



# Sunday Jazz Brunch Menu

Executive Chef Jason Stewart

## Fresh Fruit Spritzer at the Door

### Cold Station

Fresh Baked Loaves & Buns with Country Farm Butter

Chefs Selection of Four Composed Salads with our Signature Dressings

Vegetable Crudités with Herbed & Citrus Crème Dip

Import/Domestic Cheese & Charcuterie Display with Mediterranean Relish & Spiced Mustards

Seasonal Fresh Fruit & Sweet Berry Pineapple Tree with Honey Yogurt Dip

Chilled Seafood Display of Smoked Trout, Cured Salmon, Poached Shrimp Tree

### Breakfast Station

Florentine Eggs Benedict

Made to Order Fresh Omelet Station

Farmer Link Breakfast Sausage

Golden O'Brian Potatoes

Banana Bread French Toast with Quebec Maple Syrup & Churned Butter

### Entrée Station

Pan Seared Breast of Chicken with Red Peppers, Asparagus Spears & Fresh Thyme

Dill & Cream Cheese Seafood Crepes

Vegetarian Stuffed Vine Ripe Tomatoes

Oven Roast Mini New Potatoes

Roasted Root Vegetables

### Carving Station

Carved Farm Raised Prime Rib of Beef & Horseradish Merlot au Jus

Maple Glazed Country Style Ham with Marmalade Compote

### Dessert Station

Elaborate Dessert Table from Our Pastry Shop

Delicate Pastries, Cakes & Other Sweet Delights

Coffee, Decaffeinated Coffee & a selection of UNIFOR Family Education Centre

Teas