

Mother's Day Brunch

Sunday, May 10, 2026, starting at 11:30 a.m.

SOUPS

*Minestrone soup with wild boar sausage
Macintosh apple and onion soup*

COLD BUFFET

Crudités and Dips

Salad Bar

Mediterranean salad: tomatoes, arugula, bell peppers, cucumber, olives, and feta

*Red cabbage and grated carrot salad with Ambrosia apples, sunflower seeds,
yogurt and lemon dressing*

*Salade de poulet grillé, tomates, avocat et euf cuit dur,
vinaigrette moutarde à l'ancienne et miel*

Grilled chicken salad with tomatoes, avocado, and hard-boiled egg

Orecchiette salad with mozzarella, salami, and balsamic oil

Nordic shrimp salad, presidential style

Broccoli and sun-dried tomato salad with toasted pine nuts, Parmesan, and olive oil

CHEF'S PLATTER

Pâté

Duck rillettes

Bresaola

Cotto ham

Foie gras torchon with croutons

CENTRAL ISLAND

Sushi

Smoked salmon and gravlax

Grilled octopus

Chorizo

Shrimp with cocktail sauce

Fried calamari with ginger and soy mayonnaise

MOM'S ANTIPASTO PLATTER

*Italian charcuterie, dry sausages, prosciutto with melon, rapini focaccia with Parmesan
and hot chili, marinated eggplant, bruschetta, marinated artichokes, marinated heirloom
tomatoes, assorted olives, grilled vegetables, and VIP antipasto verrines*

SAPUTO CHEESE STATION

*Bocconcini, fior di latte, fresh mozzarella, tuma, ricotta cheese, variety of tomatoes and
olives, croutons, grissini, and fresh herbs*

TARTARE STATION

*Beef tartare and tuna tartare
prepared in front of you*

LA PIAZZA

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HOT BUFFET

Cavatelli with tomatoes, Kalamata olives, and pancetta
Saffron risotto with osso buco meat
Mushroom farfalle with tomato velouté sauce and Pecorino Romano
Mafaldine with Manhattan-style clams
Braised red cabbage with a cinnamon stick
Duck fat-roasted baby yellow potatoes with garlic and rosemary
Panko-crusted milk-fed veal escalope with lemon
Grilled shrimp with garlic butter
Picanha steak with coarse salt and chimichurri sauce

CARVING STATION

Slow-roasted leg of lamb
Rotisserie chicken

PIZZA STATION

Chef's selection of pizzas and focaccia

BRUNCH STATION

Poached egg on an English muffin with porchetta, Mornay sauce, and dill
Sausages, bacon, breakfast poutine, and baked beans
Raisin French toast with maple fudge sauce
Omelette with a choice of fillings
Strawberries, blackberries, raspberries, blueberries, and yogurt
Assorted breads
Selection of viennoiseries

OYSTER STATION

Lemon, mignonette, Tabasco, and Worcestershire sauce

MOM'S DESSERTS

Chocolate Fountain and Fresh Fruits
Crêpes Suzette
Assorted cakes, pies, and mousses
Mini Pastries
Chef's assorted verrines
Cookies and Biscottis
Fresh Fruit Salad

**\$159 per person | *\$79.5 per child (ages 4 to 11) | Free for children ages 0 to 3*

**Taxes and service not included*

LA PIAZZA