



# Mother's Day Brunch

MAY 12, 2019

11am & 1:30pm

ADULT \$32<sup>95</sup>

CHILD  
UNDER 12 \$16<sup>95</sup>

SENIOR  
60+ \$26<sup>95</sup>

Assorted Artisan Bread, Rolls  
Assorted Muffins, Danish, Croissants & Scones

## SALADS

### Slegers Butter Greens

balsamic vinaigrette

### Quinta Quinoa, Edamame, Heirloom Tomato, & Black Bean Salad

### Hearts of Romaine

maple bacon and creamy caesar dressing

## COLD SELECTION

### Chilled Norfolk Farms Asparagus

Costello blue cheese

### Assorted Relish Dishes

pickles, onions, peppers, olives

## HOT SELECTIONS

### Eggs Benedict

Canadian peameal bacon and hollandaise sauce

### Scrambled Eggs

### Bacon & Sausage

### Belgian Waffles

Jakemans pure Canadian maple syrup,  
warmed wild berry compote and whipped cream

### Cheese Manicotti

San Marzano tomato sauce

### Pasta Carbonara

Brandt double smoked bacon

### Herb Roasted Chicken

### Locally Sourced Pork & Vegetable Stir-Fry

soya ginger glaze

### Fragrant Basmati Rice

### Baked Lake Huron Trout

Niagara chardonnay butter sauce

### Herb Roasted Garron Farms Baby Red Potatoes

Steamed Seasonal Vegetable Medley

## CARVING STATION

### Canadian Prime Beef Rib

au jus

## DESSERTS

### Assorted Cheesecakes & Pies

### Assorted Squares & Mini Tarts

### Assorted Cookies

### Strawberry Shortcake

### Warm Spy Apple Crumble caramel

### Assortment of Fresh Fruit

