

# DEANE HOUSE



## SUMMER BRUNCH EVENTS

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

PLEASE REVIEW OUR 2018  
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 MORE  
INFORMATION OR TO MAKE  
A RESERVATION.

KELLY BEAMES  
EVENTS@DEANEHOUSE.COM

# 2018 SUMMER BRUNCH MENUS

## SWEET BRUNCH MENU

### DEANE'S PASTRIES

SELECTION OF FRESH  
BAKED GOODS

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### VITAL GREENS YOGURT

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

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### BRIOCHE FRENCH TOAST

HASKAP BERRY COMPOTE  
RENE TURMEL MAPLE SYRUP  
CHANTILLY CREAM

or

### SOFT POACHED EGGS

RICOTTA  
PRESERVED LEMON  
SUMMER VEGETABLES

or

### SMOKED ARCTIC CHAR EGGS BENEDICT

SOFT POACHED EGGS  
POTATO ROSTII  
MUSTARD HOLLANDAISE

\$32 PER PERSON

### SIDES

MAPLE PORK SAUSAGE \$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

\$18 PER PERSON

BOX OF THEOORGANIC  
CHOCOLATE TRUFFLES

\$14 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, 20% SERVICE CHARGE AND 5% GST  
WILL BE ADDED TO THE FINAL BILL.

# 2018 SUMMER BRUNCH MENUS

## SAVOURY BRUNCH MENU

### LOCAL GARDEN GREENS

HERBS & FLOWERS  
BEE POLLEN  
MUSTARD VINAIGRETTE

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### SMOKED ARCTIC CHAR EGGS BENEDICT

SOFT POACHED EGGS  
POTATO ROSTII  
MUSTARD HOLLANDAISE

or

### GRILLED BOWDEN FARMS CHICKEN

CRISPY FINGERLING POTATOES  
MUSHROOMS & SWISS CHARD  
JUS GRAS

or

### WOOD GRILLED CHUCK BURGER

OKA CHEESE  
BACON JAM  
AVONLEA CHEDDAR BUN

**\$34 PER PERSON**

### SIDES

MAPLE PORK SAUSAGE \$8  
MAPLE CURED BACON \$6  
POPLAR BLUFF HASHBROWNS \$5

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