

SUNDAY MAY 12TH, 2019

DOORS OPEN AT 12:30PM

STATIONED MENU

APPETIZER STATIONS

Parma prosciutto and assorted deli meats carved live with baked focaccia, artisan rolls and flat breads

Fire roasted sweet peppers, grilled zucchini and eggplant

Carved cheeses consisting of blue, brie, aged cheddar and parmigiano

Herbed marinated olives, sun-dried tomatoes and tender artichokes

San Marzano tomato bruschetta on toasted crustini

SALAD BAR

Micro greens and radicchio in an aged balsamic vinaigrette

Beet root salad with crumbled goat cheese and honey

Caprese salad with EVOO and torn basil

Chilled Salmon with capers, spanish onion and lemon

Chilled pasta salad with vegetable brunoise

BREAKFAST BAR

Eggs Benedict with Prosciutto, cheese scone and hollandaise

French toasted cinnamon brioche with whipped maple butter

Western potato hash with spiced bell peppers and scallions

LIVE PASTA BAR

House made rigatoni with tomato concasse, whipped butter, toasted almonds and basil pesto

Ricotta Stuffed Agnolotti tossed with brown butter and sage

Cavatelli with plum tomato and torn basil

PRIME RIB CARVING

Dry Rubbed and herb crusted, carved to order

Roasted Brussel Sprouts with pancetta

Scalloped Potato Gratin

BAKED CORNISH HEN

Seared and oven braised served with

Rapini tossed with chili peppers and roasted garlic

VEGETERIAN BAR

Baked Eggplant rolled and stuffed with soft ricotta and baked with a parmigiano crust

Quinoa stuffed bell peppers with vegetable brunoise

Grilled Polenta and Rose Cream

SEAFOOD

Lightly battered and fried crispy; calamari, shrimp, and filet of dover sole

Mussels in a tomato, garlic and wine broth

Chilled sea salad of crab, octopus and calamari

CHILDREN'S BAR

House made breaded chicken cutlets and crispy fries

Beef sliders on brioche bun

SWEET BOUTIQUE

Decadent treats made in-house featuring cake pops, cupcakes, macarons, traditional Italian pastries and French Petit Fours, assorted cakes, edible fruit arrangements, set with a Colombian coffee bar

PANCAKE AND MIMOSA BAR

Nutella stuffed mini pancakes set with prosecco, freshly squeezed orange and grapefruit juices

OPEN TOP SHELF BAR

Our highest level of bars featuring all premium brands. Red and white wine per table, imported beers, cocktails, martini's, aperitivo, digestivos, after dinner liquers, single malts, soft drinks, juices, coffees, espresso, cappuccino, regular and sparkling water.

\$53
ADULTS

\$35
CHILDREN (4-12)

PRICE IS
PLUS HST