

SUNDAY, APRIL 20, 2025

عشاء

TIME HONoured BREAKFAST

Scrambled Eggs, Smoked Bacon, Breakfast Sausage, Home Fries, Tomato Gratin,
Baked Beans, Pancakes, Cheese & Potato Perogies, Yogurts, Whole Fruit

CHARCUTERIE STATION

Prosciutto, Salami, Mortadella, Chorizo, Smoked Gouda, Swiss, Gorgonzola, Brie, Boursin, and Pecorino Cheeses. Grilled Vegetables, Kalamata Olives, Pita Bread, and Baguette

SALAD BAR

CRAB & CUCUMBER SALAD

Celery, Red Onion, Red Pepper, Fresh Herbs, Creamy Lemon Dressing

BABY ARUGULA SALAD

Cherry tomatoes, English Cucumber, Red Onion, Carrots, Red Pepper, Balsamic Vinaigrette, Oregano Vinaigrette

CAESAR SALAD

Romaine Lettuce, Artisan Garlic Croutons, Pecorino Cheese Creamy Lemon & Garlic Dressing

TAHINI CHICKPEA SALAD

English Cucumber, Cherry Tomatoes, Red Onion, Red Pepper, Kalamata Olives, Feta Cheese, Tahini Vinaigrette

POMEGRANATE & BEET SALAD

Goat Cheese, Orange Segments, Red Onion, Parsley

BRUNCH MENU

LIVE STATIONS

LIVE WAFFLE STATION

Made to order – Fresh Berries, Chocolate Chips, Marshmallows, Maple Syrup, Whipped Cream, Chocolate Syrup, Butter

OMELETTE STATION

Bacon, Sausage, Red Onion, Mushrooms, Red Pepper, Zucchini, Cheddar Cheese, Swiss Cheese

LIVE BAR ITALIA

Choice of Pasta - Penne, Linguini, Gnocchi
Grilled Chicken, Shrimp, Bacon, Red Onion, Mushrooms
Garlic, Basil, Red Pepper, Zucchini, Pecorino Cheese
Alfredo Sauce, Tomato Sauce
Wood Oven Baked Pizza Station- Margherita, Meat Lover, Prosciutto & Arugula

SEAFOOD BAR

Sushi – Spice Tuna Roll, Spicy Salmon Roll, California Roll
Shrimp Cocktail – Fresh Lemon, Horseradish Sauce
Herb Crusted Baked Salmon – Caviar Beurre Blanc
P.E.I. Mussels – Garlic, White Wine, Garlic, Fresh Herbs
Nova Lox – Norwegian Smoked Salmon, Capers, Red Onion, Dill, Cream Cheese
Seasonal Vegetables, Garlic Mashed Potatoes, and Roasted Mini Red Skin Potatoes

LIVE CARVING

Grainy Mustard Crusted Roasted Beef
Rosemary & Mint Crusted Roasted Leg of Lamb
Bourbon Glazed Turkey Breast
Sauces & Garnished - Crispy Onions, Grainy Mustard, Horseradish Sauce, Demi-Glace, Mint Jelly

SWEET BAR

New York Cheesecake, Double Chocolate Brownie, Lava Cake, Wild Berry Tart, Butter Tarts, Cupcakes, Macarons
Assortment of Cookies, Apple Blossoms, Churros
Sliced Fruit Board – Cantaloupe, Honeydew, Pineapple, Dragon Fruit, Kiwi, Watermelon, Red Seedless Grapes, Berries

11:00AM-2:00PM

\$69.99/PERSON \$29.99/KIDS + taxes & gratuities

LIMITED SEATING AVAILABLE

CALL TO RESERVE 905.695.1735