

THE BRIARS

RESORT & SPA ON LAKE SIMCOE

Working with local farms and suppliers &
Supporting our communities

Mothers Day Brunch 2023

Come join us for a wonderful day of
food and family fun!
By reservation only

From the Bakery

Artisanal Breads and Flat Breads
Baked in house Buttery Croissants
Danishes, Cinnamon Rolls, and Mini Strudels

Cold Platters and Salads

Organic Crisp Greens

Field tomatoes, Pickled Carrots and Radishes
Candied Pecans, Balsamic Vinaigrette

Greek Salad

Lettuce, Tomato, Red Onion, Cucumber
Feta Cheese, Greek Dressing

Classic Caesar Salad

Crisp Hearts of Romaine, Shaved parmesan
Herbed Croutons

Roasted Beet Salad

Roasted Organic Red Beets, Arugula, Goat Cheese
Roasted Pumpkin Seeds, Maple Vinaigrette

International & Domestic Cheeses

A selection of Artisanal Cheeses, Herbed Crostini
Fresh Grapes, Dried Fruits

Antipasto

Bocconcini a la Caprese, Assorted Cured Meats
Grilled Vegetables with Balsamic Reduction, Olives

Smoked Fish and Shrimp

Cold Poached Shrimp, Cocktail Sauce
Smoked Salmon, Pickled Red Onion, Fried Capers

Dim Sum

Fried & Steamed Dumplings
Soy Sauce

Chef Attended Stations

Jackson's Point Omelet Station

Onion, Peppers, Spinach, Mushrooms, Tomatoes
Honey Glazed Ham, Sharp Canadian Cheddar

The Carvery

Slow roasted "AAA" Prime Rib, Red Wine Demi Glace
Mini Yorkshires

Sides & More

Classic Canadian Bacon, Turkey Sausage
Eggs Benedict, Ham, Classic Hollandaise, Spicy Herb Parmesan
French Toast, Maple Syrup
Scrambled Eggs
Grilled Chicken, Sundried Tomato Cream Sauce
Whipped Yukon Gold Puree, Seasonal Briars Succotash
Mushroom Ravioli, Shaved Parmesan

Sweet Treats

Macaroons, Sliced Fruits
Assorted Petit Fours
Seasonal Cakes

Coffee, Decaffeinated Coffee, Assorted Teas

\$59 Adults - Children 10 under \$22

Applicable tax and gratuities not included