

MOTHER'S DAY BRUNCH MENU

EXECUTIVE CHEF · JAMES BUDER

Traditional Breakfast items

Yoghurt & House Made Granola
Fresh Fruit & Berries
Assorted House Baked Muffins, Cinnamon Buns, Butter Croissants

Brunch Classics

Scrambled Eggs
Eggs Benedict: Pulled Pork with Chipotle Hollandaise Sauce
Smoked Maple Bacon
Classic Farmer's Sausage

Fresh Salad Station

Millcroft Signature Greens
Caesar Salad
Orzo, Artichokes, Kalamata Olives, Feta

Live Action Omelette Station

Fresh Eggs made to Order
Build Your Own Creation with a Variety of Fixes and Garnishes

Antipasti

Assorted Cured & Smoked Meats
Assorted Domestic & Imported Cheeses with Crostini's
House Made Preserves

Seafood Bar

Black Tiger Shrimp
Steamed PEI Mussels and Clams
Crab Legs & Smoked Salmon
Shucked Oysters
House Made Dips & Sauces

Live Action Carving Station

Roasted Prime Rib
Rosemary Jus, Horseradish & Dijon Mustard

Entrée Selections

Roasted Chicken Ballantine with Smoked Tomato Demi Glace
Grilled Salmon Fillet, Pearl Onions, Tomato Vierge
Rigatoni, Wild Mushrooms, Oven Dried Tomatoes, Pearl Onions, Goat Cheese
Roasted Seasonal Vegetables
Smoked Ontario Cheddar Pomme Purée
Brown Butter & Thyme Roasted Fingerling Potatoes

Chef Inspired Dessert Station

Coffee and Tea Included
\$68.00 per person plus tax and gratuity
Children under 12 ½ price.

Seating Times Available 11:00am, 1:30 pm