

Sample Brunch Menus

A decadent brunch for a lazy Sunday

Tangerine Mimosas ~ Blueberry Martinis
Steaming authentic Mexican hot chocolate with vanilla
Muskoka Roastery coffee, with a selection of teas

Buffet

Savoury brie soufflé, served with warm Muskoka wild blueberry compote
Lean Polish kielbasa, grilled and tossed with sautéed leeks
Potato rosemary cakes with chive crème fraîche
Spiked mushroom salad with peppered vodka
Sliced heirloom tomatoes, with dollops of pesto and crispy onion hay
Arugula, bib and baby romaine salad, preserved lemon vinaigrette
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Decadent chocolate banana cake with dark chocolate ganache  
Brazilian fruit flan with vanilla bean custard



### Omelette bar

Chefs will create an omelette for each guest, from their choice of an array of fillings  
~ spinach, tomato bruschetta, seared mushrooms, steamed broccoli, grilled asparagus,  
sautéed sweet peppers, sautéed mini potato slices, garlic sautéed rapini,  
steamed and minced carrots & cauliflower, grilled zucchini, sweet Vidalia onions, scallions,  
asiago, Monterey jack, smoked gouda, feta, white cheddar, brie and fresh herbs

Arequipeña potatoes ~ a Peruvian potato casserole, reminiscent of scalloped potatoes,  
Baked with fresh cheese and cream till golden

### Smoked fish platter

Milford Bay trout, Kristapson's smoked salmon, Winnipeg gold eye (when available)  
With red onion, capers, deli cream cheese, dilled cream cheese, fresh lemon

Thick sliced heirloom tomatoes, simply presented with a sprinkle of fleur de sel

Red river pumpernickel, Montreal style bagels, flax and 12 grain breads, croissant  
Fresh from the oven bitesized pecan sticky buns and cinnamon rolls  
Butter and fresh preserves

Champagne saucers of fresh berries, topped with whipped cream

Served with Muskoka Roastery coffee, and a selection of teas

## Mediterranean brunch

Wild mushroom and aged gouda bread pudding  
Smoked salmon and roasted grape tomato frittata  
Grilled asparagus bundles, tied with leeks and topped with tarragon hollandaise

Roasted garlic roast beef, rosemary ham, herb roasted turkey breast and Italian salami  
Sliced and served cold with spicy keens mustard, whiskey pommery and dijon tarragon mustard

Portobello, red pepper, carrots, baby zucchini and radicchio quarters, gently grilled  
Lemon oregano marinated artichoke hearts  
Spiced olives, caper berries and hot pickled pepperoncini

Herb oil brushed flatbreads, black olive boule, grilled baguette

Mediterranean cheeses with fresh and dried fruits,  
Walnut bread and banana date bread

Gelato in mini chocolate cups



## The Tea Brunch

A selection of brewed fruit infused specialty teas, herbal, black and green teas

### Eclectic tea sandwich platter ~

Asparagus with roasted pepper butter rolls  
Smoked chicken salad in multigrain bread cups  
Russian egg salad ribbons  
Roast beef & cambanzola baguettes  
Herb roasted turkey with swiss and arugula on mini bagels  
Rosemary ham with smoked cheddar on caramelized onion scones  
Milford Bay smoked trout with light herbed cream cheese on mini croissant

### Veggie pick ups

Cherry tomatoes stuffed with chevre and toasted natural almond  
Double baked mini stuffed potatoes with pancetta, sage and asiago

Stuffed button mushrooms, with ricotta and rapini  
Belgian endives piped with gorgonzola, candied walnut garnish

### Sweets

Black pepper chocolate shortbreads, drizzled with white chocolate  
A selection of petit four and miniature fruit tarts  
Individual fruit salad cups with a bamboo fork

## Morning pick ups ~ room temperature

(Ideal for drop in affairs)

Asparagus, feta, Peruvian potato and cherry tomato tart, cut into wedges

Pecan shortbread with chevre and sugared red grapes

Lobster and baby shrimp stuffed baguette with herbs and mascarpone

Mini club sandwiches, on both light and dark rye, with fine blue cheese

Rolled sesame crusted smoked salmon, with wasabi cream cheese & pickled ginger

Skewers of red and yellow sugar beets in a light pickled onion vinaigrette

Oak, mustard greens and seasonal spicy greens, in wildflower honey & pecan dressing, in a cucumber tube

Mini brandied apricot & ricotta springrolls (made with crepes, not fried), nutmeg laced maple dip

Fresh baked scones with devon cream and a raspberry on top

Warm cinnamon pecan sticky buns

Tiny double fudge cupcakes

## Breakfast hors d'oeuvres, and an early lunch

Ideal when one of life's milestones is being celebrated in the morning,  
Allowing guests to have a snack before the ceremony, and then lunch afterwards

### Butlered hors d'oeuvres

Wine pastry tartlettes filled with scrambled eggs and cheddar

Mini rounds of English muffin, with horseradish cream cheese and smoked trout

Devilled peewee eggs with a dollop of caviar

Smoked salmon and cream cheese on mini motzah farfel muffins

Asiago cheese fritters with marinara sauce

Asparagus in parmesan crusted pastry

Bloody Caesar shooters



### Light luncheon

Smoked salmon platter with plain and scallion cream cheese,

Coupled with tomato, cucumber and sweet onion platter and fresh bagels

Wild mushroom lasagna

Coupled with tomato & arugula panini and Caesar salad

Crispy breaded sole fillets with fresh lemon

Coupled with a breakfast salad of boston, citrus segments and julienne vegetables,

Crispy handmade flatbreads and charred spring onion spread

### Sweets

A selection of pretty pick-ups ~ tarts, squares, cupcakes, cookies, biscotti...

Fresh fruit kebobs ~ melon, pineapple and strawberries