

Mother's Day Brunch Menu

FROM THE OVEN STATION

Bread display focaccia bread, olive bread and artisan baguette

Fresh house made croissant and pastries

Assorted breads and bagels

Condiments and preserves

SOUP

Spring mix vegetable soup

BREAKFAST DISPLAY

Traditional egg benedict with smoked bacon and hollandaise

Belgium Waffle with strawberry and maple

Classical French toast

Country side pork sausage

Breakfast chicken sausage

Crispy smoked bacon

Crispy potato hash with tri colour pepper and onion

CHILLED ICED SEAFOOD BAR

Atlantic cured salmon gravlax with dill, parsley, green peppercorn and vodka

Slow cooked shrimp, Mussel, clams, cocktail, Marie sauce, remoulade and lemon wedge

SALAD BAR

Cured and smoked meats with cheese, candied nuts, preserve and artisan crackers

Romaine hearts, Asiago cheese, slow roasted tomato, creamy garlic dressing

Tender green lettuce salad, baby red radish chilled cucumber, green goddess vinaigrette

Chickpea, sheep milk feta, baby cucumber, and white balsamic vinaigrette

Black olive, baby tomato, garlic, anchovies, bean salad

ENTRÉE

Court bullion pouched cod, tomato, olive, basil relish and citrus beurre blanc

Oven roasted Blackened style chicken breast, baby roast potato, green peas and baby spinach

Slow cooked Veal osso buco with creamy polenta and gremolata

Scallop potato with caramelized onion and smoked cheddar

Spring vegetable with salted butter and sea salt

CARVING STATION

Herb crusted striploin

Beef demi, brioche bun, horseradish

DESSERT STATION

Donut wall

Fresh fruit tarts with berries

White chocolate raspberry mousse shorts

Mini cupcake

Chocolate covered strawberries

Floral iced cookies

Cut fruit