



Mother's Day Menu



Brunch Prix Fixe

\$38/person

Select one option per person from each of the following sections:

SELECT 1 PER PERSON:

- **Lemon Poppy Scone**
- **Blueberry Scone**

SELECT 1 SALAD PER PERSON:

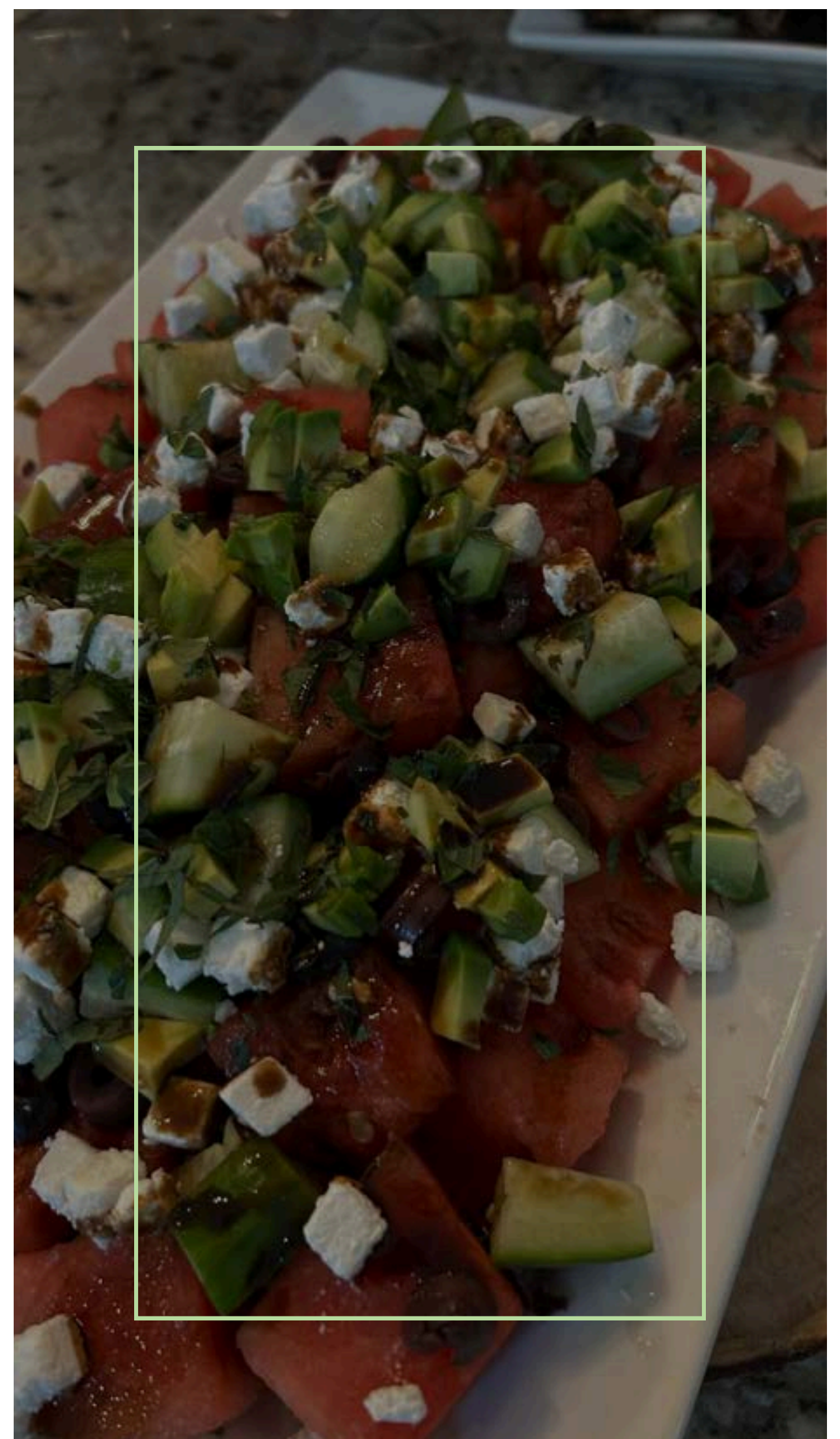
- **Greek Salad**
Romaine hearts with cucumbers, peppers, tomatoes, black olives, feta cheese and lemon-oregano vinaigrette.
- **Watermelon Salad**
Diced watermelon with arugula, cucumber, shaved red onion, kalamata olives, mint and feta cheese dressed with mint vinaigrette.
- **Citrus Spinach Salad**
Baby spinach, arugula, shaved red onion, fennel, orange weals, and candied walnuts tossed in an orange dressing.

SELECT 1 ENTREE PER PERSON:

- **Quiche Flaky Pie**
Filled with:
 - Asparagus & Cheddar
 - Wild Mushroom & Brie Quiche
 - Cheddar herbs and tomatoes
- **Cheese Blintz**
Vanilla crepes filled with a lemon ricotta cream cheese filling served with a berry compote.
- **Frittata - Asparagus & Cheddar (GF)**
3 eggs frittata filled with asparagus and cheddar.
- **Frittata - Mushroom (GF)**
3 eggs frittata filled with mushroom and goat cheese.
- **Frittata - Onions and Potato**
3 eggs frittata filled with sauteed onions and potato.

SELECT 1 DESERT PER PERSON:

- **Carrot Cupcake**
With cream cheese frosting.
- **Fruit Salad**
Assorted diced fruit tossed in orange juice.
- **Chocolate Brownies**
Decedent chocolate brownies served with a berry coulis.



Add-On Items

Bagel Platter \$65

Egg salad, tuna salad and whipped cream cheese with fresh slices of tomato, cucumber, red onion and 12 fresh assorted mini bagels. Serves 6 people.

Smoked Salmon \$31 / \$51

Available in 1/2lb and 1lb.

Citrus Spinach Salad \$44 / \$87 / \$129

Baby spinach, arugula, shaved red onion, fennel, orange weals, and candied walnuts tossed in an orange dressing. Serves: 3-4 / 6-8 / 10-12 people.

Quinoa Salad \$44 / \$85 / \$129

Moroccan quinoa salad served with roasted cauliflower, diced peppers, red onions, mint, parsley, and pickled carrots.

Serves: 3-4 / 6-8 / 10-12 people.

8" Quiche \$39

Flakey quiche shell filled with:

- Wild mushroom and brie
- Feta, spinach and leeks
- Broccoli, sundry tomato
- Lobster and chives

8" Frittata \$37

- Asparagus & Cheddar (GF).
- Mushroom and goat cheese (GF).

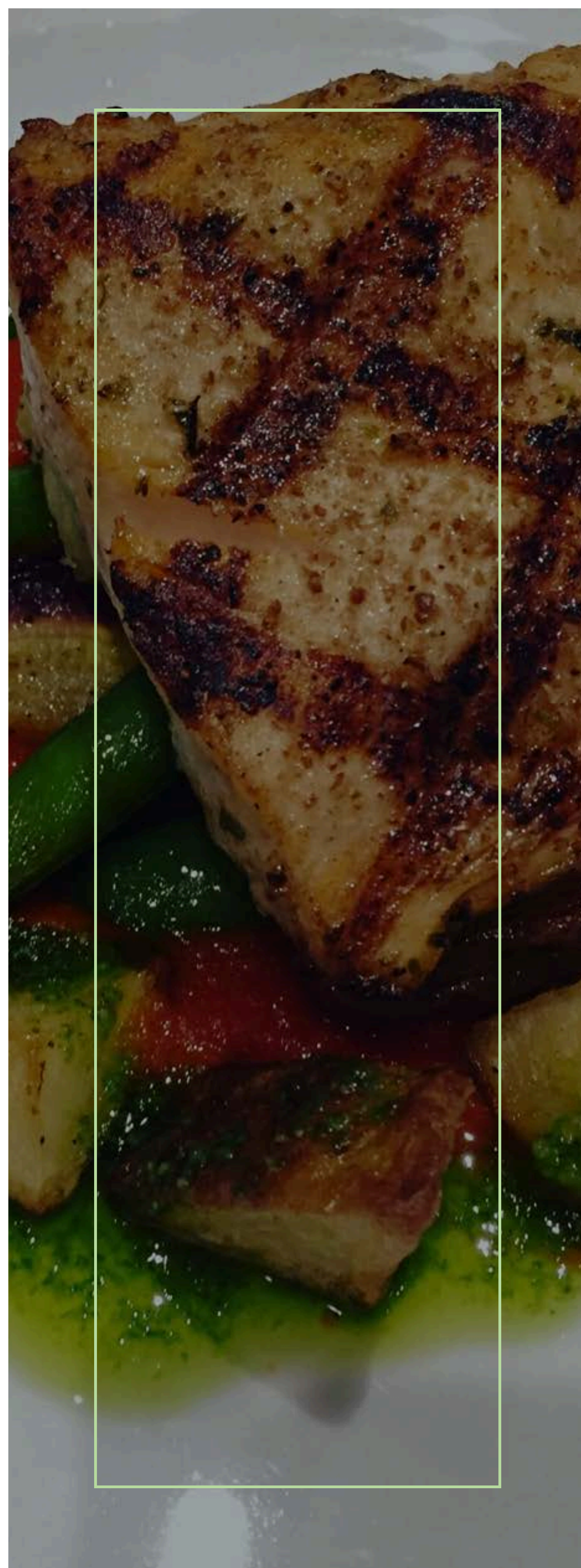
Grilled Salmon \$18

A 6oz lemon and herb marinated salmon served with pineapple salsa (served at room temperature).

Baked French Toast \$32 / \$59

Decadent oat-crusting baked French toast ready to bake Sunday morning. Served with maple syrup (Will need to be baked for 25-35 minutes).

Serves 3-4 / 6-8 people.



Desserts

Pavlova \$14

Individual Pavlova served in a berry meringue shell with a berry coulis, fresh berries, and whipped cream (assembly required).

Tiramisu \$14

Individual mason jars layered with espresso-soaked ladyfingers and a silky mascarpone cream.

Apple Crumble Pie \$34

Cinnamon-stewed apples topped with a crumble topping. Serves: 6-8 people.

Carrot Cupcake \$6

Spiced carrot cupcake topped with cream cheese frosting.

Chocolate Brownies \$6

Decedent chocolate brownies served with a berry coulis.

Mini Croissants Platter 8pc \$20

Served with butter and preserves.

Chia Pudding (DF/GF) \$7.50

Coconut-vanilla chia pudding layered with chocolate chia pudding and served in a mason jar topped with berries and honey.

Yogurt Parfait in Mason Jar \$7.50

Mason jar filled with yogurt, fresh fruit, nuts and dried fruit granola and drizzled with honey.

Fresh Fruit Platter \$28 / \$56

An assortment of melons, pineapples, grapes, berries and other seasonal fresh fruit.

Serves: 3-4 / 6-8 people.

Fruit Salad Individual Mason Jar \$9

Assorted diced fruits tossed in vanilla and orange juice.

Juice

Freshly Squeezed Orange Juice \$21

Fresh squeezed orange juice with pulp.

Freshly Squeezed Grapefruit Juice \$21

Freshly squeezed grapefruit juice with pulp.

Fresh Lemonade \$15

Freshly squeezed sweetened lemonade.

Melon Juice \$15

Freshly cantaloupe and honeydew juice.

