
WILFRID'S

November 19th and 20th

Buffet Brunch

No substitutions available

Scrambled Eggs
Chicken Breakfast Sausage
Smoked Sliced Bacon

~

Smoked Salmon Eggs Benedict
*soft poached egg, smoked salmon,
dill hollandaise, focaccia*

~

Canadian Bacon Eggs Benedict
*soft poached egg, Canadian bacon
dill hollandaise, focaccia*

~

Garden Greens
garden vegetables, assortment of dressings

~

Assorted Composed Salads

~

Assorted Seafood

~

Cheese & Charcuterie

~

House Granola
Yogurt
Fresh Berries

~

Fresh Breads
house whipped butter

~

Milk Bread French Toast
*blueberry compote, toasted almonds,
vanilla Chantilly*

Beef Bourguignon
tender beef and vegetables
in a rich red wine gravy

~

Blacken Basa
with red pepper relish and basmati rice

~

Pork Belly Satay
panko crusted pork belly

~

Sauté Scallop
house marinated scallop

~

Mushroom Ravioli
lemon cream sauce

~

Roasted Market Vegetables
fresh herbs

~

Masala Chicken
Homemade Sauce

Sweets

Assorted Pastries
chef selected assorted sweets, pastries

~

Jello
assorted flavours

~

Maple Crepes
local maple syrup, house whipped butter

