MARQUEE CLUB MENU
(BRUNCH MENU)

CLUB PLATE STATION #1
SEAFOOD POKE BOWL
SMOKED SALMON GF+DF+NF
POACHED SHRIMP | SUSHI RICE GF+VEGAN+DF+NF
CUCUMBERS | CARROTS | EDAMAME | PICKLED GINGER
SRIRACHA MAYO | EEL SAUCE | TOASTED SESAME SEEDS

CLUB PLATE STATION #2
BRUNCH ME, PLEASE
ENGLISH MUFFINS VEG+NF | EGG GF+DF+NF
CANADIAN BACON DF+NF
SHARP CHEDDAR GF+VEG+NF
SALTED BUTTER GF+VEG+NF | GARLIC MAYO GF+VEG+NF

GLOBAL GRAZING TABLE
COOL FOR THE SUMMER
MAC AND CHEESE BITES VEG+NF
BALSAMIC AGRODOLCE
WATERMELON PLATTER GF+VEG+DF+NF

A WALK IN THE PARK
SHAVED HAM | SWISS CHEESE | HONEY DIJON
STRAWBERRY JAM | GUYERE AIOLI | PICKLES
MINI CROISSANTS
POTATO SALAD GF+VEG+NF
EGGS | CELERY | RED ONION
DOUX SOUTH MUSTARD | CORNICHONS
COCONUT CRUSTED CHICKEN TENDERS NF
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WHAT A SPREAD
PAD THAI CHICKEN MEATBALLS
CILANTRO
SUMMER SPINACH SALAD VEG
BABY SPINACH | CHERRY TOMATO
TOASTED PINE NUTS
SHAVED REYENAER GOUDA
FRIED CAPER BERRIES | RYE CROUTONS
ROASTED GARLIC CAESAR DRESSING
FRIED GREEN TOMATOES VEG+NF
THOUSAND ISLAND DRESSING

HOT DRINK STATION
HOLIDAY BREWS
RISE N' SHINE DECAF + REGULAR COFFEE GF+VEGAN+DF+NF
CINNAMON WHIPPED CREAM GF+VEG+NF

DESSERTS
SWEET TREATS
KEY LIME CUPCAKES VEG+NF
COCONUT CRÈME PIES VEG+NF
PECAN CHOCOLATE CHIP COOKIES VEG