



May 13th 2018

Mother's Day Brunch

SOUPS

PRIME'S caramelized onion soup
Butternut squash bisque

SWEET AND SAVORY BREADS AND PASTRY

Danish, croissant, breakfast breads, cinnamon buns
assorted rolls, flatbreads and assorted pizza

SALADS AND ANTIPASTO

A selection of seasonal salads
Italian cured meats
Tomato bocconcini
Cheese boards

Marinated grilled vegetables
Smoked fish platter
Peel and eat shrimp
Olives, pickles and preserves

HOT

Maple Roasted Root Vegetables with aspaagus and beans
Roasted Yukon Gold Potato, rosemary and sea salt
Roasted Atlantic Salmon, lemon butter sauce and Sicilian salsa
Eggs Benedict, grilled back bacon, hollandaise
Chicken Piri Piri smoked bell peppers, lime, and ginger,
mildly spiced for all to enjoy
Wild Boar Ragu, penne pasta, fire roasted red peppers,
San Marzano tomato sauce

STATIONED

Waffle, omelet and "eggs your way" station

Carving Station

Carved Angus Prime Rib with compliments

Dessert Station

Selection of delicious desserts from our bakeshop

Our team of chefs is proud to serve you top quality, fresh ingredients, sourced locally whenever possible. We strive for quality, consistency and great flavour.

Executive Chef John Casciato | Sous Chef Bradley Thorne