




marigolds & onions

Mother's Day
2024

Order by: Thursday May 9th 2024





Mother's Day Brunch

\$40 per Guest

Freshly Squeezed Orange Juice

Add Sparkling Wine to Toast Mom with Mimosas \$45.00 per bottle

Seafood Scape

Polpo with Lemon Gremolata, Whiskey and Peppercorn Shrimp,
Dill Garlic Seared Salmon, Fingerling Potatoes and Tonnato (Tuna Caper Sauce)

The Greenest Green Salad

Sugar Snapped Peas, Romaine Hearts, Cucumber, Green Onion and Asparagus
Served with our Special Green Goddess Dressing for Mom

Open-Face Mini Bagels

A Selection of Open-Face Sandwiches on Miniature Bagels. Assortment of Flavours include:
Chopped Egg, Smoked Salmon, Pesto Chicken Salad, and Albacore Tuna

Maple Smoked Bacon and Chorizo Chicken Sausage

Fresh Fruit Salad

In a Grand Mariner Simple Syrup Sauce

Strawberries Dipped in Chocolate

Stuffed Cookies

Flavours Include: Red Velvet, Nutella, Tiramisu and Lemon



Mother's Day Dinner \$45 per Guest

Appetizer

Herbed Ricotta and Fresh Tomato Tart

Heirloom Tomatoes on a Bed of Puff Pastry with Lemon Ricotta and Drizzled with Olive Oil Garnished with Sea Salt, Basil and Mint

Entrée

Tuscan Brick Cornish Hen

With Charred Lemons, Garlic and Fresh Herbs

Potato Mornay

Seasoned Baked Potato, Sliced Thin and Sprinkled with Parmigiana - Reggiano

Grilled Vegetables

With Balsamic Glaze

Dessert

Ombre

This Classic French Dessert is a Circle of Puff Pastry at its base with a Ring of Pâte à Choux Piped on the Outer Edge. Small Baked Profiteroles are Dipped in Caramelized Sugar and Attached Side by Side on top of the Circle of the Pâte à Choux



Additional Options

Freshly Squeezed Orange or Grapefruit Juice

\$10.00 per Serving

Sparkling Wine

Bottega Vino dei Poeti Prosecco

Delicate Flavours of Apple, Pear, Cider and Hints of Honeysuckle

\$45 per 750mL Bottle

Zonin Prosecco (Mini Bottle)

Refined and Elegant Dry Wine with Fruity Notes
and a Fresh Aroma on the Finish

\$8 per 200mL Bottle