



Breakfasts

Continental

*Minimum 10 people | **CL\$ 32 per person***

Freshly Squeezed Juices
Seasonal Sliced Fruits & Berries
Whole Fresh Fruit

Assorted Muffins, Cinnamon Roll & Croissants
Brasserie Sliced Bread for Toasting
Fruit Preserves & Brasserie Honey

House-made Granola
House-made Low Fat Yogurt
Barrington Coffee & Assorted Teas

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Deluxe Continental

*Minimum 10 people | **CL\$ 38 per person***

Freshly Squeezed Juices
Seasonal Sliced Fruits & Berries
Whole Fresh Fruit

Assorted Muffins, Cinnamon Roll & Croissants
Brasserie Sliced Bread for Toasting
Fruit Preserves & Brasserie Honey

House-made Granola
House-made Low Fat Yogurt
Steel Cut Oatmeal with Side Condiments: maple syrup, dried fruits & nuts

Assorted Breakfast Sandwiches

Barrington Coffee & Assorted Teas





Executive Breakfast

Minimum 10 people | C\$ 43 per person

Freshly Squeezed Juices

Seasonal Sliced Fruits & Berries

Whole Fresh Fruit

Assorted Muffins, Cinnamon Rolls & Croissants

Brasserie Sliced Bread & Bagels for Toasting

Whipped Cream Cheese

Fruit Preserves, Brasserie Honey

House made Granola

House made Low Fat Yogurt

Steel Cut Oatmeal with Side Condiments: maple syrup, dried fruits & nuts

Scrambled Eggs

Applewood Smoked Bacon

Pork sausages

Caribo's Chicken Chorizo Sausages

Breakfast Potatoes

Baked Beans

Roasted Mushrooms

Slow Roasted Tomatoes

Barrington Coffee & Assorted Teas

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Healthy Choice Add-Ons

Available with every menu | C\$ 4 per person

Chia Pudding

Overnight Oats





Refreshments

Standard

Cl\$ 25 per person

Assorted Cookies: chocolate chip, oatmeal & raisin, coconut cranberry & peanut butter

Brownies: regular, vegan & gluten free

Whole Fresh Fruits

Barrington Coffee & Assorted Teas

Just Water

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Afternoon Tea

Cl\$ 32 per person

Mini Sandwiches

Roast Beef, arugula, horseradish aioli

Brasserie Catch Smoked Fish Dip & Local Cucumber

Portobello Mushrooms, Roasted Pepper, Basil Pesto

Assorted Mini Cupcakes

Scones w/ clotted cream & Fruit Preserves

Sliced Seasonal Fruit & Berries

Assorted Teas & Iced Tea

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Executive

Cl\$ 32 per person

Charcuterie Board

Artisan cheeses, cured meats, brasserie honey, mixed nuts, olives, seasonal chutney, grilled sourdough.

Garden Vegetable Mezze Platter

Brasserie hummus, callaloo & Greek yogurt dip, cannellini bean baba ghanoush, seasonal crudites, grilled flat bread, island crisps.

Sliced Seasonal Fruit & Berries



Lunch Buffets

Standard

Cl\$ 40 per person

Soup of the Day

Bread Rolls & butter

Mixed Green Salad

Artisan Lettuce, cherry tomato, cucumber, carrots, red onion, green beans, balsamic dressing

Freshly Prepared Sandwich & Wrap Platter

Choice of three: Roasted Chicken, Black Forest Ham, Roast Beef, Vegetarian

Choice of Baguette or Wraps

All come with lettuce, tomato, onion, cheese & aioli or dressing of the day

Chef's Selections of Pastries

Dirty Potato Chips

Assorted flavors

Drinks

Just Water & Assorted Sodas





Local Inspired

Cl\$ 52 per person

Chicken Pepper Pot Soup

Bread Rolls & butter

Caribbean Salad

Romaine lettuce, 'coco bluff' coconut, red peppers, green peppers, red onion, corn, roasted pumpkin seeds, mango – lime dressing

Main Course

Caboose Smoked Beef Brisket w/ Tangy BBQ Sauce

Jerk Chicken Breast w/ charred pineapple salsa

Blackened Brasserie Catch w/ tomato & 'coco bluff' coconut relish

Caboose BBQ Tofu w/ fried plantains

Sides

Rice & Beans

Red Bliss Potato Salad

Local Grilled Vegetables

Cole Slaw

Chef's Selections of Pastries

Drinks

Just Water, 'Coco Bluff' Coconut Water & Assorted Sodas





Executive

Cl\$ 62 per person

Select One Salad

Cherry Tomatoes, fresh mozzarella, basil pesto, arugula
Green Papaya, 'coco bluff' coconut, carrots, romaine lettuce, spicy passion fruit dressing
Artisan lettuce, red onion, cucumber, cherry tomato, black olives, feta cheese, balsamic dressing,
Romaine lettuce, roasted sweet potato, corn, green beans, red peppers, pumpkin seeds, avocado & chipotle dressing

Select Three Entrees

Herbed Crusted Beef Brisket w/ seasonal chimichurri
Fermented Chile & Pimento Smoked Brisket w/ 'coco bluff' coconut salsa verde
Garden Herb Mojo Chicken Breast w/ grain mustard & seasoning pepper aioli
Caboose Roasted Turkey Breast w/ 'coco bluff' coconut remoulade & fennel slaw
Lemon Pepper Roasted Brasserie Catch w/ green papaya escabeche.
Grilled Brasserie Catch w/ scotch bonnet salmoriglio & charred lemon.
Herbed Tofu w/ local pumpkin and kale relish

Select Four Sides

Yukon Gold Potato Puree
Herbed Red Bliss Potatoes
Sweet Potato & Pumpkin Mash
Rice & Lentil Pilaf
Organic Quinoa Primavera
Sweet & Sour Carrots
Grilled Green Beans
Caboose Charred Broccoli
Coconut & Pimento Glazed Pumpkin
Marinated Kale

Select Three Desserts

Barrington Coffee Cheesecake
Sticky Toffee Pudding
Key Lime Tart
'Coco Bluff' Coconut Alfajor
Seasonal Pavlova
Carrot Cake Pops

Drinks

Just Water, 'Coco Bluff' Coconut Water & Assorted Sodas



signature salads

all \$11.49

add roast chicken \$5.99

add catch of the day \$16.49

chopped caesar salad

romaine lettuce, garlic croutons, parmesan, caesar dressing

'Brasserie' greek salad

mixed greens, tomatoes, olives, red onion, cucumber, feta, red wine shallot vinaigrette

'Brasserie' Garden salad

spinach, carrots, radish, corn, alfalfa sprouts, tomatoes, coconut lime vinaigrette

Asian salad

spinach, peppers, carrots, celery, mushrooms, tofu, sweet & sour vinaigrette

cobb salad

mixed greens, bleu cheese, egg, avocado, red onion, bacon, ranch dressing

'Brasserie Market' salad

mixed greens, grain of the day, beets, walnuts, goat cheese, cranberries, balsamic vinaigrette

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sandwiches

choice of white or wheat baguette

with lettuce, tomato & onion

roasted chicken \$12.99

basil pesto, provolone cheese, sun-dried tomato

black forest ham \$12.99

lemon aioli, swiss cheese, roasted red pepper

roast beef \$13.99

dijon mustard, cheddar cheese

portobello mushroom \$9.99

sun-dried tomato, roasted red pepper, fresh mozzarella, basil pesto

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All prices in C1\$





wraps

choice of spinach, sun dried tomato, whole wheat or flour tortilla with lettuce, tomato and onion

roasted chicken caesar \$12.99

Italian \$14.99

salami, ham, provolone, roasted pepper, sun-dried tomato

BLT \$10.99

'Brasserie Garden' veggie \$9.99

'Brasserie Catch' \$21.99

changes daily

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pan pizza

Serves 6-8

margherita pizza \$16

local tomato and basil pesto pizza \$17

pepperoni pizza \$18

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chips

cracked pepper & sea salt \$3.00

salt & vinegar \$3.00

mesquite bbq \$3.00





sweets

house made cookies \$4.00

oatmeal & raisin, chocolate chip, coconut cranberry, peanut butter

cupcakes \$4.75

carrot cake, chocolate cheesecake, red velvet

muffins \$4.00

blueberry, banana, chocolate

regular brownies \$4.50

nanaimo bars \$6.50

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platters

all platters serve 8-12

assorted sandwiches -18 halves \$113

choice of 3

assorted wraps -18 halves \$113

choice of 3

market salad \$90

choose 1 from any of our signature salads

assorted fruit \$90

seasonal fruit cut fresh daily

house made cookies \$46

assortment of 12

oatmeal & raisin, chocolate chip, coconut cranberry, peanut butter

house made cupcakes \$55

assortment of 12

coconut, chocolate cheesecake, carrot cake, red velvet

house made pastries \$48

assortment of 12

croissants, scones, muffins, danish

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Ask us about our Cake Menu!





cold drinks

fresh squeezed orange juice \$7.00

just water \$3.25

sparkling water \$3.50

sodas \$2.00

pepsi, coke, diet coke, coke zero, sunkist, sunkist zero ginger ale, sprite, fuzed iced tea

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hot drinks

barrington drip coffee | 1 gallon \$55

featured single origin or decaf estate blend

all coffee served with milk or cream

coffee extras:

soy milk or almond milk \$5.00

organic tea | 1 gallon \$40

selection of steven smith premium teas

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*The Brasserie Market is the on-island
leader in eco-friendly practices,
using all biodegradable products.*

