

Mother's Day Globally Inspired Brunch Sunday May 14, 2017

Breakfast Favorites:

- **Chef attended Omelet station**

Build your own eggs and omelets

The Eggs

Whole eggs, eggs whites

The vegetables

Mushrooms, onions, peppers, tomato,

The meat

Ham, bacon, sausage,

The cheese

Three cheese blend, mozzarella, and parmesan

- **Waffle station**

Toppings to include:

Whipped cream, berry compote, maple syrup, toasted walnuts, chocolate chips, Smarties, rainbow & chocolate sprinkles, macerated strawberries, mandarin oranges, cinnamon apples, honey, bananas, marshmallows, brownie chunks, chocolate sauce, caramel sauce, raspberry sauce, candied pecans,

- Favorites

- Yogurt, dry fruits and nuts
- Danish pastries ,Breakfast cake slices, crispy butter Croissants
- Juice & Smoothie selections
- Egg benedict
- Bacon & Sausage

Taste of Italy

- **Old fashioned tomato soup**

Garlic croutons/ parmesan cheese/ grated cheese blend/Bread display:

White & multigrain bread rolls/cheese sticks/ Savory mini tea biscuits/ and mini corn & bacon muffins

- **Antipasto vegetables and meat selection**

- Roasted asparagus/ red pepper/ quarter tomato/ red onion/ mushrooms
- Black forest ham/ Turkey/salami and pastrami
- Dejon mustard/ Pesto Mayonnaise
- Bread- ciabatta rolls/ olives bread/ Garlic French bread

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- Build your own Caesar Salad with condiments
- Farmers market greens- selection of toppings/selection of dressings
- Spinach Salad,
 - Crumpled goat cheese/ Shredded Cheddar/ Candied walnuts,
 - Balsamic Vinaigrette/ Roasted red pepper/parmesan and Poppy seed dressing
- Roasted corn & bean Salad
 - Corn niblets/ kidney beans/ red onion/ sweet peppers/ apple cider vinaigrette

Taste of Canada

- **Under the Heat lamps carving**
 - Mustard crusted AAA inside round of beef 3 mustards, horseradish, red wine jus
- **Herb roasted chicken**
 - Lemon / olives / artichokes / fresh herbs
- **Pepper Crusted pork loin**
 - Goat's cheese polenta, wilted spinach, roasted garlic jus
- **Classic buttermilk mashed potato**
- **Seasonally inspired vegetable medley**
- **Mac n Cheese Bar**
 - Elbow noodles / Sautéed onions/ roasted garlic/ rich cream sauce/ bread crumbs
- **Lobster Mac n Cheese**
 - Elbow Noodles / East Coast Lobster/ Cauliflower/ stewed Leeks/ goat's cheese / Gouda / bread crumbs
- **BLT Mac n Cheese**
 - Elbow Noodles / double smoked bacon/ diced tomato/ arugula / aged cheddar/ provolone/ bread crumbs

Taste of Japan

- **Sushi Bar**
 - Hand rolled assortment of Sushi rolls
 - Pickled ginger/ soy sauce/ wasabi/Chopsticks
- **Chef attended Sauté station**
 - Red curry marinated shrimps Cilantro, scallions, crisp vegetables

Taste of India

- **Marinated Tandoori Butter Chicken**
- **Basmati butter Biryani Rice**
- **Garlic and Palin Naan Bread**
- **Chick pea Masala**
- **Pickles, Raita,**
- **Poppadum, Coriander chutney**

Taste of Nova Scotia

- **East coast shellfish, Marinated mussels, poached peel n eat shrimp, crab legs**
 - Lemons, cocktails sauce, Worcestershire, Tabasco sauce, red onions, capers
- **Smoked Salmon and cold salmon platter**
- **Shrimps on Ice**
- **Seafood Chowder**
- **Steamed Mussels**
 - Onions/ bacon/ scallions/ diced tomato/ Garrison Ale
- **Baked Salmon filet**
 - 7-grain blend: whole grain brown rice/ wild rice/ spelt/ oats/ barley/ wheat/ rye/Spinach/ kale/ arugula/ green onion/ edamame/ fresh herbs Sun dried tomato & olive oil vinaigrette.

Dessert selection

CREATE YOUR OWN SUNDAE BAR

- **French Vanilla and Chocolate Ice Cream**
 - Mouth Watering Toppings: Chocolate, Crushed berry compote, Macerated strawberries, Caramel Sauces

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- Scrumptious Trimmings : Whipped Cream, Maraschino Cherries, toasted walnuts, Chocolate Chips, Rainbow & chocolate Sprinkles, Crumbled Cookies, Coconut Shavings, Smarties, marshmallows, brownie chunks

"Just for Mom" Dessert Extravaganza Extraordinaire

- Chocolate fountain with fresh berries and fruits
- Fruit mousses in glasses
- Strawberry short cake
- Apple Pie
- Bread and Butter pudding
- Tiramisu in individual glasses with biscotti
- Cheese & Chocolate cake
- Homemade chocolate Éclairs
- Traditional European Croquembouche
- Assorted French Pastries
- Triple layered chocolate Mousse glasses
- Raspberry & mango parfaits
- Smores mousse
- Mini Crème Brulee