

MOTHER'S DAY

brunch menu

JUICE BAR

Chef's Selection Smoothies

Selection of Juices: Orange, Apple, Cranberry and Peach Juice

THE BASICS

Fresh Croissants, Savoury Scones, Toast station, Fruit and Marmalade Preserves

Maple and Spiced Apple Oatmeal, Fresh Cut Fruit, Cottage Cheese, Low Fat Yogurt

BREAKFAST CLASSICS

Scrambled Eggs, Bacon, Farmers Link Sausages, Roast Parisienne Potatoes

Egg Benedict choices featuring Chinook Smoked Salmon, Canadian Peameal Ham or Avocado and Tomato under freshly prepared Hollandaise sauce

CHEF PREPARED OMELET STATION

CANADIAN CHARCUTERIE FAVOURITES

Classic Deviled Eggs

House Smoked Fresh Water Fish and Condiments

Variety of Canadian Cheeses, Assorted Cured Meats

FARMHOUSE SALADS

Charred Baby Gem Caesar Cup

Roasted Heirloom Beets and Watercress with Maple Vinaigrette (df/gf)

Cucumber and Honeycrisp Apple Salad, fresh Dill and mint Labneh (gf)

Antipasto of Marinated Olives, Hummus, Bruschetta, Artichoke Dip (gf/df)

ARTISAN BREAD BASKET AND SOUPS SELECTION

Classic Canadian Maritime Seafood Chowder

Wild Mushroom Bisque (gf/df)

CARVING STATION

Roasted Beef Striploin and Ontario Leg of Lamb

Confit Brome Duck Leg paired with Clementine Roasted Breast

Bone In Smoked Ham glazed with Kozlik mustard and local Maple syrup

Braised Red Cabbage, Horseradish, Mustard, au Jus

SEAFOOD

Steamed PEI Mussels, Marinated Seafood Ceviche

Chilled Argentinian Shrimp with Mignonette and Cocktail Sauce

Mediterranean inspired Atlantic Salmon

CHEF PREPARED PASTA AND DUMPLINGS

Cheese Tortellini, Wild Leek Ravioli, Penne Pasta, Truffled Mornay Sauce

Herbed Marinara or Pesto Sauce (gluten free available)

Medley of Vegetables

SPRING VEGETABLES, GRAINS AND POTATOES

Asparagus and Haricot Verts with Pink Peppercorn Vinaigrette (gf/df)

Curried Lentil and Sweet Potato paired with scented Basmati Rice (gf, df)

Baby Carrots, Orange and Tarragon Gastrique (gf/df)

GRIDDLE STATION

Freshly Prepared Waffles, Buttermilk Pancakes, French Toast

Homemade Mini Donuts toppings of Fresh Berries, Berry compote, Maple Chantilly

Whipped Cream, Chocolate Sauce

(gluten free pancakes available)

DESSERT DISPLAY

Assorted Mini Desserts, Red Velvet Cupcakes, Tres Leches, Muskoka S'mores Bread Pudding

Mini Maple Creme Brûlée, Fresh Cut Fruit

FRESHLY BREWED COFFEE AND SELECTION OF TEA STATION

Our buffet features a wide selection of dishes designed to accommodate common dietary restrictions, including gluten, dairy, and nuts. Please inform your server of any food allergies or dietary needs, or feel free to speak directly with a member of our culinary team for assistance.

