

Weekend Brunch Buffet Menu

Continental Bakery Basket

Fresh baked croissants, muffins and assorted Danishes served with real whipped butter and homemade preserves

Seasonal Fresh Fruit

Fresh assorted fruit and berries served with creamy yogurt

Mixed Garden Greens

Crisp greens, English cucumbers, ripe Roma tomatoes, and fresh baked croutons served with our Balsamic vinaigrette

Summer Quinoa Salad

Fresh quinoa, diced red peppers, garden cucumbers, shredded carrot and fresh herbs tossed in light vinaigrette for a taste that is vibrant and refreshing

Wheat Berry Salad

A combination of tender wheat berry with red peppers, cucumbers and fresh herbs in a light dressing

Olive Greek Pasta Salad

Penne pasta, feta cheese, black olives, red and green peppers in a vinaigrette with fresh herbs

Chef's Famous Cinnamon French Toast

Silverstein's famous egg bread loaf dipped in egg and browned. Dusted with cinnamon and freshly grated nutmeg and topped with pure maple syrup

Scrambled Eggs

Fresh-from-the-farm eggs, scrambled with lightly seasoned cream and topped with chives

Hickory Smoked Bacon & Organic Pork Breakfast Sausage

Roast Beef

This juicy and flavourful AAA roast beef is aged for 28 days, hand-carved and served au jus with grainy mustards and horseradish

Yukon Gold Home Fries

Yukon gold potatoes sautéed with peppers and onions tossed in extra virgin olive oil and lightly seasoned

Freshly brewed Regular and Decaffeinated Coffee, Orange Pekoe and Assorted Herbal Teas

Our chef reserves the right to make any substitutions depending upon quality of ingredients.
All prices are subject to 13% HST and 15% House Service Charge. Price subject to change without notice
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