

JULY 3 BRUNCH BUFFET

Breakfast Bar

- Breakfast Potatoes with Sauteed Peppers & Onions (Applewood Smoked BBQ Seasoning) (1/2) GF
- Scrambled Eggs (1/2) GF
- Smoked Bacon (1/2) GF
- Maple Breakfast Sausage (1/2)
- Assorted Pastries (Banana Bread, Muffins, Strudels, Danishes & Mini Quiche) V
- Breakfast Smoothie Shots GF+VG

Cold Side

- Charcuterie Platter (Housemade Pickles & Accoutrement)
- Canadian Cheese Board (Fresh Fruit, Housemade Preserves & Crostini)
- Caesar Salad
- Summer Spinach Salad (Spinach, Strawberries, Radish, Bell Pepper, Cucumber, Toasted Seeds, Poached Okanagan Fruit Vinaigrette)

Carvery

- Slow Roasted Striploin with Caramelized Shallot Demi

Hot Side

- Roasted Garlic Mashed Potatoes (Full) GF+V
- Grilled Chicken Breast with Arugula Pesto Cream Sauce (full) GF
- Fennel Roasted Cauliflower, Olive Oil Glazed Broccoli, Roasted Rainbow Carrots (Full) GF+VG

Desserts

- Assorted Squares & Cakes