

ARTISANAL

FROMAGERIE BISTRO WINE BAR

Brunch Event Packages 3 Courses...\$38 PP

Hors D'Oeuvres

(Select three for your guests to choose from)

ORGANIC MESCLUN

Red Wine Vinaigrette

BEET SALAD

Endive, Walnuts & Goat Cheese

SOUPE DU JOUR

YOGURT PARFAIT

Granola & Exotic Fruit

SAUSAGE AND EGG

À La Basquaise & Frico Tuille

CARAMELIZED PEAR CRÊPES

Fromage Blanc

Les Plâts du Matin

(Select three for your guests to choose from)

GRILLED CHEESE SANDWICH

Housemade Chips & Pickled Vegetables

FISH & FRITES

Coleslaw & Classic Tartar Sauce

GRILLED CHICKEN PAILLARD

Arugula Salad, Warm Fingerlings & Chorizo

SOFT SCRAMBLED EGGS

Applewood Smoked Bacon & Crisp Potato

FARM EGG OMELETTE

Cheddar & Bacon or Spinach & Feta

EGGS BENEDICT ARTISANAL

Lomo & Country Bread

Desserts

(Select three for your guests to choose from)

APPLE TARTE TATIN

Cheddar Cheese Crust & Crème Fraîche

ARTISANAL CHEESECAKE

Pecan Praline & Caramel Sauce

HOUSEMADE ICE CREAMS & SORBETS

PROFITEROLES "SUNDAE"

*Vanilla Ice Cream, Candied Almonds,
Chocolate Sauce & Crème Chantilly*

WARM CHOCOLATE TART

Salted Caramel Ice Cream

CHEESE PLATE

*A Selection of Three
(5 Suppl.)*

Chef Brennan would be happy to create a custom menu for your event