

MOTHERS DAY BRUNCH BUFFET

May 14, 2017

Catered by Farm and Wild

Seating 1: 10:30am | Seating 2: 12:30pm

Menu

Scrambled eggs with pecorino cheese

Farmers breakfast sausage glazed with local maple syrup

Home fries with shallots and our in house corned beef

Challa bread French toast with fresh berries, whipped cream and maple syrup

Classic caesar salad

Mixed greens, cherry tomato, cucumber, peppers salad with a balsamic dressing

Antipasto to include cured meats, imported cheese, grilled and marinated vegetables

Penne with our slow cooked Bolognese sauce with Parmigiano Regiano and fresh basil

Chicken breast piccata with a lemon white wine and caper sauce

Herb and dijon crusted roasted prime rib with a red wine jus

Maple glazed smoked ham

Seasonal vegetable medley

Dessert

Fresh fruit carving, lemon squares on a shortbread cookie, white chocolate and hazelnut brownies, dark chocolate ganache mini tarts

Payment for brunch can be made by cash or credit only.

Adults \$42.00, kids 10 and under \$30.00, kids under 4 free.

RSVP to Cheryl-Ann, Event Co-ordinator

905 576 3000 ext. 103 czamulinski@rmg.on.ca.

