

ON SUNDAY WE BRUNCH

Join us on select Sundays

Adult \$49.95, Senior \$44.95

Kids (3-12) \$24.95, Kids (2 & under) FREE

Reservations // 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-style Greek Salad, Tomato Caprese, Curried Chick Peas Salad, Potato Salad, Roasted Beetroot and Melon Salad, Coleslaw
- Seasonal Spring Greens, Arugula, Asiago & Berries, and Caesar Salad in Mini Salad Bowl – 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
- Seafood Frito Misto
- Grilled Boneless Chicken with Mushroom Sauce
- Mild Curry Scented Lamb and Vegetable Ragout
- Stuffed Pasta of the Day
- Medley of Vegetables
- Asian Egg Fried Rice
- Roasted Garlic infused locally grown Smashed Potatoes