



brunch catering

Our brunch catering menu is available both family style and buffet style and can be packaged with any of our beverage offerings. Large group and combined package discounts are available.

brunch package one

Starting at \$29.95, this package includes one starter, two mains and two sides.

brunch package two

Starting at \$37.95, this package includes one starter, three mains and three sides.

brunch package three

Starting at \$42.95, this package includes two starters, three mains and three sides.

selections

starters

bagels + spreads (v)

house baked bagels, assorted spreads

assorted pastries (v)

fresh baked scones, croissants and pastries

parfait (v)

greek yogurt, fresh fruit, granola

acai bowl (v)

acai yogurt smoothie, fresh fruit, granola

avocado toast (vg)

toasted ciabatta, olive oil, sea salt, crushed red pepper

spinach dip (v)

house made dip, bagel chips +1

bruschetta flatbread (v)

marinated tomatoes, burrata, balsamic drizzle +1

strawberries + burrata (v,gf)

fresh strawberries, burrata, fresh basil +1

charcuterie board

cured meats, gourmet cheese, fresh fruit, nuts, crostini +2

mains

vegetarian frittata (v,gf)

local eggs, veggies, feta cheese

embassy eggs benedict

english muffin, poached eggs, hollandaise, ham

avocado eggs benedict (v)

english muffin, poached eggs, roasted tomato, chipotle hollandaise +1

vegan tofu scramble (vg,gf)

local tofu, spinach, roasted tomato, red onion, potatoes, avocado

cinnamon french toast (v)

hand sliced cinnamon bread, maple syrup

mushroom + spinach crepes

fresh garlic, chicken sausage, gruyere cheese +1

malted vanilla waffle (v)

house made waffle, maple syrup

chicken & waffle benedict

honey butter fried chicken, poached egg, chipotle hollandaise +2

sides

scrambled eggs (v,gf)

thick cut bacon (gf)

chicken sausage (gf)

seasoned potatoes (v,gf)

toast and jam (v)

bagels and cream cheese (v)

fresh fruit platter (vg,gf)

field greens (vg,gf)

Minimum guest count 30 or \$500 subtotal. Minimum one week lead time subject to availability.

Subject to tax, service fee & gratuity.



breakfast catering

Our brunch catering menu is available both family style and buffet style and can be packaged with any of our beverage offerings. Large group and combined package discounts are available.

breakfast packages

continental breakfast package (v)

Fruit platter, assorted bagels, cream cheese & spreads, orange juice, coffee service. \$13.95 per person

basic breakfast package

Scrambled eggs, bacon or chicken sausage, seasoned potatoes, toast, orange juice, coffee service. \$22.95 per person

waffle bar (v)

Malted vanilla waffles, brown butter bananas, berry compote, whipped cream, local maple syrup, butter.
Starting at \$14.95 per person

omelette station

Includes a brunch chef preparing omelettes for guests to order in the dining room.
Starting at \$19.95 per person

a-la-carte

bagels + spreads (v)

house baked bagels, assorted spreads \$3.50 per person

assorted pastries (v)

fresh baked scones, croissants and pastries \$4.50 per person

parfaits (v)

greek yogurt, fresh fruit, granola \$5.50 per person

acai bowls (v)

acai yogurt smoothie, fresh fruit, granola \$6.50 per person

charcuterie board

cured meats, gourmet cheese, fresh fruit, nuts, crostini \$8.50 per person

fresh fruit platter (vg,gf)

assorted seasonal fruits \$3.50 per person

Minimum guest count 30 or \$500 subtotal. Minimum one week lead time subject to availability.
Subject to tax, service fee & gratuity.