



# Mother's Day Brunch

## Wilfrids

### Bread, Cheese and Soup Station

Corn Bisque, Garnishes: Shrimp, Pulled pork, Chorizo, Salsa Verde, Pico de Gallo, Pickled Onions  
Artisan Breads and Local Cheeses

### Cold Selection

Green Leaves Bar, Raw Vegetables, Seeds, Dried Fruits, Vinaigrette and Dressings  
Heirloom Tomato and Buffalo Mozzarella, Fresh Basil and Olive Oil  
Cucumber and Feta, Herb Vinaigrette  
Pates and Terrines, Sausages, Cured Meats, Homemade Pickled Vegetables and Mustards  
Potato and Fava Bean Salads  
Quinoa Salad, Kale, Almonds and Dried Blueberries  
Pasta Salad, English Peas and Pancetta  
Asparagus and Ricotta  
Shaved Fennel and Radishes Slaw



### Seafood Display

Chilled Shrimp Tower  
Marinated Scallops  
Poached Clams and Mussels  
Nova Scotia Smoked Salmon, Capers, Cream Cheese and Onion  
Hot Sauces, Fresh Horseradish, Hot Peppers, Cocktail, Lemon and assorted Mignonettes

### Carved

Slow Cooked Alberta Beef Striploin  
Jus, Mustards, Creamed Horseradish

### Hot Selection

Belgian Waffles, Berry Compote and Whipped Cream  
Benedict and Florentine Eggs  
Smoked Bacon, Pork Sausage and Herb Potato  
Chive and Cave Aged Gruyere Scrambled Eggs  
Tandoori Chicken  
Roasted Pork Loin, Apricot and Leek Sauce  
Faro Pilaf, Caramelized Onion, Dried Cranberries  
Spring vegetables, Lemon Roasted Zucchini and Swiss Chard  
Roasted Potatoes



### Desserts

Mocha Éclairs, Chocolates, Rhubarb Pie, Strawberry Shortcake, Chocolate Strawberries,  
Cakes, Pies and Mousses  
Chocolate Fountain

### Action Stations

Omelette station: Egg Beater, Egg White, Whole Eggs, Ham, Sausages, Bacon, Tomato, Bell Pepper,  
Onions, Asparagus, Cheeses

**\$58**

*Price does not include tax*