DORA'S BRIDAL BRUNCH OPTIONS

<u>Tea Sandwiches</u> - on white, whole wheat and rye including - ham, turkey, egg salad, cucumber, and cream cheese

Freshly Baked Tea Biscuits and Scones - paired with local jam

<u>Continental Breakfast</u> - Chef's choice assortment of freshly baked bagels, muffins, croissants, waffles, and pastries

Egg Strata (crustless quiche / egg casserole)

-deluxe cheese and spinach, meat lover's or black forest ham and Swiss

Mini Quiche - 4 inch

broccoli and cheddar, spinach and feta or ham, bacon, and cheddar

Fluffy Scrambled Eggs

Hickory Smoked Bacon

Thick Cut Peameal Bacon

<u>Maple Breakfast Sausage</u>

Breakfast Taco Bar - including scrambled eggs, ground breakfast sausage, hashbrown crumble, salsa, and sharp cheddar

Belgian Waffle Bar - including homemade berry compote, maple syrup, chocolate and caramel syrup and whipped cream

Greek Yogurt Parfaits - Greek yogurt, whipped cream, fresh berries, and granola

<u>Smoked Salmon Display</u> - including quality smoked salmon, artisan bagels, cream cheese, thinly sliced red onion and capers

Hashbrown / Tater Tot Casserole - with melted harp cheddar

<u>Pineapple Shrimp Tree</u> - with large shrimp and cocktail sauce

Devilled Eggs

Míní Meatball Skewers

<u>Hickory Smoked Bacon Wrapped Asparagus</u>

Charcuterie

Chef's choice assortment of smoked kielbasa cheese, quality olives, pickles, roasted red peppers, artichoke hearts, antipasti, pickled mushrooms/eggplant/onions fresh baguette, naan, and crackers

Nosh Box

Chef's choice assortment of crisp carrots, celery, bell peppers, fresh grapes, strawberries, blueberries, nuts and/or seeds, hummus and/or spreads, preserves, jams or jellies, smoked kielbasa cheese, quality olives, pickles, roasted red peppers, artichoke hearts, antipasti, pickled mushrooms, fresh baguette, naan, and crackers

Assorted Pinwheel Wraps - assorted wraps including - ham, turkey, roast beef, and garden vegetable

Gourmet Salad Selections

<u>Greens</u> - Heirloom Garden, Greek, Caesar, Fruit N' Nut <u>Pícníc</u> - Loaded Macaroni, Red Skin Potato, Creamy Slaw, Black Bean Sweet Corn Greek Feta Pasta or Broccoli Cheddar N' Bacon

Assorted Crostini

goat cheese and caramelized onion <u>or</u> goat cheese and cranberry chutney with arugula **or** smoked salmon, cream cheese, red onion, and capers

Bocconcini, Tomato and Basil Skewers - with balsamic glaze

Honey Glazed Ham with Grilled Pineapple

Italian Sausage and Peppers

Assorted Cheese and Kielbasa Platter

<u>Míni Arancini</u>

Vegetarían Samosas

<u>Penne Primavera</u>

NOTES:

**all above items are presented buffet style

**pricing is determined by the number of items selected for your buffet

**pricing will vary based on the type of items selected as some options are more expensive than others

**pricing is subject to change due to season and product availability

**minimum purchase is required for certain items

**select options can be purchased by themselves without the buffet option

AVERAGE PRICING IS APPROX. \$39- \$59+ PER PERSON + HST FOR 4-6+ OF THE ABOVE OPTIONS