

BREAKFAST BAR

Scrambled Eggs, Bacon, Sausage, Tomato Gratin Hash Browns, Baked Beans, Oatmeal

SOUP & BREAD BAR

Tomato Bisque
Multigrain, Whole Wheat, Rye, Baguette, and White Breads
Tea Sandwhiches

SALAD BAR

Caesar Salad - Romaine Lettuce, Artisan Garlic Croutons, Pecorino Cheese, Creamy Garlic Dressing

Mixed Greens - Cherry To<mark>matoes, English Cucumbers, Red</mark> Peppers, Carrots, Red On<mark>ion, Balsamic & Oregano Vinaigrette</mark>

Potato Salad

French Bean & Almond Salad - Red Onion, Red Peppers, Grainy Mustard Vinaigrette

Roasted Beet & Pomegranate Salad - Golden & Red Beets, Goat Cheese, Baby Arugula, Lemon & Thyme Vinaigrette

EGGS BENNY & OMELETTE STATION

Mushrooms, Red Peppers, Red Onions, Zucchini, Cheddar Cheese, Smoked Ham, Bacon, Sausage, Hollandaise Sauce

PASTA BAR

Ricotta & Spinach Ravioli, Gnocchi, Linguini Pasta Grilled Chicken, Shrimp, Mushrooms, Red Peppers, Red Onions, Zucchini, Pecorino Cheese, Tomato Sauce, Cream Sauce

RAW BAR

PEI Mussels Fresh Shucked Oysters Shrimp Cocktail

CARVING STATION

Grilled Minted Lamb Chops, Rosemary Roasted Beef BBQ Ribs - Mississippi Mop Sauce

WOOD OVEN PIZZA BAR

Margarita Pepperoni Baby Arugula & Prosciutto

HOT BAR

Herb Crusted Salmon - Caviar Beurre Blanc Chicken Parmesan: In-house Tomato Sauce, Mozzarella Cheese Roasted Fingerling Potatoes Seasonal Vegetables

TRIO

tomless MiMb

WINE | FOOD | PLEASURE

SUNDAY, MAY 12

11:00AM - 2:30PM

ADULTS \$80.00 KIDS \$45.00

price excludes taxes & service fees

LIMITED SEATING AVAILABLE

CALL TO RESERVE 905.695.1735

> NO VO TEL

VAUGHAN

DESSERT BAR

Carrot Cake, Lava Cake, Apple Blossom Brownies, Blueberry Flan, Macaroons Cookies, Cupcakes Butter Tarts Fruit Board

