

Gourmet Galley

CATERING
CELEBRATING 20 YEARS

SUNDAY BRUNCH

AL A CARTE

COMMODORE'S CLASSIC EGGS BENEDICT- \$14
TWO POACHED EGGS, TOASTED ENGLISH MUFFIN, CANADIAN BACON,
PRESERVED LEMON HOLLANDAISE, HOMEFRIES, FRESH FRUIT

BUTTERMILK BLUEBERRY PANCAKES \$10
3 FLUFFY PANCAKES, MAPLE CINNAMON CREAM CHEESE, BERRY COMPOTE

SELECTION OF SOUPS {SEE BOARD}

CORINTHIAN BURGER 8 OZ GROUND BLACK ANGUS BEEF, SHORTRIBS, BRIOCHE BUN \$14
TOMATO, LETTUCE, RED ONION, SERVED WITH CHOICE OF
MATCHSTICK OR SWEET POTATO FRIES

GRILLED HANGERS STEAK \$7, CAJUN OR PLAIN GRILLED CHICKEN \$6, EVERYTHING
SALMON \$6 CRISP BACON \$4

DESSERT

VANILLA ICE CREAM WITH HOT FUDGE OR CARAMEL SAUCE \$7
RICE PUDDING WITH BOURBON RAISINS \$7
WHISKEY BREAD PUDDING WITH CINNAMON, HARD SAUCE \$7

ORANGE JUICE OR CRANBERRY JUICE \$2
SUMATRA COFFEE DECAF AND A SELECTION OF TEAS \$2
PELLEGRINO 1 L OR 500ML \$5/2.5
COKE, DIET, SPRITE, GINGERALE, UNSWEETENED ICED TEA \$2
FRESHLY MADE LEMONADE \$2