

The Arlington Estate

An Event Experience

FAMILY DAY BRUNCH MENU

Welcome

Blended smoothies: berries, bananas, ginger, acai, goji.
Prosecco mimosas: freshly squeezed orange juice, cassis, aperol.

Breakfast Station

Freshly baked croissants, danishes and warm assorted muffins.
Greek yogurt and berry granola parfaits with maple honey glaze.
Selection of whole & sliced fresh fruit & berries.
Aged cheddar & scallion scrambled eggs + The Perfect Egg! An Arlington Estate Exclusive.
Double smoked bacon & roasted breakfast potatoes with rosemary butter.
Deep dish tomato and goat cheese tart.

Chef's Salad Station

Fine selection of fresh baked breads & maple butter.
Tender baby greens, romaine, arugula.
Toppings to include: crudite style vegetables, sprouts, dried fruit, toasted nuts, Parmigiano Reggiano, mozzarella di buffalo and crumbled goat cheese.
White balsamic, raspberry champagne vinaigrette, EVOO & dark balsamic glaze

Seafood Bar

The Arlington seafood salad.
Freshly shucked oysters with condiments.
Thinly sliced applewood smoked salmon.
Red beet cured salmon with fried capers, pickled shallots, lemon & sourdough crisps.
Poached & chilled black tiger shrimp with vodka spiked roasted tomato sauce.
Steamed king crab legs with parsley drawn butter.

Pasta & Risotto Station

Wild forest mushroom risotto with truffle oil served in a Reggiano wheel.
Casarecce pasta in tomato basil.
Stacked vine vegetable lasagna.

Hot Station

AAA live carved striploin with cabernet jus.
Black garlic, ginger and herb crusted baked salmon.
Pan seared chicken supreme, roasted blackberries.
Arlington vegetable selection, sea salted & olive oil poached
Horseradish & parsley spiked potato puree.

Dessert

The Arlington bread pudding with rum creme anglaise, mini pastries and candy bar.

Open Bar

Premium Reserve bar, wine service, coffee, tea, espresso, cappuccino, latte, assorted soft drinks & juices.