



Mother's Day Brunch Buffet

Sunday, May 14th 2016 from 11:30 a.m. to 3 p.m.

\$40 per adult, \$20 per child, plus HST

Menu

A selection of freshly baked bread, croissants, & mini quiches

Salads

Local hothouse mixed greens, choice of dressings and vinaigrettes
Roasted new potato salad, pommery mustard mayonnaise, hardboiled eggs, spring chives
Five bean salad, red and yellow peppers, champagne vinaigrette
Cucumber salad with pickled red onion, lime and cilantro
Tomato salad with bocconcini cheese, basil, extra virgin olive oil, balsamic vinegar, cracked black pepper
Selection of veggies with assorted dips and dressings

Platters

Selection of Canadian cheese, toasted baguette crostini's, preserves and pickles
Roasted red peppers, mixed olives, with sherry vinaigrette
House made country pork pate, marinated spring radishes
Selection of charcuterie and house cured meat, gherkins & Kozlik's mustard
Whiskey cured Atlantic salmon, caper berries, pickled red onion & dill crème fraiche

Hot Items

Whole roasted AAA Beef Striploin, roasted garlic mashed potato, asparagus, Cabernet jus
Pan seared Atlantic salmon, fingerling potato, buttered spinach, and dill beurre blanc
Roasted chicken breast, scalloped potato, heirloom carrots, mustard jus
Eggs Benedict, peameal bacon, toasted English muffin, hollandaise
Eggs Florentine, sautéed spinach, toasted English muffin, hollandaise
Pancakes, strawberry compote, maple syrup

Dessert

A selection of homemade pastries and treats
Tropical fruit platter

Reservations required, please call 1-800-701-8074 to book your table.