



The Grand
**MOTHER'S DAY
BUFFET**

MENU

BREAD AND SMALL BITES

SELECTION OF ASSORTED ROLLS, MINI-DANISH, PAIN AU CHOCOLATE, BLUEBERRY-LEMON SCONES, MINI CROISSANTS, SLICED BANANA BREAD AND LEMON-POPPYSEED LOAF, CHEESE + GRAPE TRUFFLES

MARKET VEGETABLE BASKETS OF CARROT, CELERY, CUCUMBER, GRAPE TOMATO, AND BELL PEPPERS WITH RANCH DIP, MAPLE SOUR CREAM DIP, HUMMUS, SUN-DRIED TOMATO TAPENADE

SALAD BAR

KALE SALAD WITH ROASTED SWEET POTATO & MAPLE-TAHINI DRESSING **GF VG**

CAESAR SALAD WITH SHAVED PARMESAN, MAPLE BACON AND HERB CROUTONS

SPINACH + FRISEE / SPRING MIX / CHOPPED SALAD WITH TOPPINGS, TO INCLUDE:
GRAPE TOMATO, SHAVED CARROT, SLICED CUCUMBER, SHAVED RADISH, CANDIED PUMPKIN SEEDS, SUNFLOWER SEEDS, HERB CROUTONS, SLICED OLIVES, PEPPERONCINI, CRISPY ONIONS, SHREDDED CHEESE

HOUSE-MADE DRESSINGS; BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, DIJON-TARRAGON DRESSING, OREGANO VINAIGRETTE WITH FETA

COMPOSED SALADS

ENDIVE & PEAR SALAD WITH WALNUTS, BLUE CHEESE & WHITE BALSAMIC **GF V**

TRI-COLOUR POTATO SALAD WITH DIJON, CAPERS & FRESH DILL **GF VG**

CHICKPEA, CUCUMBER & TOMATO SALAD WITH PRESERVED LEMON **GF VG**

WILD RICE SALAD WITH CRANBERRIES, TOASTED ALMONDS & ORANGE VINAIGRETTE **GF VG**

SMOKED TROUT, FINGERLING POTATO & HORSERADISH CRÈME FRAÎCHE SALAD

SEAFOOD STATION

SHRIMP COCKTAIL & MARINATED KIWI MUSSELS WITH LEMON, MINCED RED ONION, REMOULADE, HORSERADISH COCKTAIL SAUCE, HOUSE-MADE SALMON GRAVLAX AND HOT SMOKED SALMON WITH HERB & GARLIC CREAM CHEESE, FRIED CAPERS, LEMON-CHIVE AIOLI, DILL SOUR CREAM AND CROSTINI

SEAFOOD PASTA SALAD WITH ROASTED ZUCCHINI AND BELL PEPPER, SCALLIONS AND SUN-DRIED TOMATO DRESSING

GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN
VG VEGAN | HL HALAL

ALL PRICES ARE SUBJECT TO HST & ADMIN FEE.

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PLATTERS

GRILLED VEGETABLE PLATTER WITH BALSAMIC & HERBS, MARINATED OLIVES, ARTICHOKE & ROASTED PEPPERS **GF VG**

VEGAN MEZZE PLATTER: HUMMUS, MUHAMMARA & BABA GHANOUSH **GF VG**

BURRATA PLATTER WITH ROASTED TOMATOES, CITRUS, CRISPY SHALLOTS & BASIL OIL **GF V**

BLACK FOREST HAM, SMOKED TURKEY, AND ASSORTED CURED MEATS WITH PICKLED SHALLOT, OLIVES, GRAIN MUSTARD AND CONFIT GRAPE TOMATO

DOMESTIC AND INTERNATIONAL CHEESES WITH ASSORTED CRACKERS, STONE FRUIT, BERRIES, AND HONEY COMB **V**

HOT SELECTIONS

QUICHE LORRAINE WITH ROASTED TOMATOES

BREAKFAST BANGERS AND MAPLE BACON

TRADITIONAL EGGS BENEDICT

VEGETABLE MEDLEY WITH ROASTED CAULIFLOWER + ZUCCHINI, ORANGE GLAZED CARROTS, AND GRILLED ASPARAGUS **GF VG**

MASHED POTATO WITH CHEDDAR AND SCALLION **GF V**

MIXED VEGETABLE AND FRIED TOFU STIR FRY **GF VG**

LOBSTER RAVIOLI WITH LEMON-TARRAGON WHITE WINE CREAM SAUCE

HERB STUFFED CHICKEN BREAST WITH ROSEMARY JUS **GF DF H**

BAKED ATLANTIC SALMON FILLET WITH CREOLE MUSTARD-DILL CRUST **DF GF H**



GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN |
VG VEGAN | HL HALAL

ALL PRICES ARE SUBJECT TO HST & ADMIN FEE.

The Grand MOTHER'S DAY BUFFET



THE CARVERY

SLOW ROASTED PRIME RIB AU JUS **GF DF**

MINT CHIMICHURRI STUFFED ROAST LAMB LEG WITH
ROSEMARY JUS **GF DF**

OMELETTE STATION

HAM, SCALLIONS, SAUTEED MUSHROOMS, BELL PEPPERS,
SHREDDED CHEESE, ASPARAGUS

WAFFLE STATION

FRESH-MADE WAFFLES, MAPLE SYRUP, FRUIT COMPOTE,
WHIPPED CREAM, CHOCOLATE SHAVINGS, CHOCOLATE SAUCE
AND FRESH BERRIES **V**

DESSERT SELECTIONS

SELECTION OF HOUSE-MADE CHEESECAKES

TORTES ASSORTMENT OF GOURMET FINGER PASTRIES AND
INDIVIDUAL MOUSSE CUPS (GF/VG INCLUDED)

BANANAS FOSTER STATION WITH VANILLA ICE-CREAM **V**

PRICING

EARLY BIRD - ADULTS
\$48.95

AVAILABLE UNTIL APRIL 10, 2026

REGULAR PRICE - ADULTS
\$64.95

CHILDREN (AGES 4 - 11)
\$24.95

TODDLERS (AGES 3 & UNDER)
FREE
WITH PAID ADULT