

DEANE HOUSE



SUMMER BRUNCH EVENTS

**JOIN US TO CELEBRATE THE
SEASON WITH FAMILY, FRIENDS
AND COLLEAGUES.**

PLEASE REVIEW OUR 2017
SUMMER SEASON OFFERINGS.
WE LOOK FORWARD TO
PLANNING AN EXCEPTIONAL
EVENT.

OUR MENUS CHANGE
FREQUENTLY AND FEATURE THE
BEST POSSIBLE SEASONAL
INGREDIENTS. PLEASE BE
AWARE THAT SOME OF OUR

EXAMPLE MENUS MAY
CHANGE WITH SHORT
NOTICE.

CONTACT OUR EVENT
MANAGER WITH SHORT
INFORMATION OR TO MAKE
A RESERVATION.

KELLY BEAMES
EVENTS@DEANEHOUSE.COM

2017 SUMMER BRUNCH

SWEET BRUNCH MENU

CAPTAIN DEANE'S PANTRY

SELECTION OF FRESH
BAKED PASTRIES

VITAL GREENS YOGURT

HIGHWOOD CROSSING OAT GRANOLA
FRESH & PRESERVED FRUIT
RYAN'S HONEY

SOUS DOUGH PANCAKES

RASPBERRIES
RENE TURMEL MAPLE SYRUP
CHANTILLY CREAM

or

BLISTERED SUMMER VEGETABLES

SOFT POACHED EGGS
HOUSEMADE RICOTTA
TOASTED RED FIFE SOUS DOUGH

or

SMOKED ARCTIC CHAR EGGS BENEDICT

SOFT POACHED EGGS
BUTTERMILK BISCUIT
MUSTARD HOLLANDAISE

\$32 PER PERSON

SIDES

MERGUEZ \$8
MAPLE CURED BACON \$6
POPLAR BLUFF HASHBROWNS \$5

ENHANCE YOUR MENU

SOMETHING TO SHARE

FRESH SHUCKED OYSTERS
MIGNONETTE, FERMENTED PEPPER HOT
SAUCE

\$3.5 EACH

CHEESE & CHARCUTERIE
ARTISANAL CURED MEATS
LAST SUMMER'S PRESERVES
FRUIT & SEED CRACKERS

\$12 PER PERSON

INDIVIDUALLY PACKAGED FOR YOUR
GUESTS TO TAKE HOME FROM OUR
BAKERY

BOX OF FRESH BAKED
COOKIES, SQUARES
& TRUFFLES

\$16 PER PERSON

BOX OF THEO ORGANIC
CHOCOLATE TRUFFLES

\$12 PER PERSON

A
MEMENTO
OF THE
EVENT

DH

OUR CULINARY TEAM CAN PROVIDE VEGETARIAN
OPTIONS, AND ACCOMMODATE ANY DIETARY
RESTRICTIONS. PLEASE ALLOW 48 HOURS NOTICE.
MENUS SUBJECT TO SEASONAL AVAILABILITY.
BEVERAGES, 18% GRATUITY* AND 5% GST WILL
BE ADDED TO THE FINAL BILL.

*19% GRATUITY FOR WEDDINGS.

2017 SUMMER BRUNCH

SAVOURY BRUNCH MENU

GARDEN GREENS

DEANE'S GARDEN HERBS & FLOWERS
LOCALLY CULTIVATED GREENS
ANNEX ALE VINAIGRETTE

SMOKED ARCTIC CHAR EGGS BENEDICT

SOFT POACHED EGGS
BUTTERMILK BISCUIT
MUSTARD HOLLANDAISE

or

SUNNY SIDE DUCK EGG

GRILLED MERGUEZ
HARISSA YOGURT
RED FIFE SOURDOUGH

or

TOP GRASS GROUND CHUCK BURGER

RHUBARB MOSTARDA
SMOKED AIOLI
AVONLEA CHEDDAR

\$ 31 PER PERSON

SIDES

MERGUEZ \$8
MAPLE CURED BACON \$6
POPLAR BLUFF HASHBROWNS \$5

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