



**WEDDING
BRUNCH MENU**
FAMILY STYLE - SHARED PLATING
**PRICING BY REQUEST*

SALAD

**Choose 1 option to be served.*
Standard coffee/tea included.

RED ONION & APPLE CIDER

Marinated red onions on spring mix, with
an apple cider vinaigrette.

OR

CLASSIC CAESAR

Romaine lettuce tossed in a creamy Caesar dressing.
Topped with croutons, bacon bits & parmesan cheese.

OR

BERRIES & BRIE

Arugula & spring mix topped with fresh berries & brie cheese.
Dressed with a balsamic honey vinaigrette.

MAINS

**Choice between shakshuka or omelette & french toast or pancakes.*

Served with grillades, roasted potatoes & salad.

CANDIED GRILLADES

Roasted pork grillades tossed in a smoked paprika & maple sugar glaze.

SHAKSHUKA

Oven baked poached eggs in a tomato & cumin spiced sauce. Garnished with fresh parsley & feta cheese.

OR

OMELETTE ROLLS

Baked omelette rolls stuffed with spinach, topped with fresh dill and a hollandaise sauce.

PATATAS BRAVAS

Spiced roasted potatoes topped with salsa bravas & a lemon sour cream.

BANANA FRENCH TOAST

Chocolate banana bread french toast with whipped butter.

OR

DELUXE PANCAKE STACK

Pancakes topped with mixed berries, chocolate syrup & whipped butter.

SEASONAL SALAD

Mixed greens topped with seasonal marinated vegetables & sweet dressing.

DESSERT

**Choose 1 option to be served.*

LEMON ICE CREAM SQUARE

Lemon ice cream square on a graham cracker base. Topped with fresh raspberries, mint & maple caramel.

OR

CUPCAKES

French vanilla AND/OR chocolate cupcakes. Topped with a classic vanilla icing & seasonal flowers.

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