

Seven Seas Sunday Champagne Brunch
Group Menu
Groups Larger than 25 people

THE EYE-OPENERS

fresh baked croissants
fresh fruit platter with honey-orange glaze
assorted muffins, rolls and fruit turnovers
smoked salmon with herb cream cheese & rye bread
coffee - tea - milk
champagne toast
(Add Orange Juice - \$1.50 per person)

SEVEN SEAS TREATS

scrambled eggs and bacon
smoked and fresh Weissgerber sausages
sautéed vegetable medley
baked bbq pork ribs OR baked chicken
fried potatoes
baked ham
vegetarian quiche

DESSERT SELECTIONS

(One choice for the group - Add \$1.95 per person)
Oma Susie's apple strudel
schaumtorte with strawberries or hot fudge
cheesecake with strawberry or raspberry topping
rainbow or raspberry sherbet
sundaes

Per person \$18.95

Children under 12 \$8.95

Children under 4 \$3.50

Contact us regarding further information and availability.
An additional private room set up and bartender fee may apply.