

# Mother's Day Brunch

MAY 8, 2022

Reservations available at: 10:30 a.m., 12:30 p.m. and 2:30 p.m. in the Main Dining Room

ADULT \$39<sup>95</sup>    CHILD \$19<sup>95</sup>    SENIOR \$35<sup>95</sup>  
12 & UNDER    60+

Olive Bread, Artisan Baguette  
Assorted Danishes  
Croissants and Scones

## SOUP

**Simcoe County Asparagus Soup**

## ANTIPASTO

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

## SALADS

**Niagara Micro-greens Salad with Vinaigrette  
Caesar Salad  
Greek Style Pasta Salad with Feta & Olives**

## COLD SEAFOOD

**Seafood Salad with Poached Shrimp  
Atlantic Smoked Mackerel & Salmon Platter**

## HOT SELECTIONS

**Eggs Benedict**  
hollandaise sauce

**Bacon & Breakfast Sausage**

**Atlantic Salmon Filets**  
riesling beurre blanc sauce

**Belgian Waffles**  
warm syrup, fresh berries, chantilly cream

**Buttermilk Brined Fried Chicken**

**Chef's Chicken Tika Masala**

**Fragrant Basmati Rice**

**Vegetable Lasagna with Grana Padano Cream Sauce**

**Oven-roasted Vegetables with Snow Peas, Garlic & Basil**

**Roasted Garlic Yukon Mashed Potatoes**

## CARVING STATION

**Smoked Ontario Turkey Breast**  
in-house brined

**Roasted Canadian Bistro-cut Striploin**  
au jus

## DESSERTS

**Assorted Cakes & Pastries  
Traditional Bread Pudding with  
Apricot Glaze  
Lemon Meringue & Pecan Pie**

**Caramel-apple Cheesecake  
Tuxedo Mousse Cups  
Fresh Fruit Display**

