

# BRUNCH MENU

## SIT DOWN \$18.95 PER PERSON



### ASSORTED CHEESE DISPLAY ON EACH TABLE

*Assorted imported and domestic cheeses, smoked fish and cured meats with cream cheese and capers, baguette and croissant.*

### MAIN COURSES:

*Select 3 from which Guest may select one*

#### **CROQUE MADAME**

*Open face toasted ham and Gruyere with béchamel on thick sliced bread or crepe topped with a fried egg served with fruit*

#### **CROISSANT FRENCH TOAST**

*Large croissant soaked in beaten eggs and milk topped with fresh fruit and whipped cream **or** with a fried egg with a side of bacon or a ham steak*

#### **SALADE RUE D'LAVRE**

*Prosciutto and melon with mixed greens, parmesan and house-made citrus dressing*

#### **QUICHE**

*Quiche Lorraine or Gourmet Quiche (Chef's creations of a savory, open-faced pie with a filling of eggs with cheese, meat, seafood, and/or vegetables. (Options available at tasting) served with fruit*

#### **CREPE/OMELETTE**

*Your choice of ham, our fondue blend of Gruyere and Emmental cheeses and/or spinach in a light, thin pancake with home fries, maple syrup and béchamel **or** in a 3 egg omelet served with home fries, toast and butter.*

**LUMIÈRE** *Ham or cheese*

**MIXTE** *Ham and cheese*

**VÉGÉTARIEN** *Spinach and cheese*

**SUPER MIXTE** *Ham, spinach and cheese*

*Package includes Macarons, Sparkling non-alcoholic punch, soft drinks, coffee and cake cutting service*

*Minimum 10 people Maximum 20 people  
20% Gratuity and 8.75% Sales Tax not included in price  
20% Deposit required based on # guests*

