



IRISH HILLS
Golf & Country Club

BRUNCH MENU

Coffee & Tea Station

Chilled Orange, Apple, Cranberry Juice, Chilled Fruit
Infused Waters

Bakery Fresh Pastries & Biscuits, Ham & Swiss
Cheese Croissant Melts with Dijon Mayo
Fresh Seasonal Fruit Salad, Yogurt Crunch Parfaits
with Macerated Berries

Selection of Tossed & Composed Salads

International & Domestic Cheese & Fruit,
Charcuterie Board
Antipasto Platter

Scrambled Eggs

Belgium Waffles, French Toast or Classic Pancakes,
Maple Sausage, Smoked Bacon
Oven Roasted Tomato & Garlic with Fresh Basil,
Greek Inspired Pasta with Feta Cheese, Peppers,
Olives, & Artichokes
Garden Fresh Vegetables
Oven Roasted Potatoes

Carving Station

Roasted Turkey Breast with Cranberry Red Onion
Relish & Savoury Herb Gravy
Slow Roasted Brisket with Sweet Pickled Cabbage,
Caramelized Onion Relish & Russian Aioli
Striploin of Beef with Creamed Horseradish &
Peppercorn Jus (Add \$10pp)

The Sweet Stuff

a selection of squares, cookies, tarts &
sugared gems to satisfy any sweet tooth

Chef On Demand...\$300 Labour Charge

Allow our Talented Culinary Team to
Entertain You & Your Guests

Chef On Demand ~ Omelette Station...\$10pp

tomatoes, onion, red onion, green onion,
leeks, sweet peppers, mushrooms,
asparagus, broccoli, black olives, zucchini,
shredded cheese blend, feta cheese, goat
cheese, bella blue cheese,
ham, bacon, turkey bacon, sausage, chorizo
sausage, roast chicken, smoked salmon

Chef on Demand ~ Crêpes...\$15pp

Classic Crepes with Essence of Vanilla,
dusted with Powdered Sweetness...\$5
Lemon Zinger Crepes with Fresh Curd &
Powdered Sweetness...\$7
Ginger Crepes with Peach Compote...\$7
Dill Crepes with Smoked Salmon and
Caper Citrus Cream Cheese...\$9
Dijon Crepes with Maple Smoked Ham,
Asparagus and Aged White Cheddar...\$9





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BREAKS ~ À LA CARTE

Assorted Sweet & Savory Breakfast Pastries...\$5 each

(muffins, croissants, turnovers, danish, cinnamon rolls, strudel, scones, sliced loaf, tea biscuits, signature spiced apple pizza bread) cheddar and herb biscuits, ham and cheese breakfast bake with sautéed peppers and onions, bacon and egg bake with cheddar and caramelized onions

Homemade Quinoa Energy Balls...\$2 each

(quinoa, dates, cranberries, roasted pumpkin & sunflower seeds, carob chips, honey, peanut butter)

Assorted Individual Yogurt... \$2.50 each

(regular, fat free, greek)

Yogurt Crunch Martini... \$5 each

(vanilla yogurt with fresh berries and signature granola)

Squares & Clusters ...\$3 each

Lemon~Lime Zingers, Chocolate Fudge Brownies, Date Crumblers,

White Chocolate and Cranberry Oat Chews, Rice Krispy Marshmallow Chews
Chocolate Coconut Clusters

Assortment of Freshly Made Cookies ...\$2 each

(Chocolate Chunk, Classic Oatmeal Raisin, Ultimate Peanut Butter, Signature Spiced Sugar, M&M Chocolate Chip, Ginger Molasses)

Fresh Seasonal Fruit... \$3.50 each Minted Drizzle

Assorted Breakfast/Granola Bars...\$2 each

Chef's Selection

Loaves & Corn Bread...\$3 each

Chocolate Chip Banana Loaf, Carrot Spice Loaf with Candied Pecans, Lemon Cranberry Loaf, Spiced Apple Oatmeal Loaf,
Jalapeno Cheddar Cornbread, Lemon Blueberry Cornbread, Maple Dipped Cornbread

CHOCOLATE BARK...\$5 each

White Chocolate Bark with Dried Cranberries, Toasted Coconut & Honey Roasted Sunflower Seeds
Milk Chocolate Bark with a Selection of Roasted Mixed Nuts
Dark Chocolate Bark with Dried Fruit

CHOCOLATE DIPPED STRAWBERRIES **\$30 PER DOZEN**

(minimum order 2 dozen)

~Individual Packages with Business Cards... \$7.25 each (2 pieces per bag)

~individually packaged with your business card for an additional .50 per piece

GREAT for Trade Shows, Amenity Packages , Gift Baskets, Office/Client Appreciation