



## Brunch Menu

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34.13 per person  
(25 person minimum)

Juices - orange and cranberry  
Assorted Sweet Breads  
Seasonal Fresh Fruit Salad  
Coffee & Tea

### ENTRÉES

*Entrées served with home fried potatoes*

*Choice of one breakfast entrée and one lunch entrée:*

**Pond House Scramble** scrambled eggs with caramelized onions, assorted peppers, tomato, spinach and mixed cheese

**Stuffed French Toast** batter dipped Italian bread filled with a ricotta cheese, and apple filling

**Alsatian Quiche** layered egg torte with spinach, mushrooms, peppers and onions

**Wild Mushroom & Spinach Crêpe** assorted sauteed mushrooms, baby spinach and goat cheese wrapped in a crêpe topped with a mushroom cream sauce

**Pulled Pork & Black Bean Burrito** flour tortilla filled with BBQ pulled pork, black beans, caramelized onions, roasted red peppers and mixed cheese topped with pico de gallo

**Nut Encrusted, Oven Roasted Salmon** a blend of nuts mixed with sweet hoisin, soy and ginger

**Chicken Stompanada** with onions, garlic, olives, cherry peppers in a sherry wine sauce

**Apricot & Grain Mustard Glazed Roasted Salmon** served over herbed polenta with a balsamic roasted grape tomato and charred asparagus salad

**Chicken Piccata** egg battered chicken cutlets over fresh spinach and roasted red peppers rice with a lemon butter caper sauce

**Chicken Marsala** served over wild mushroom infused rice with marsala sauce and mushroom medley

**Rosemary Grilled Chicken Breast** served over shallot and herb roasted potatoes topped with sweet charred red onions, Stilton and bacon marmalade



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## ADDITIONS

**Omelette Station** 50.00 chef charge and 4.03 per person  
Choice of ham, cheese, onion, red pepper and spinach

**Eggs Benedict Station** 50.00 chef charge and 5.22 per person  
Choice of traditional eggs Benedict, crab cake Benedict and  
eggs Benedict Florentine

**Apple Wood Smoked Bacon** or  
**Maple Syrup Laced Pork Sausage** 3.79 per person

**House Cured Salmon Platter** with cucumber, capers, red onion and  
mint salsa 6.78 per person

**Waffle Bar**  
Whipped cream, fruit sauce, chocolate sauce, maple syrup, nutella,  
house made orange marmalade 4.48 per person

## PLATED DESSERT 4.48 per person

*Please select one:*

**Chocolate Ganache Sablé** shortbread with fresh fruit

**Lemon Curd Sablé** shortbread with fresh fruit

**Crème Brûlée**

**Bread Pudding**

THE POND HOUSE