EPIC

LOCAL SEASONAL SUSTAINABLE

BRUNCH BUFFET MENU

From 7 a.m. – 1 p.m.

COLD BUFFET SELECTION

SELECTION OF FRESH BAKED PASTRIES
Chocolate Croissant, Butter Croissant, selection of Danishes, Alsatian Brioche, Mini Assorted Muffins

FRESH BREADS
Selection of Bagels, Toast Breads, Sourdough and Spelt Baguettes, Creamery Butter and Cream Cheeses

FRESH AND PRESERVED FRUITS
Seasonal variety of Fresh Cut and Marinated Fruit

YOGURT BAR
Bircher Muesli, Fruit and Plain Low Fat Yogurts, Cottage Cheese

GRANOLAS AND CEREALS
Organic Flax, Blueberry Bran, Gluten Free Cereal, Milk and Soy Milk

CANADIAN CHEESES AND CURED MEATS
Pickles and Preserves

NOVA SCOTIA SMOKED SALMON
Capers, Red Onion and Lemon

MADE TO ORDER OMELETTE STATION
Chef prepared custom omelettes

CHEF'S PRIME RIB CARVERY
Savoury rolls, horseradish, red wine jus

HOT BUFFET SELECTION

EGGS BENEDICT

CHEDDAR AND CHIVE SCRAMBLED EGGS

CRISPY BACON

PORK SAUSAGE, CHICKEN&APPLE SAUSAGE

BREAKFAST POTATOES

SAUTEED ONTARIO MUSHROOMS

HERB ROASTED TOMATOES

FRENCH TOAST

WAFFLES

BERRY CREPES

OATMEAL

CHEF'S SOUP OF THE DAY

EPIC BREAKFAST BUFFET 29

CONTINENTAL BUFFET 24

À LA CARTE

From 7 a.m. – 11:30 a.m.

THE CLASSIC 21 AVAILABLE GLUTEN FREE
Two Organic Farm Fresh Eggs Any Style,
Herb Roasted Potato, choice of Bacon, Sausage
Or Ham, Oven Baked Tomato, Toast and Preserves

MAPLE GLAZED BACON BENEDICT 21
Soft Poached Eggs, English Muffin, Maple glazed Double Smoked Bacon,
Herbed Potato and Goat Cheese Gratin, Hollandaise

EPIC OMELETTES 22
Western
Lobster, Asparagus & Brie
Egg White Spinach, Chevre & Tomato DASH

MARKET FRUIT PLATE 16 LOW CARB
Chef's Seasonal Fruit, Vanilla Yogurt

OATMEAL 9 VEGAN
Maple Syrup, Brown Sugar
Add Berries 9

BEVERAGES

ROYAL MIMOSA 12
(available after 11 a.m.)

COFFEE 5
Fresh Brewed 100% Columbian Rainforest Alliance
Coffee, Decaffeinated Coffee

PREMIUM TEAS 5
Fairmont Blended Black, Green and Herbal Teas

ESPRESSO 5

CAFÉ AU LAIT 6

CAPPUCCINO 6

Fairmont Lifestyle Cuisine dishes contribute to optimal health & wellness. Created using fresh & nutritionally balanced ingredients.
Additionally, nutritious meals designed around select dietary needs & diet-dependent requirements.