



BRUNCH BUFFET

THE MENU:

Freshly Baked Fruit Danishes, Muffins and Croissants

WAFFLE STATION:

Fresh Belgium Waffles with Seasonal Berries, Whipped Cream & Sauces

CHOICE OF ONE SALAD:

Marquis House Salad in a Honey Balsamic Vinaigrette with Cherry tomatoes & English Cucumbers
Marquis Mimosa Salad Tossed in a Honey Balsamic

MAIN ENTREES:

English Style Breakfast Sausages or Fresh Smoked Peameal Bacon
Baked Spanish Frittata
Meat, Cheese or Spinach Tortellini with Pesto, Alfredo or Tomato Basil Sauce
Chicken Teriyaki Stir Fry

CHOICE OF ONE DESSERT:

Assorted French & Italian Pastries • Individual Belgian Chocolate Mousse • Individual Tiramisu
Coffee & Tea Service

PACKAGE INCLUSIONS:

FULL LENGTH LINEN TABLECLOTHS
YOUR COLOUR CHOICE OF LINEN NAPKINS
CHOICE OF MARQUIS CENTERPIECES
A SELECTION OF MARQUIS MONEY BOXES
COMPLETE DELUXE SET-UP OF ALL TABLEWARE TO INCLUDE
ROYAL DALTON PLATE WARE & MARQUETTE SILVERWARE
PROFESSIONALLY DECORATED HEAD TABLE TO SUIT YOUR COLOUR SCHEME
EXCLUSIVE MAÎTRE D' TO ENSURE THAT YOUR EVENT IS A SUCCESS
PROFESSIONALLY TRAINED AND UNIFORMED WAIT STAFF
MICROPHONE & PODIUM*
AMPLE PARKING*

OPTIONAL UPGRADE PASTA COURSE:

Individual Homemade Marquis Seven-Layer Vegetarian or Bolognese Lasagna
Baked Cannelloni or Manicotti

OPTIONAL ADDITIONS: Grilled Seasonal Vegetables

Potato Lyonnais

LIVE STATION ADDITIONS AVAILABLE:

Flambé Dessert Crepes Prepared to your Taste (Min. 80 guests required)
Chef Carved Glazed Virginia Ham Served with Fresh Pineapple