



# Mother's Day Brunch

MAY 12, 2019

11am & 1:30pm

ADULT \$35<sup>95</sup>

CHILD  
UNDER 12 \$17<sup>95</sup>

SENIOR  
60+ \$28<sup>95</sup>

Assorted Artisan Bread  
Assorted Muffins, Danish and Scones

## SOUP

**Golden Beet Spy Apple Soup**

## SALADS

**Tossed Baby Greens & Garden Vegetables**  
selection of dressings

**Orzo & Lake Erie Perch Salad**  
asparagus, heirloom tomato vinaigrette

**Creamy Caesar Salad**  
smoked bacon and house made croutons

**Shoal Lake Wild Rice, Feta & Red Pepper Salad**  
toasted sunflower seed vinaigrette

**Kale & Dried Cranberry Coleslaw**  
maple white balsamic dressing

**Assorted Relish & Pickles**

## BREAKFAST SELECTION

**Omelet**  
made to order choice of gourmet toppings

**Scrambled Eggs**

**Eggs Benedict**  
chef's classic hollandaise

**Belgian Waffles**  
hot maple syrup

**Home Fried Potatoes**  
sautéed onions

**Maple Glazed Bacon & Hearty Breakfast Sausage**

## BRUNCH SELECTION

**Meatballs & Sweet Italian Sausage**  
marinara sauce

**Sesame Soya Rice Noodles & Braised Ontario Beef Short Rib**

**Farfalle Pasta**  
Tomato-Basil Marinara

**Grilled Chicken Breast**  
Woolwich goat cheese, riesling cream sauce

**Kalapore Springs Baked Rainbow Trout**  
lemon-tarragon brown butter

**Leek & New Potato**  
au gratin

**Seasonal Vegetables**

## CARVING STATION

**Bone-in Ham**  
spicy Forty Creek BBQ  
and Niagara apricot glaze

**Bistro Cut Striploin**  
pan-roasted shallots and  
merlot jus

## DESSERTS

**Jordan Cherries Jubilee**  
served on vanilla bean ice cream

**Ontario Berry Crumble**  
vanilla custard

**Assortment of Fruit Pies,  
Cakes & Mini Tarts**

**Fruit Squares & Mini Tarts**  
**Fresh Fruit Salad**

