheddar, caramelized onions and spicy aioli

## BREAKFAST SANDWICH +\$4

English muffin, free-range fried egg, melted provolone, bacon, tomato, lettuce and Brera aioli

## GRILLED CHEESE

Grilled Cheese Sandwiches with options of (Choose 2)

Traditional Bacon

Mac n Cheese

## SALMON BAGEL +\$5

Montreal Bagels with smoked salmon, cream cheese, capers, red onions and lemon wedges  
pre-mounted sandwiches or build-your-own platter

## FRITTATA

Breakfast Frittata Squares with options of:

Spinach, cherry tomatoes, provolone cheese Egg, Proscuitto Cotto, provolone

## SALMON GRAVLAX +\$7

In house Atlantic salmon gravlax with raspberry dill dressing with trimmings

## OMELET STATION +\$7

Live Omelet Station with assorted toppings, (1 chef required at \$40/hr min 4hr)



# Brunch

## CHARCUTERIE BOARD +\$8

Charcuterie & Salumi Board with nuts and dried fruit

## CHEESE BOARD +\$8

Fine Assorted Cheese Board with nuts and dried fruit

## SICILIAN ARANCINI

Sicilian Arancini's large or mini

## CHICKEN N WAFFLES +\$4

Fried Chicken n Waffles with Maple Bourbon reduction

## HOMEMADE FOCACCIA

Homemade Assorted Focaccia's

## LOBSTER ROLLS

Fresh Lobster Rolls in Mini Buns \*MP

## BOCCONCINI TOMATO SKEWERS

Marinated cherry tomato, fresh basil and bocconcini skewers

## MINI QUICHE +\$3

Mini Quiches sundried tomato, spinach, mozzarella and smoked meat

## BRERA PORCHETTA +\$6

Brera Porchetta with mini buns and jardiniere mayo mini sandwiches or build-your-own

## LASAGNA "AL FORNO" +\$8

Lasagna al Forno with fresh Ricotta and Sausage

## HOMEMADE CAVATELLI +\$6

Fresh Homemade Cavatelli wild mushroom or classic tomato

## BEEF SLIDERS

Mini Beef Sliders with Mac sauce, pickles, iceberg lettuce & aged cheddar

## PULLED PORK BUNS +\$4

Mini Pulled Pork buns with house coleslaw and BBQ sauce

## GOURMET SANDWICHES & WRAPS +\$6

Assorted Gourmet Sandwiches and Wraps