

GROUP BRUNCH MENUS

Group Brunch

\$27.00 (plus HST) **per person with appetizers**

\$18.00 (plus HST) **per person without appetizers**

Appetizers

Roasted Butternut Squash Soup – maple & spice sour cream, toasted seeds

Bauer Salad – select greens, pecan granola, fresh pear, toasted seeds, goat cheese, white balsamic vinaigrette, dried cranberries

Mains

Eggs Benedict – house made hollandaise, buttermilk biscuit, cured back bacon, arugula, poached local eggs, home fries, fruit

Cinnamon French Toast Crunch - pecan granola crusted, whipped mascarpone, apple bourbon compote

Smoked Salmon Benedict – house-made hollandaise, buttermilk biscuit, sautéed spinach, shallots, poached local eggs, home fries, fruit

Bauer Burger – fresh ground chuck, smoked bacon, cheddar, tomato jam, iceberg lettuce, roasted garlic aioli, sesame bun, Yukon fries

Margherita Pizza - San Marzano tomato, fior di latte, garlic, basil

Bauer Chicken Salad – grilled chicken, select greens, pecan granola, fresh pear, toasted seeds, goat cheese, white balsamic vinaigrette, dried cranberries

The Desserts – (add \$5.00)

(choose 2 of the following to offer)

Dark Chocolate & Coconut Bar - chocolate & coconut ganache, oat & hazelnut crust, spiced caramel, dark chocolate ice cream, cocoa nibs & coconut chips

TBK Brûlée – Forty Creek cream custard, maple cinnamon cookie

White Chocolate & Pumpkin Cheesecake – graham crumb, spiced coconut caramel, pumpkin seed brittle

Sticky Toffee Pudding – sticky date cake, toffee sauce, vanilla bean ice cream, kumquat jus

These menus are customizable!

Contact Stephanie Steinberg at 519.772.0790 or stephanies@charcoalgroup.ca