



**THE MARSHES**  
at brookstreet

## 2009 HOLIDAY BRUNCH OFFERINGS

### Salads

Crisp spring Greens  
Mediterranean fusilli  
Sweet Broccoli raisin  
Tomato bell with feta  
Dijon mini red skin potato  
Citrus fennel slaw

### Hot Selection

Buttermilk pancakes  
Belgian waffles  
Wildberry compote  
Ontario maple syrup  
Bacon & sausage  
Breakfast potato stacks  
Chef's soup of the day  
Roasted vegetable Lasagna  
Cajun Quartered chicken  
Panko crusted Atlantic Salmon  
Steamed seasonal Vegetables  
Coriander Roasted red skin potatoes

### Chef 's Station

Roast of Beef  
Au jus, grainy Dijon mustard & horseradish  
Stuffed Pork Loin  
Eggs benedict – to order  
Omelette – assorted garnishes

### Desserts

Hot Apple Crumble  
Assorted danishes & muffins  
Assorted Cookies & squares  
Ginger Espresso Tiramisu  
Marinated fruit salad  
Mini Crème brule  
Fresh sliced fruit  
Assorted cakes

**\$27**

(Prices do not include Juice, Coffee, tea, gratuity & taxes)

The Marshes at Brookstreet in NOT a nut free environment

*Executive Chef Shah Hafizi*