



Mother's Day brunch buffet

MAY 10, 2026 | SUNDAY 11 AM

garden gallery

Marinated Mushrooms Salad

Heirloom Caprese

Heritage tomatoes, buffalo mozzarella, and aged balsamic reduction.

Build-Your-Own Salad Station

A selection of fresh greens, toppings, and house dressings, allowing guests to create their own custom salads

Assorted Mini Salad Bowls

A curated selection of individual salads

desserts

The Centerpiece

A towering croquembouche and macaron pyramid.

Freshly Made Belgian Waffles & Buttermilk Pancakes

Served with a selection of toppings and your choice of three flavours: vanilla, multigrain, or chocolate

The Chocolate Room

Belgian chocolate fountain with fresh fruit, cookies, & marshmallows.

The Gelateria

Premium gelatos and ice creams with gourmet toppings.

Decadent Cake Selection & Small Bites

Assorted French & Italian pastries and cakes

Seasonal Fresh Fruit Display



a toast to mom

Complimentary rosé sangria (alcoholic & non-alcoholic) for all moms

chilled raw bar & farder

Signature Seafood on Ice

Poached shrimp, oysters on the half shell, and mussels with cocktail sauce and Marie Rose dressing

Artisanal Smoked Salmon

Cold-smoked Atlantic salmon with capers, shaved shallots, English cucumber, and lemon.

Individual Seafood

Cocktails

served in a martini glass

Antipasto Platter

Cured meats, marinated olives, grilled vegetables, tomato & bocconcini, marinated artichoke hearts

Charcuterie & Fromage

Italian salumi and international cheeses with house-made tapenades, cornichons, and crackers.

beverages

Freshly Squeezed Orange and Cold-Pressed Apple Juice

Premium Teas and Small-Batch Roasted Coffee

five stations

The Sunday Roast: Slow-roasted Angus Prime Rib

Slow-roasted Angus Prime Rib, carved to order with Yorkshire pudding, au jus, and creamed horseradish.

Fresh Crunchy Rice Paper Rolls Station

Choose from your favorite healthy toppings of crispy vegetables, enoki mushrooms, tofu, shrimp & chicken

The Wok-Fire Station

Custom stir-fry with noodles or jasmine rice and premium proteins in signature Asian sauces.

The Morning Foundry

Made-to-order omelets and eggs any style.

Sweet & Savory Creperie Station

Variety of Sauces, Toppings, Meats, Vegetables, Fruits and Sweets.

The Sushi Pavilion

Nigiri, sashimi, and signature maki rolls with traditional accompaniments.

soup & breads

Shrimp Wonton, Sweet Corn & Egg Drop Soup

Assorted Breads & Breakfast Pastries

main buffet

The Classic Brunch Offerings

Eggs Benedict
Crispy Bacon
Maple Breakfast Pork & Chicken Sausages
O'Brien Potatoes
Cinnamon French Toast with Angus Apple Honey Butter

Crispy Chicken Parmesan

Breaded chicken breast, tomato basil sauce, mozzarella, parmesan

Honey Garlic BBQ Baby Back Ribs

From the Coast

Pan Seared Salmon & Cod on sautéed local Simpsons Farm Mushrooms with Caper Sauce.

Seafood Tempura

Tiger shrimp, calamari rings, and scallops in a light, delicate tempura batter, crisp fried

Pasta Kitchen

Vegetarian Lasagna
Baked macaroni with crab and ahi tuna.

Sides

Mongolian Fried Rice
Chow Mein Noodles
Seasonal Vegetables
Lyonnais Potatoes