



MOTHER'S DAY BRUNCH

EXECUTIVE CHEF · RANDY DUPUIS

COLD BUFFET SELECTIONS

Selection of Sweet and Savory Breads
Baby Greens with Raspberry Vinaigrette
Boston Bibb Salad with Almonds and Onion Vinaigrette
Couscous Salad
Marinated Olives
Grilled Antipasto Vegetables
Marinated Mushroom Salad
Margareta Salad
Selection of Uniquely Stuffed Vegetables
House Smoked Salmon with Rum and Brown Sugar
Shellfish Salad
Marinated Haddock Fillets
Charcuterie

WAFFLE STATION

Whipped Cream, Chocolate Sauce, Maple Syrup, and House Made Fruit Compotes

OMELET STATION

Tomatoes, Mushrooms, Shrimp, Peppers, Diced Ham and Aged Cheddar

CARVING STATION

Slow Roasted Ponderosa Hip of Beef with Horseradish Jus
Spinach and Walnut Stuffed Pork Loin with Sun Dried Tomato Jus

HOT BUFFET SELECTIONS

Moroccan Spiced Atlantic Salmon Fillet
Sweet Soya Roasted Chicken Breast
Cheddar Mashed Potatoes
Mushroom Ravioli with Truffle Cream and Parmesan
Medley of Fresh Vegetables
Cauliflower Gratin
Eggs Benedict
Smoked Bacon & Country Sausage

SWEET BUFFET SELECTIONS

Selection of Cakes and French Pastries
Canadian Cheeses and Niagara Fruit Chutney
Iris's Grilled Preserved Fruits
Warm Bread Pudding with Toffee Vanilla Sauce

\$37.00 per person

Price subject to taxes and gratuities. Available May 13, 2012. Advance reservations required, subject to availability. Traditional a la Carte also available.