

## **Father's Day Brunch Buffet**

**Sunday, June 19th, 2016**

### **The Breakfast Table**

Fresh fruits & berries

Delightful selection of Danish, muffins and croissants

Crunchy granola, cold cereals and an assortment of fruit yogurts

Steel cut oatmeal served with balanced nutritional toppings

Maple smoked bacon and chicken apple sausage

Seasoned potatoes with bell pepper and onions

### **Waffles & Pancakes**

Crisp Belgian waffles and blueberry orange granola pancakes

Sprinkle some fun with a variety of chocolate chip, m&m, plain and whipped cream and berry compote

### **“Traditional Egg Benedict”**

### **Garde Manger**

Assortment of domestic & imported cheeses, assorted lavash & country bread  
Scottish smoked salmon, traditional accompaniments, mini bagels and flavored cream-cheeses

### **Sustainable salad bar-**

Traditional Caesar Salad, Tender greens

Mixed Baby green salad, shaved granny smith, blue berries

Heirloom Tomato dressed Caprese salad

traditional waldorf salad

Grilled Asparagus/tomato vinaigrette

Beet and roasted butternut squash salad, crumbled goat cheese,  
tarragon cider vinaigrette

Baked zucchini and tomato drizzled with oregano and olive oil

Laired baked Tomato and squash medallions coated with lemon thyme oil

Mushroom ala Greek

### **Raw bar**

Poached shrimp, shucked Atlantic oysters, Green Lip mussels  
Horseradish tomato sauce and mignonette lemons  
Fresh Lobster and Sea food Salad with fennel

### **Mezza Bar**

Tapas olives, baba ghanoush, hummus, dolmades, pita chips

### **Soup Station**

Chef's special soup

### **Chef's carving station**

Overnight slow roasted rib eye, au jus, mustard and horseradish

### **Something special**

Chipotle BBQ glazed baby back ribs  
Jerk spice infused Juicy Chicken breast, charred pineapple and mango mojo  
Ontario spice rubbed leg of lamb, Swiss chard and feta cheese, mint pan jus  
Sustainable tender cod dressed with vodka lime sauce, refreshing fennel slaw  
Spinach and Mushroom Ravioli, roasted red pepper coulie  
Medley of spring vegetable/tarragon butter  
Parsley dusted steamed baby potatoes/ Sweet peas and corn pilaf

### **Kids' Corner:**

Mac and Cheese & Corn Dogs

### **Chef's dessert corner**

lemon tart, apple cranberry strudel, mango and strawberry mousse, pretzel chocolate bites  
traditional tiramisu and sweet ricotta cannoli, cheese cake bites, assorted French pastries  
assorted cakes and pies