



Under the Sea Brunch Buffet **Sunday, April 24, 2016**

Coffee & Tea

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Assorted Chilled Fruit Juices

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Fresh baked scones served with creamery butter and house made preserves

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Fresh fruit salad

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Oven Roasted Tomatoes, roasted with Olive oil, Basil & Oregano

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Eggs Benedict with Canadian Back Bacon

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Omelet Station with Selection of add-ins

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Crisp maple smoked bacon

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Oven Roasted Baby Potatoes seasoned with seasonal Herbs

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Deli platter of assorted charcuterie meats, lox, smoked salmon & mature cheeses

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Chef Carved Spiced Honey Glazed Ham

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Tossed Organic greens & vegetable ribbons served with house made dressings

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Crisp Caesar salad with creamy roasted garlic dressing

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Fresh steamed or roasted seasonal vegetables

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Selection of Hot & Raw Oysters

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Chef's Selection of Seasonally Inspired Treats

\$39 per person
Plus Tax and Gratuity