



ROAST HOUSE BRUNCH

**Minimum of 25 guests for hot buffet
\$50 small party fee for groups under 25**

RED STAR BRUNCH

Croissants / Muffins / Scones
Preserves / Butter
Seasonal Sliced Fruit
Breakfast Potatoes
Scrambled Farm Fresh Egg with White Cheddar
Brioche French Toast / Maple Syrup / Apple Compote
Choice of: Smoked Bacon / Pork Sausage / Ham
Bottomless House Sparkling Wine or Mimosa
\$33.

To Compliment your Brunch

Whole Fresh Fruit - \$2 each
Assorted Granola Bars - \$3 per person
Assorted Cereals - \$3 per person
House Made Cinnamon Rolls - \$3 per person
Assorted Yogurts - \$4 per person
House Made Granola with Milk - \$4 per person
Bob's Red Mill Steel Cut Oatmeal - \$4 per person
Waffles with Seasonal Fruit - \$5 per person
Smoked Salmon / Dill Cream Cheese / Capers / Grated Eggs / Lemon - \$8 per person

Stations

(\$100 Chef Attendant Fee)
Omelets Made to Order with an Assortment of Accompaniments - \$9 per person
Maple Mustard Glazed Ham with Apple Chutney - \$14 per person
Slow Roasted Baron of Beef with House Made Worcestershire - \$16 per person

Relax, It's the Weekend!

Mimosa - \$7 each
Peach Bellini - \$7 each
Bloody Mary - \$8 each
House Sparkling Wine - \$24 per bottle

Brunch served with:
Freshly Squeezed Orange Juice and Grapefruit Juice
Coffee / Tea / Water Service