

Mother's Day Brunch Buffet ~ May 13th, 2018



\$79 per person / children 12 and under \$35

Cold

greek yogurt

organic granola | nuts | seeds | dried fruits

pear & goat's cheese salad

red wine poached pears | artisan lettuce | walnuts sherry vinaigrette

seafood salad

fregola | mussels | clams | shrimp tomato | chili | white wine

sushi & sashimi

traditional garnishes

salmon selection

gravlax | mini bagels smoked salmon cream cheese shaved red onions | dill crème fraiche | capers

fresh-shucked oysters

lemon | tabasco | red wine mignonette

chilled prawns

cocktail sauce

tuna tataki

teakwood smoked yellow fin tuna sesame crusted | yuzu dressing

mediterranean antipasto

assorted italian meats grilled vegetables | olives | mustards

international and domestic cheese platter

condiments & baguette

fresh fruit & berries

<u>Hot</u>

traditional dim sum

garnishes & X.O. sauce

duck & vegetable spring rolls

thai green chicken curry

bamboo shoots | baby corn | spinach coconut milk

lentil falafels

beet root tzatziki

turmeric cauliflower & quinoa pilaf

dried cranberry | heirloom tomatoes | baby kale hazelnuts | sesame seeds

pasta of the day

potato hash

frittata

sundried tomatoes | spinach | feta cheese

blueberry pancakes

omelettes to order

ham | chorizo | shrimp | veggies | assorted cheeses

eggs benedict

hollandaise sauce

smoked salmon benedict

hollandaise sauce

bacon, english bangers, turkey sausage

triple A angus rib eye roast

béarnaise sauce

roast bone in ham

smoked honey glaze

pastry & desserts

danishes, muffins, cinnamon rolls, éclair's, fruit tarts, house made assorted chocolates crepes made to order, fruit compote, lemon butter & brown sugar, whipped cream

kids corner

chicken fingers, honey garlic dip, mac and cheese, fries