



Brunch Menu

36.90 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 over seasoned rice and Asian pepper slaw

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

Apricot & Grain Mustard Glazed Roasted Salmon served over roasted vegetable couscous with sautéed grape tomatoes and charred broccoli rabe 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



ADDITIONS

Omelette Station 50.00 chef charge and 4.35 per person
Choice of ham, cheese, onion, red pepper and spinach

Eggs Benedict Station 50.00 chef charge and 5.65 per person
Choice of traditional eggs Benedict, crab cake Benedict and
eggs Benedict Florentine

Apple Wood Smoked Bacon or
Maple Syrup Laced Pork Sausage 4.09 per person

House Cured Salmon Platter with cucumber, capers, red onion and
mint salsa 7.33 per person

Waffle Bar
Whipped cream, fruit sauce, chocolate sauce, maple syrup, nutella,
house made orange marmalade 4.84 per person

PLATED DESSERT 4.84 per person

Please select one:

Chocolate Ganache Sablé shortbread with fresh strawberry

Seasonal cheesecake

Crème Brûlée

Bread Pudding with caramel sauce
and whipped cream

Carrot Cake with cream cheese frosting

THE POND HOUSE