

# Mother's Day Brunch

MAY 13, 2018

ADULT \$34<sup>95</sup>

CHILD \$17<sup>50</sup>  
12+ UNDER

SENIOR \$27<sup>95</sup>  
60+

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Assorted Artisan Rolls and Butter  
Danishes, Croissants & Muffins

## SOUP

**Roasted Butternut Squash Bisque**

## SALADS

### Caesar Salad

Slegers Butter Lettuce, Blueberry Baco Vinaigrette

### Yukon Gold Potato and Egg

### Queen's Pasta Tortellini

with Arugula Pesto

### Kale & Corn Slaw

### Grilled Market Vegetable Antipasto

### Heirloom Tomato and Green Asparagus

with Maple Vidal Vinaigrette

### Crudités

with Sour Cream & Dill Dip

### Assorted Pickles and Olives

## SEAFOOD SELECTION

### Marinated Fogo Island Shrimp Salad

with Forty Creek Whisky Sauce

### PEI Mussels

in Niagara Cucumber Chardonnay Vinaigrette

### Smoked Atlantic Salmon & Mackerel

## HOT SELECTION

### Carved Honey & Dijon Baked Ham

with Red Wine Glaze

### Slow Roasted Prime Rib of Beef

Au Jus

### Poached Eggs Benedict

Pingue Prosciutto

### Vegetable and Bright's Havarti Cheese Quiche

### Apple Sage Sausages &

### Oast Barnraiser Ale Bratwurst

### Herb Parmesan Roasted Chicken

### Manitoulin Island Rainbow Trout Fillet

with Niagara Riesling Spinach Sauce

### Baked Seafood Cakes

with St David's Bell Pepper Drizzle

### Braised Ontario Grain Fed Veal

with Rosemary Jus

### Mixed Spring Vegetables

### Roasted Fingerling Potatoes

### Shoal Lake Wild Rice Pilaf

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## DESSERTS

### Apple & Raspberry Strudel

with Ice Wine Anglaise

### Assorted Fruit & Butter Tartlets

### Chocolate & Tiramisu Mousse

with Wild Berries

### Selection of Mother's Favourite Pastry Squares

