

Mother's Day Brunch

Sunday May 14th 2017

Traditional

Fresh Baked Pastries and Bread | Fruit Kabobs with Maple Yogurt Dip
Bacon and Maple Sausage | Belgian Waffles with Sweetened Cream and Blueberry Compote
French Toast with Ontario Maple Syrup & Fresh Fruit Compotes
Traditional Eggs Benedict | Chef Created Custom French Omelettes

Salads

Grilled Flat Bread, Naan and Crisp Pita Points
Red Pepper Goat Cheese Dip, Roast Garlic and Herb Hummus, Olive Tapenade
Traditional Caesar Salad | Greens with White Balsamic-Citrus Vinaigrette
Buttermilk Dill Potato Salad with Pancetta and Peppers
Heirloom Cherry Tomato and Baby Boconccini Salad with Arugula Pesto
Pickled Beet Salad with Thyme and Caraway Seeds

Antipasto, Artisan Cheese, Charcuterie

Roasted Red Peppers, Marinated Olives, Cornichon, Artichoke Hearts,
Banana Peppers, Balsamic Marinated Cherry Bocconcini Cheese
Brie, Champfleury, Oka, Camembert, Aged Goat Cheese, Smoked Cheddar
Smoked Applewood Chicken Breast, Prosciutto and Spiced Salami's

Aqua

Cold Smoked Salmon with Capers, Red Onion Hache | Pepper Smoked Mackerel and Rainbow Trout
Chilled Jumbo Tiger Prawns with Cocktail Sauce and Fresh Lemon
PEI Mussels with White Wine, Garlic & Herbs | Chilled Seafood Salad with Cilantro
Oysters on the Half Shell with accompaniments

Chef's Carving Station

Herb Roasted CAB Beef Striploin - Horseradish, Dijon Mustard, Madeira Sauce
Maple-Pommery Glazed Bone-in Ham - Dijon and Grain Mustards, English Sherry Sauce

Hot Selections

Asparagus and Dill Soup
Grilled Chicken Breast with Peach-Cilantro Salsa
Orecchiette Pasta with Chorizo Sausage, Bell Peppers, Onions, Cherry Tomatoes
and Baby Spinach tossed in Smoked Tomato Broth & Asiago Cheese
Maple Glazed Salmon
Provimi Veal Medallions Wild Mushroom and Peppercorn Demi
Red Skinned Whipped Potatoes | Spring Vegetable Medley

Sugar Therapy

Profiteroles, Butter Tarts, Sticky Toffee Pudding with Caramel Sauce, Fresh Fruit Salad,
Chocolate Chip Cannoli, Key Lime Pies, Chocolate Fudge Cake New York Style Cherry Cheese Cake,
Assorted Squares, Apple Pie, Strawberry Rhubarb Pie, Cupcake Tower

Chef's Dessert Station

Strawberry & Cognac Flambé with Vanilla Ice Cream

Sittings Available At:

10:30am
1:00pm
3:30pm

To Book a Table:

Please call the Inn Steakhouse at
(705) 835 - 2790 extension 1359

Reservations recommend

Pricing:

\$39.95 for Adults
\$19.99 for Children under 12.

