



Menu de Brunch

3 Menu Choices @ \$45 per guest

5 Menu Choices @ \$60 per guest

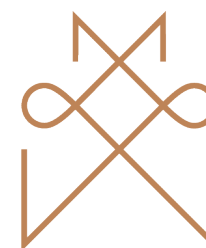
5 Menu Choices @ \$70 per guest

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



SALLE DE BAL

westbury

BALLROOM

Sweet

PANCAKES

Mini Pancakes with options of (choose 2 types):
Classic Chocolate Chip Seasonal Berries Matcha

BUTTERMILK WAFFLES

Buttermilk Waffle with Canadian maple syrup

ACAÏ 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, chokolatines 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, Prociutto 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 jardiniera 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