

# Father's Day BRUNCH BUFFET

*Driven by Dad*

Sunday, June 21, 2026

11:30AM-2:00 PM

*Dad receives a complimentary welcome drink upon arrival.*

## SALAD TABLE

Chef's Blend of Lettuce | Romaine

Tomato, Beans, Onions, Cucumbers, Sundried Cranberries,  
Shaved Carrots, Shaved Parmesan, Assorted Dressing

Mexican Charred Corn Salad | Chipotle Lime Dressing

Thai Pomelo Salad | Confit Duck

Old Fashion German Potato Salad | Maple Bacon

Baby Shrimp Salad | Citrus Mayonnaise

Grilled Peach & Tomato Salad

## ANTIPASTI

Tri-Colour Grilled Peppers, Artichokes, Aubergine,  
Courgettes, Marinated Olives

## SEAFOOD BAR

Smoked Salmon

Lemons, Pickled Onions, Capers

Marinated Mussels

Crab Cluster & Claws

Oysters (2 PP)

Shrimp

Classic Mignonette, Horseradish, Cocktail Sauce

Spicy Tuna Tartar | Wasabi Aioli

## SUSHI

Chef's Selection of Sushi

California Rolls

## CANAPÉ

24-Hours BBQ Braised Pulled Pork Sliders

Lamb Chop Lollipops | Mint Yogurt

## CHARCUTERIE & CHEESE

Salami, Mortadella, Prosciutto Mustards, Marinated Olives,  
Kosher Pickles

Chef's Selection of Ontario & Quebec Cheese

Crackers, Grapes, Fruit Jam

## BREAKFAST MARKET

Braised Short Rib Egg Benedict | Truffle Hollandaise

Maple Bacon Sausage

Banana Bread French Toast

## OMLETTE STATION

## SOUP

Chicken Tortilla Soup

Tomato & Summer Strawberry Gazpacho

## CARVING STATION

BBQ Glazed Bone-In Pork Prime Rib

Coffee Rubbed Striploin Pan Jus, Corn Bread, Horseradish

Salmon Wellington | Dill Beurre Blanc

## ENTRÉES

Herb & Orange Glazed Pork Belly

Chicken Parm Meatball Skillet

Kebab Spiced Beef Skewers

Cacio E Pepe Linguine

Lemon Garlic Shrimp

Sweet & Sour Tofu

Summer Squash & Carrot

Duchess Potatoes

## DESSERT TABLE

Chef's Selection of Housemade

*Decadent Cakes, Tarts, Pies, Miniature Pastries*

Chocolate Fountain

Sliced Fruit & Berries

## RESERVATIONS

Via [OpenTable](#) | Call 905-415-7611



\$94 Adult | \$44 Child (5-10)