

## **2021 Halloween Brunch**

### **COLD:**

#### **BAKERS BASKET (V)**

Assortment of freshly baked fruit Danish, scones, tulip muffins, croissants, banana bread

#### **TANGLED "MUMMY" SALAD (GF)(V)**

Parsnip curls, Cucumber, tomato, assorted dressing

#### **HARVEST SQUASH AND ARUGULA SALAD (GF)(V)**

Dried cranberry, pomegranate seeds, asiago crisp, maple lemon vinaigrette

#### **"BLOODY" CAESAR SALAD (V)**

Brioche croutons, bacon bits, asiago cheese, beet Caesar dressing

#### **CURED AND SMOKED MEAT PLATTER**

#### **ARTISAN CHEESE PLATTER (V)**

Artisan crackers

#### **SUSHI (GF)**

California roll, cucumber roll, dynamite roll

**HOT:**

**SCRAMBLED EGGS (GF)(DF)**

**COUNTRY STYLE HASH BROWN POTATOES (DF)(V)(VE)**

**SPOUMBOS MAPLE BREAKFAST SAUSAGE AND BACON  
(GF)(DF)**

**WAFFLES (V)**

Field berry compote, whipping cream, table syrup

**EGGS BENEDICT**

Canadian bacon, hollandaise sauce

**“BONES AND MEAT” PORK RIBS (GF)(DF)**

Smokey BBQ sauce

**BAKED CHICKEN AND BACON PENNE**

Alfredo sauce, cherry tomato

**CARVED STRIPLOIN (GF)(DF)**

Pan jus, horseradish aioli

**DESSERT:**

**PASTRY CHEF INSPIRED PETITE FOURS**

**SEASONAL HOT DESSERT**

**CHOCOLATE FOUNTAIN**

**SELECTION OF FRESH FRUIT, RICE CRISPY, MARSHMALLOW**

**HALLOWEEN INSPIRED COOKIES**