Mother’s Day Brunch

MAY 12, 2019

MAIN DINING ROOM: 11am & 1:30pm
QUEENSTON ROOM: 12pm & 2:30pm

Prices are in Canadian funds and do not include beverage, applicable tax or service fees.

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
Niagara Spring Berry Cobbler
Caramel-Apple Cheese Cake Fruit Mousses
Lemon Meringue & Pecan Pie Assortment of Fresh Fruit

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