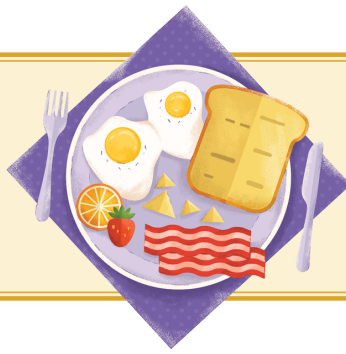


CATERING BRUNCH BUFFET



Brunch Appetizers

Phyllo pastry stuffed with egg, bacon, asparagus and cheese. ***\$2.25/piece***

Devilled eggs stuffed with ham, red peppers and parsley. ***\$2/piece***

Mini pancake stacks topped with Nutella, banana and strawberries. ***\$2.25/piece***

Mini pancakes topped cream cheese and smoked salmon. ***\$2.75/piece***

Bite size cranberry or dried cherry scones. ***\$2.25/piece***

Bacon, avocado and salsa crostini. ***\$2/piece***

Fruit skewers with a creamy sweet dipping sauce. ***\$2.75/skewer***

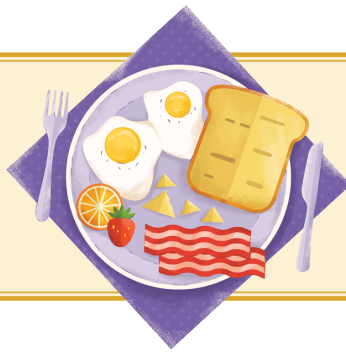
Fresh fruit and fig/almond cream cheese kebabs. ***\$2.75/kebab***

Potato latkes topped with a horseradish cream and pickled red onion. ***\$2/piece***

Sweet potato latkes topped with maple mascarpone and smoked salmon. ***\$2.75/piece***

Nutella, banana and French toast kabobs. ***\$2/piece***

CATERING BRUNCH BUFFET



Brunch Buffet

Scrambled eggs with mushroom and double smoked cheddar. ***\$4/piece***

Scrambled eggs with sauteed red peppers, onions and Goat cheese. ***\$2/piece***

Twin toast topped with creamy avocado and poached eggs, smothered in a spinach bechamel sauce. ***\$5/benny – At the Motley only***

Regular bacon. ***\$3/person – 3 slices per person***

Peameal bacon. ***\$4/piece – 2 slices per person***

Homemade pork sausage. ***\$5/piece – 2 sausages per person***

Oven roasted mini potatoes. ***\$2/person***

French toast. ***\$2.50/toast***

French toast stuffed with one of the following. ***\$4.50/toast***

- Nutella and bananas, yogurt and strawberries, maple mascarpone and blueberries and caramel and poached apples

Fresh baked scones. ***\$2/scone***

Rye, white, whole grain and gluten free toast. ***\$1.50/person – 2 slices per person***

Mixed greens salad with garden vegetables and our house dressing. ***\$3/person***

Fresh fruit salad with candied ginger and dried cranberries. ***\$4/person***

Coffee and tea service. ***\$3/person***

Juice. ***\$2/person***

Lemon water. ***\$1/person***