

**BRUNCH MENUS**

**MENU ONE**

*SEASONAL FRUIT SKEWERS WITH A HONEY YOGURT DUNK*

*DIJON MARINATED CARROTS AND GREEN BEANS*

*ASSORTED EGG TARTS*

*spinach and mushroom*

*bacon tomato and caramelized onions*

*sausage and apple*

*FRESH ATLANTIC SALMON CAKES WITH A CAPER DILL REMOULADE*

*NEW POTATO ROUNDS FILLED WITH BOURSIN CHEESE*

*FRIED STUFFED ROMA TOMATOES*

*STRAWBERRY RHUBARB MUFFINS*

*&*

*BANANA NUT MUFFINS*

*served with black currant preserves and orange marmalade butter*

**MENU TWO**

*TRIO OF TORTAS AND SEASONAL FRUIT*

*gorgonzola and walnut torta*

*brie, green onion and almond torta*

*montrachet and roasted red pepper torta*

*all served with grapes, strawberries, apples and pears*

*assorted breads and crackers*

*OLIVE OIL MARINATED FRESH MOZZARELLA WITH FRESH BASIL AND  
CRACKED BLACK PEPPER*

*DIJON MARINATED CARROTS AND SNAP BEANS*

*FRIED STUFFED ROMA TOMATOES*

*BOURSIN STUFFED POTATOES*

*MARINATED TENDERLOIN OF BEEF SERVED WITH ROSEMARY BISCUITS, YEAST  
ROLLS AND ASSORTED CONDIMENTS*

*HERB MARINATED SHRIMP*

*SERVED WITH LINQUINI WITH A CAPER VERMOUTH SAUCE AND SAUTEED  
VEGETABLES*

**MENU THREE**

*FRESH FRUIT COMPOTE WITH MINT*

*SALMON AND EGG CREPES WITH A CAPER DILL SAUCE*

*STUFFED FRENCH TOAST WITH A WARM BANANA CARAMEL SAUCE*

*MEDALLIONS OF PORK TENDERLOIN ENCRUSTED WITH ROASTED  
CORIANDER AND BOURBON MOLASSES GLAZE SERVED WITH HOMEMADE  
BISCUITS AND YEAST ROLLS*

*SAUTEED TARRAGON GREEN BEANS*

*FRIED STUFFED ROMA TOMATOES*

*SOUTHERN CORN PUDDING*

*COFFEE AND ORANGE JUICE SERVED WITH ALL MENUS*