

Mother's Day Brunch

MAY 12, 2019

MAIN DINING ROOM: 11am & 1:30pm

QUEENSTON ROOM: 12pm & 2:30pm

ADULT \$36⁹⁵

CHILD
UNDER 12 \$18⁹⁵

SENIOR
60+ \$29⁹⁵

Olive Bread, Artisan Baguette
Apple and Cherry Lattice
Croissants and Muffins

SOUP

Simcoe County Asparagus Soup

ANTIPASTO

**Prosciutto, Genoa Salami, Bocconcini,
Roasted Peppers, Marinated Eggplant**
**Kalamata Olives, Marinated Button
Mushrooms & Pickled Golden Beets**
scallion

SALADS

Roasted Root Vegetable & Pasta Salad
**Marinated Three Sisters Vegetable
& Couscous Salad**
Baby Arugula, Radicchio & Salad Greens
vinaigrette
Caesar Salad
Cherry Tomato & Cucumber Salad
feta

COLD SELECTION

Shrimp Display
cocktail sauce
Atlantic Smoked Mackerel & Salmon Platter

HOT SELECTIONS

Eggs Benedict
hollandaise sauce
Bacon & Breakfast Sausage
Atlantic Cod
riesling beurre blanc sauce
Belgian Waffles
warm syrup, fresh berries, chantilly cream
Buttermilk Brined Fried Chicken
Slowly Braised Ontario Short Ribs
in peppercorn jus
Cheese Tortellini
San Marzano tomato sauce
Oven Roasted Vegetable Medley
basil, garlic
Scalloped Potatoes
au gratin

CARVING STATION

Smoked Ontario Turkey Breast
in-house brined

Prime Rib
au jus

DESSERTS

Assorted Cakes & Pastries
Caramel-Apple Cheese Cake
Lemon Meringue & Pecan Pie

Niagara Spring Berry Cobbler
Fruit Mousses
Assortment of Fresh Fruit

