

ON THE BRUNCH BUFFET



A buffet is a wonderful way to treat your guests to variety while enjoying a social atmosphere. Consider pairing with action stations or for a luxurious interactive touch.

BRUNCH FAVORITES

BRULEED GRAPEFRUIT

carmelized brown sugar grapefruit with whipped cream

FRENCH TOAST CASSEROLE

brioche, doughnuts and eggs baked with maple syrup sliced and browned in butter and topped with maple syrup, powdered sugar

CRISPY FRENCH TOAST

crispy cereal-coated french toast with powdered sugar, rosemary maple syrup and powdered sugar

SMOKED BRISKET HASH

crispy potatoes, carm onions, brisket, tarragon butter, sunny eggs, scallions

EGGS BENEDICT

poached egg, english muffin, canadian bacon and hollandaise

POTATOES AU GRATIN

yukon gold potatoes, gruyere, nutmeg, parmesan, cream, and garlic

SAVORY BREAD PUDDING

savory sausage, dressed greens, eggs, hollandaise, fennel pollen

GREEN EGGS AND HAM

prosciutto egg cups topped with a creamy cheese sauce, green pesto and herby bread crumbs

BREAKFAST CARBONARA

pasta with eggs, cheese, a touch of cream, sausage, bacon, herbs

SWEET CORN RAVIOLI

sage cream, brown butter crumb

SHAKSHOUKA

seasonal veg, black kale, chickpeas, yogurt, baguette, poached eggs

CANDIED BACON

crispy peppered candied thick-sliced bacon

ARTISAN FRITTATAS

artichoke, feta, roasted tomato, basil, kalamata olives, pesto & spinach, manchego, potato, chorizo, smoked paprika aioli

SUBLIME SCRAMBLED EGGS

gentle scrambled with creme fraiche and finished with chives

WARM BUTTERMILK BISCUITS

with honey-butter and housemade strawberry-basil jam

BRAISED SHORT RIB

salsa verde, pickled fresno

ATLANTIC LOBSTER CRUSTED HADDOCK

lemon beurre blanc