

# ON SUNDAY WE BRUNCH

## Join us on select Sundays

**Adult \$45.95, Senior \$40.95**

**Kids (3-12) \$20.95, Kids (2 & under) FREE**

**Reservations // [dining@angusglen.com](mailto:dining@angusglen.com)**

### Cold Buffet

- Cocktail Shrimps & Mussels on Ice
- Smoked salmon with Capers, Shaved Onions, Cream Cheese and Lemons
- Assorted Domestic & International Cheeses with Crackers
- Italian Charcuterie Board with Pickles, Olives & tapenades
- Salads - Country styled Greek Salad, Tomato Caprese, Curried Chick Peas Salad, Potato Salad, Coleslaw
- Seasonal Spring Greens, Arugula, Asiago & Berries and Caesar Salad Mason Jars – Assorted Dressings
- Antipasto Platter
- California-Style Build-your-own Salad Station
- Assorted Fruits & Greek Yogurt Parfaits in Mason Jars
- Assorted Bread and Breakfast Pastries to include Focaccia, Croissants, Bagels, Danish & Muffins

### Desserts

- Warm Bread and Butter Pudding with Crème Anglaise
- Assorted Mini Italian Pastries
- French Pastries
- Assorted Cakes and English Bread and Loaves
- Individual Fruit Yogurts in Ice
- Assorted Pies
- Freshly sliced Ontario and Tropical Fruits

Tea, Coffee, Pop or Juice

### Live Stations

**Fresh Eggs Station** – Fried Eggs, Omelets and Scrambled with your choice of toppings

**Italian Station** – Two types of Pasta with White, Red and Meat Sauce and Italian Vegetables and Proteins

**Fresh Waffles & Pancake Station** with Berries, Angus Honey, Maple Syrup, Whipped Cream Icing Sugar Fruit Coulis, Chocolate Sauce, Caramel Sauce and Compotes

**Herb Crusted Freshly sliced Roast Prime Rib** with Horseradish, Jus

### Hot Buffet

- Seasonal Soup of the Day
- Canadian Eggs Benedictine
- Crispy Bacon
- Maple infused Sausages
- Seared Cod & Salmon Fillet Niçoise Style
- Roast Chicken with Mushroom Sauce
- Angus Apple Honey Glazed baby Pork Ribs
- Italian Homemade Style Vegetable Lasagna
- Medley of Vegetables
- Asian Egg Fried Rice
- Roasted Garlic infused locally grown Smashed Potatoes