

# MOTHER'S DAY BRUNCH BUFFET

## FRESHLY BAKED BREADS

French Baguette | Miniature Cinnamon Roll  
Focaccia | Brown Bread Roll  
Multi-Cereal Bread | Flat Bread  
served with butter, thyme butter, extra virgin olive oil, balsamic vinegar

## THE MORNING BLEND

Apple, Orange & Grape Juices  
Green & Berry Smoothie  
Mango & Pineapple Smoothie  
Banana & Strawberry Smoothie  
Yogurt Parfait

## SOUP & SALADS

**Creamy Potato & Leek Soup**  
served with potato crisps  
**Fruit Salad**  
market-style cut fruit, berries  
**Caprese Salad**  
served with fresh bocconcini, tomato with balsamic reduction, pesto  
**Green Goddess Local Asparagus Salad**  
served with with feta, pickled red onion, crispy capers, arugula,  
green goddess dressing  
**Heritage Greens Salad**  
served with baby radish, onion, cherry tomatoes, cucumber,  
white balsamic dressing  
**Classic Caesar Salad**  
served with romaine lettuce, parmesan, croutons, bacon bites,  
Caesar dressing  
**Pasta Salad**  
served with grilled vegetables, goat cheese,  
honey mustard pesto dressing

## CHARCUTERIE & CHEESE BOARD

**Selection of Artisanal Cheeses & Cured Meats**  
served with dried fruit, chutney, crackers

## COLD SEAFOOD STATION

Smoked Salmon | Scallops  
Poached Shrimps | Herb-Marinated Mussels  
served with lemon wedges, cocktail sauce, sour cream, creamy horseradish

## OMELETS & CARVERY

All items carved to order  
**Herb Roasted Ribeye**  
served with Yorkshire pudding, gravy, creamy horseradish, chimichurri  
**Salmon Wellington**  
served with herbs & lemon dill vinaigrette  
**Omelet**  
build-your-own omelet, made to order with free-range eggs

## CLASSIC BREAKFAST ITEMS

Free Range Classic Eggs Benedict with Canadian bacon  
Florentine Eggs Benedict with chive béarnaise  
Algonquin Pork Sausage & Crispy Bacon  
Home Fried Potatoes  
Belgian Waffles & Fruit Compote  
French Toast  
Creamy House Made Scrambled Eggs

## FROM THE HOT KITCHEN

**House Made Spanish Frittata**  
served with egg, spinach, potato, cheese  
**Roasted Root Vegetables**  
served with honey, herb, seasonal vegetables  
**Citrus Maple Glazed Brussels Sprouts**  
served with maple & citrus reduction  
**Yukon Gold Creamy Mashed Potatoes**  
served with herb, cream, Yukon gold potato, butter  
**Creamy Mushroom Ravioli**  
served with ricotta, parmesan, mushroom  
**Butter Chicken Masala**  
served with chicken, spices, rich cashew cream, tomato paste  
**Congee Bowls with Caramelized Pork Belly**  
served with maple caramelized pork belly, Chinese fragrant rice, chicken stock

## KID FAVOURITES

Crispy Chicken Tenders  
Mini Sliders & French Fries  
Crudité Jars

## S'MORES STATION

An Epic "Made to Order" S'mores Station

Graham Cracker | Oreo | House Made Cookies | Marshmallows | Chocolate | Strawberry | Peanut Butter | Nutella | Passion Fruit

## SWEET TREATS

Pecan & Maple Tart | Raspberry Vanilla Choux | Caramel Chocolate Bar | White Chocolate & Dulce Fudge | Red Velvet Cake  
Mom's Bread & Butter Pudding | Black Forest Gateau | Chocolate Fountain with Fruit Cubes & Marshmallows | Madeleine

75 PER ADULT | 28 PER CHILD

Reservation recommended. Brunch buffet available Sunday, May 10th from 10am to 2pm.  
Children considered ages 6-12 (children under 5 eat free). Pricing does not include taxes or gratuity.

**BRAXTON'S**  
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