

GROUP BRUNCH MENUS

Group Brunch

\$27.00 (plus HST) per person with appetizers

\$18.00 (plus HST) per person without appetizers

Appetizers

Daily Soup – made from “scratch” daily

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

Cali Burger – goat cheese, cured back bacon, onion sprouts, avocado, pickled jalapeño, chipotle aioli, tomatoes

Margherita Pizza - San Marzano tomato sauce, field tomatoes, fior di latte, 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)

Chocolate Nemesis - spiced hot chocolate “fondue”, flourless chocolate cake, raw chocolate sauce, dark chocolate ice cream and cocoa nibs

TBK Brûlée – vanilla bourbon crème brûlée, orange & almond biscotti

Seasonal Cheesecake – NY style cheesecake, hint of lemon, seasonally inspired, fortune cookie tuile

Carrot Cake – traditional spiced cake with pistachios, vanilla whipped cream cheese frosting, pistachio dust, candied ginger gelato

These menus are customizable!

Contact Stephanie Steinberg at 519.880.8354 or stephanies@charcoalgroup.ca today!