



Father's Day



Brunch Buffet

June 19, 2022 | 11:30 AM - 2:00 PM

Adult \$74 | Child \$37 (5-10 yrs)

(Taxes and Gratuities Extra)

SALAD TABLE

Chefs blend of Lettuce | Romaine Tomato
Beans | Onion | Cucumber
Sundried Cranberries | Shaved Carrots
Shaved Parmesan Cheese
Assorted Dressings

Grilled Flank Steak | Charred Corn Salad
Chipotle Lime Dressing | Potato Salad
Bacon | Spicy Tuna Tartare | Crispy Onions
Charred Cauliflower & Green Pea Salad

ANTIPASTI

Grilled Peppers | Artichokes
Eggplant | Zucchini

SEAFOOD BAR

Smoked Salmon & Smoked Trout
Lemon | Pickled Onion | Capers
Marinated Mussel
Crab Cluster | Oysters
Peel and Eat Shrimp
Classic Mignonette
Horseradish | Cocktail Sauce

SUSHI

Chef's Selection of Sushi
California Rolls

CHARCUTERIE & CHEESE

Salami | Capocollo | Mortadella
Soppresata | Mustards
Marinated Olives | Kosher Pickles
Chef's Selection of Ontario & Quebec Cheese
Crackers | Grapes | Fruit Jam

SLIDER BAR

Mini Chipotle Pulled Pork Sliders
Beef Slider | Mustard Mayo | Aged Cheddar

STATION CARVING

Prime Rib On The Bone
Horseradish | Mustard
Natural Pan Jus
Jalapeño & Cheddar Popovers
Honey & Orange Rubbed Porchetta

ENTREES

BBQ Baby Back Ribs
Atlantic Salmon
Saffron & Tomato Fondue
Jerk Chicken
12 Hour Braised Short Ribs
Spring Vegetable Medley
Truffle Mac n Cheese
Baked Potato | Cheddar
Green Onion | Bacon
Sour Cream | Corn on the Cobb

BAKERY SELECTION

Breakfast Pastries | Muffins
Homemade Scones

DESSERT TABLE

Chef's Selection of Homemade
Decadent Cakes | Tarts | Pies
Miniature Pastries
Chocolate Fountain
Sliced Fruit & Berries

BREAKFAST MARKET

Maple Bacon | Pork Sausage
Buttermilk Pancake
Traditional Eggs Benedict
Hash Brown Potatoes

OMELETTE STATION

SOUP

Seafood Bisque

