

CRAFT

FEED THE LEGEND

FATHERS DAY BRUNCH BUFFET

BREAKFAST & BRUNCH ESSENTIALS

ASSORTED FRESH PASTRIES **V**

FARM-FRESH SCRAMBLED EGGS **V G**

SMOKED BACON **G**

MAPLE PORK BREAKFAST SAUSAGES

BUTTERMILK FRIED CHICKEN

served with maple syrup

CRISPY HASHBROWNS **VE G**

CLASSIC EGGS BENEDICT

poached egg, lemon hollandaise, english muffin

CHOOSE BRAISED PORK / AVOCADO WHITE CHEDDAR **V**

CHEF-ATTENDED STATIONS

SLOW ROASTED BONE-IN CERTIFIED ANGUS PRIME RIB

served with whipped garlic potatoes & roasted vegetables

Selection of CRAFT sauces & condiments - chimichurri, salsa roja, natural jus, fresh horseradish

SALADS & FRESH OFFERINGS

CALI SALAD **VE G**

quinoa, chickpeas, red beets, mixed greens, edamame, tarragon dressing

CRUDITÉ PLATTER **VE G**

carrots, celery, cucumbers, pickled onions, mediterranean hummus

CHARCUTERIE BOARD

mustard, pickled onions, mixed olives, pepper relish

CHEESE BOARD **V G** (without crackers)

assorted cheeses, crackers, jam

CANADIAN SMOKED SALMON

SEASONAL FRUIT **VE G**

BEVERAGES

COFFEE • TEA • JUICE CHOOSE ORANGE / APPLE

V VEGETARIAN **G** GLUTEN AWARE may contain traces of gluten **VE** VEGAN 100% plant-based - may come in contact with non-vegan ingredients