



The Hare Wine Co.

In Collaboration with The Prince of Wales Hotel

'Using the finest local and regional ingredients'



Happy
Mother's
Day

MOTHERS' DAY BRUNCH BUFFET - "Where Moms are Queens"

TO WELCOME: COMPLIMENTARY GLASS OF HARE SERIES SPARKLING ROSÉ

A SELECTION OF ANTIPASTO & SALADS TO INCLUDE:

Fresh Bakery Breads

Cured & Smoked Meats with Regional Cheeses, Toasted Candied Nuts, Preserves & Artisan Crostini

Tender Salad Greens, Cucumbers, Hot House Tomatoes, Niagara Red Wine Vinaigrette

Grilled & Chilled Marinated Vegetable Antipasto

Gemelli Pasta Salad, Black Olives, Red Onions, Feta Cheese, Cherry Tomatoes, Pesto

Potato Salad, Sweet Peppers, Green Onion, Grainy Mustard Vinaigrette

Chilled Deviled Farm Eggs & Chives

Smoked Coho Salmon, Pickled Bermuda Onions, Caperberry Aioli

CARVING STATIONS:

Roast Ontario Beef Contra Filet with Cabernet Natural Jus

Slow Roasted Virginia Ham with Maple Butter Glaze

ENTREES:

Traditional Eggs Benedict with Smoked Canadian Back Bacon & Hollandaise

Vanilla Bean Pancakes and Pain Perdu (French Toast)

Bacon & Farmers' Pork Sausage Links

Country Scrambled Eggs, Sweet Pepper

Panko Crusted Red Snapper, Remoulade

Spring Vegetables & Baby Potatoes with Savory Butter & Sea Salt

FROM THE BAKERY:

Seasonal Sliced & Whole Fruits

Fresh House-Made Croissants & French Pastries

A Selection of Decadent Desserts from the Prince of Wales Pastry Shop

COFFEE & TEA

\$75++ (Children under 12 are ½ price)

Price is subject to tax. Gratuity is not included.

Payment is taken in advance.

Seatings times available are 11am, 11:30am, 1pm, 1:30am

Tables under 4 can be accommodated at a Communal Table

Reservations can be made by scanning the QR Code below or by calling 905-468-3246 Ext.436530

