



### **Family Style Brunch Menu**

Selection of House of Boateng Fresh Baked Pastries

Artisan Display of Seasonal & Exotic Fruit

Beans on Toast

*Olive Oil & Fresh Herbs on Grilled Sourdough*

Croque Madame

*Smoked Tempeh, Gruyere Cheese, Sunny Side Eggs & Organic Green Salad with Elderflower Vinaigrette*

Island Bowl (seasonal)

*Ancient Grains, House Smoked Wild BC Salmon, Pickled Sea Asparagus, Knotweed, Radish, Spruce Tip Vinaigrette & Toasted Hemp Seed*

Chickpea Benny

*Poached Eggs, Braising Greens & Wild Mushrooms, Stinging Nettle Hollandaise, Organic Greens with Spruce Tip Vinaigrette*

Vegetarian Tagine

*Choice of Eggs, Israeli Couscous, Root Vegetables, Dried Fruit, Spiced Stew*

### **Minimum 12 people**

*Please note we have a plant based option for this menu available on request.*

*Consider adding on a unique beverage to your experience:*

Add House Made Lemonade

Add a Glass of Elderflower Mimosa

[www.houseofboateng.ca](http://www.houseofboateng.ca)

[info@houseofboateng.ca](mailto:info@houseofboateng.ca)

1-778-432-2233



## **Brunch Food Stations**

Fernwood Coffee & Selection of Teas

### **Continental**

Selection of House of Boateng Fresh Baked Pastries with Preserved & Sweet Butter  
Artisan Display of Seasonal & Exotic Fruit, Fernwood Coffee

### **European Breakfast**

An array of Smoked & Cured Meats  
Smoked Salmon with Capers, Red Onions & Herbs  
French Crepe with Seasonal Berries & Vanilla Cream  
International Cheese, Artisan Display of Seasonal & Exotic Fruit  
Selection of House of Boateng Fresh Baked Pastries with Preserved & Sweet Butter  
Fernwood Coffee

### **Chef Action Omelet Station**

Selection of tops include Wild mushrooms, Smoked Tempeh, Baby Prawns, Seasonal  
Vegetables and array of Cheese

### **Two Way Benny Action**

Surf & Turf Style: Braised Short Ribs & Crab on an English Muffin  
Island Style: Braising Greens & Wild Mushrooms on Chickpea Cake

### **Full English Breakfast Station**

Stone Bridge Farm Eggs, Crispy Bacon, Sausage,  
Baked Beans, Potatoes, Roasted Tomatoes & Fried Toast

### **Selection of Mini Quiche Platters**

Spinach, Caramelized Onions & Goat Cheese  
Bacon, Apple & Blue Cheese  
Kitchen Sink inspired Quiche

### **Modern Bowls with a Twist**

Island Bowl with Ancient Grains, House Smoked Wild BC Salmon, Pickled Sea Asparagus,  
Knotweed, Radish, Spruce Tip Vinaigrette Toasted Hemp Seed

Jerk Chicken Bowl with Bulgur Wheat, Carrots & Chayote Slaw, Mango & Lime Salsa

Vegetarian Tagine Bowl with Israeli Couscous, Root Vegetables, Dried Fruit, Spiced Stew  
& Baked Eggs

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