

# DELUXE BREAKFAST BUFFET

FRESH BAKED PASTRIES - DANISHES, CROISSANTS, CINNAMON PASTRIES

CHEFS SELECTION OF LOCAL AND IMPORTED CHARCUTERIE WITH LOCAL CHEESES SMOKED OLIVES, MARINATED KALAMATA, ASSORTED PICKLES

FRESH FRUIT PLATTER

YOGURT AND GRANOLA PARFAITS WITH FRUIT COMPOTE

STRAWBERRY ARUGULA SALAD - FARMHOUSE GOAT CHEESE, TOASTED ALMONDS,

STRAWBERRY YOGURT DRESSING

SMOKED SALMON PLATTER WITH CLASSIC FIXINGS

SCRAMBLED EGGS

MAPLE SMOKED BACON

COUNTRY HASH BROWNS

MUSHROOM RAVIOLI - ONION SOUBISE, MUSHROOM CONSERVA

FRIED CHICKEN AND WAFFLES WITH CHIPOTLE HONEY

## **AFTERS**

LOCAL PIES, CHOCOLATE GANACHE JARS, CLASSIC SQUARES

COFFEE & TEA

APPLE & ORANGE JUICE

---

OUR EXECUTIVE CHEF RESERVES THE RIGHT TO CHANGE MENU ITEMS AS NATURE OR MARKET MAY DICTATE.  
THE LODGE RESERVES THE RIGHT TO CHANGE PRICES DUE TO CURRENT MARKET CONDITION.

PRICES DO NOT INCLUDE SERVICE CHARGE AND GST.