

mother's day brunch

May 13, 2018



From the Bakery

Freshly Baked Rolls and Butter
Scones with Marmalade
Mini Muffin, Danish and Croissant

Carvery

Roast Striploin of Beef with Peppercorn-Red Wine Sauce
Maple Mustard Glazed Bone-In Ham

Waffle Station

Whipped Cream, Maple syrup, Caramel Sauce, Chocolate Sauce, Cherry Compote and Salted Caramel Sauce

Salads

Mixed Butter Blend Salad with Blackberries, Toasted Walnuts, Woolwich Goats Cheese, Mustard-Honey Vinaigrette
Tabbouleh with Lemon and Parsley
Broccoli Salad with Bacon, Cheese and Sunflower Seeds
Asian Noodle Salad with Bok Choy
Spring Potato Salad with Tarragon and Shallots

Platters

Smoked Salmon and Jumbo Shrimp with Horseradish Mousseline
Roasted Vegetable Antipasto with House Baked Focaccia
Charcuterie Board with House Made Mustards and Chutneys

Brunch Items

Bacon and Pork Sausage
Scrambled Eggs with Shredded Cheese
Eggs Benedict

Entrees

Summer BBQ Chicken with Chef's BBQ Sauce
Baked Sole with Lemon and Capers
Scalloped Potatoes
Butternut Squash Ravioli with Sage and Parmesan
Buttered Carrot Vichy with Fresh Dill

Dessert Table

Blueberry Cheesecake
Fresh Fruit Flan
Carrot Cake with Cream Cheese Icing
Normandy Apple Flan
Double Chocolate Fudge Cake
Assorted French Pastries
House Made Individual Tiramisu
Local Cheese Display with Grapes and Compotes
Sliced Seasonal Fruit

\$39.95 per person

\$17 children 10 years old & under

price subject to applicable taxes and gratuities