

MENU

mother's day brunch

Fresh fruit juices

"Baked on the premises" pastries and bread bar

Scrambled eggs, sausage, bacon, and baked beans

Hash brown potatoes with Montreal steak spice & caramelized onions

Smoothie assortments & overnight healthy oatmeal

Eggs Benedict with asparagus and dill Hollandaise sauce

Gourmet breakfast pizza

Maple French toast with wild berries

Belgian waffles, blueberry compote & maple cranberries, yogurt whipped cream

Fusilli pasta salad with sun-dried tomatoes, roasted garlic, basil & grilled spanish chorizo

Green asparagus salad with citrus vinaigrette, crumbled goat cheese & roasted walnuts

Crispy Folia lettuce, radicchio, pears, prosciutto, olive oil & balsamic reduction

Crispy garden vegetables with onion confit hummus

Mini Bocconcini, cherry tomato & watermelon skewers with arugula pesto

Gourmet olives, homemade pickles & mushrooms in spicy oil

Tuscan beef Carpaccio

Homemade charcuterie board & seasonal terrine

Mini lobster & shrimp with cocktail sauce, avocado & crispy vegetables

Ahi Tuna Unagi-flavored crudo with grapefruit caramel & crispy rice

Quebec smoked salmon platter with assorted condiments

Fresh oysters on the half-shell with Tabasco & wasabi mignonette

Shrimps with cocktail sauce, sambal oelek & yuzu mayonnaise

Artichoke dip with Parmesan & naan roll

Slow-cooked AAA Beef Striploin with Madagascar sauce (carved on site)

Roasted milk piglet from Gaspur Farm with garlic confit, honey & rosemary

Salmon Fillet with pink peppercorns & maple flakes, soy reduction, maple, ginger & old-fashioned mustard

Sautéed seasonal vegetables

Scalloped potatoes

Pasta Station

Local cheese platter

Table of treats for our beloved mothers (Desserts)

Chocolate fountain with berry medley & marshmallows

Coffee, tea & herbal teas

