

GASTRONOMIC BRUNCH

Monday December 25th 2023 & Monday January 1st 2024 - 11:30 AM

Price per person: \$ 159 | Price per child from 4 to 11 years old: \$ 79.50 Mimosa offered on arrival | Duo of musicians on site Checkroom included | Taxes & services not included

Soups

Cream of Red Kuri Squash and coriander

Minestrone alla Genovese

Chef's artipasto wood plank

Assorted croutons and grilled bread, tomato bruschetta, wild mushroom spread, black olive tapenade, pesto, hummus, roasted red bell peppers, marinated olives, Italian cold cuts, grilled vegetables, fine herb focaccia, assorted nuts, flavored oils, duck rillette, green apple chutney

Cold station

Black lentil salad, grilled vegetables, feta and green onion

Celeriac salad, Granny smith apples, grilled almonds Buttermilk dressing

Macaroni salad with smoked salmon, asparagus, bocconcini and chives

Grilled shrimp salad Caesar style, capers and house garlic croutons

Thai flavored quinoa salad with peanuts (Vegan)

Octopus salad a la Gremolata

Tuna Tataki with sesame crust

Fresh salad with duo of beans and corn Old-fashioned dressing

Orzo salad with smoked duck and citrus

Vegetables and dip

Assorted salads and dressings

Assorted Sushi, Maki and Nigiri

Wasabi, soya, ginger and spicy mayo

Smoked salmon and dill gravlax

Shrimp cocktail and lime

Duo calamari

Chef's Poke bowl station

Fresh marinated salmon, Calrose rice, Edamame, cucumber, wakame, pineapple, Daikon, carrot, Thai sauce, Asian dressing, Won Ton chips

Carring Station

Old fashioned smoked Quebec ham Maple sauce

Oven roasted Holiday turkey
Orange sauce



GASTRONOMIC BRUNCH

Continued

Healthy breakfast station

Plain Greek yoghurt

Granola and dried fruits

Strawberries, blueberries, blackberries, raspberries, wild berry coulis

Québec style breakfast station -

Breakfast poutine with shredded duck and green onion

Chicken and waffles with maple syrup

Ricotta pancakes with field blueberries

Breakfast sausages, chicken sausages, crisp bacon

Baked beans

Classic eggs Benedict with ham, salted butter, Hollandaise sauce

Fine herb breakfast potatoes

Dessert station

Assorted miniature doughnuts

Chocolate fountain and fruits

Chef's miniature verrines

Holiday cookies

Holiday cakes and miniature pastries

Holiday Yule logs

Chef's cannoli

Crêpe Suzette

Gelato

Pasta and Hot station

Shrimp tortellini

With rosé and aged cheddar sauce

Fazzoletti stuffed with ricotta and spinach Sundried tomato and basil sauce

Busiette with wild mushrooms Black truffle cheese sauce

Deluxe Mac n Cheese with Atlantic lobster Lime crumble

Braised beef short ribs with Thyme Jack Daniels sauce

Festive vegetables

Classic risotto with scallops and asparagus

PEI potatoes with smoked Gouda gratin and salted butter

Mussels Marinière with tomato and Italian parsley

Bakery and Viennese station

Assorted oven fresh breads

Fresh Viennese pastries

Assorted muffins

Almond croissants

Selection of bagels



To reserve

By phone: 450 687-2440 | Online: restolapiazza.com