

## Father's Day Brunch 2019

- Brunch Traditions** orange and apple juice  
fresh buttery croissants, danish and muffins  
country sausages and crispy bacon  
onion, bacon and spinach feta frittatas  
scrambled eggs with chives  
waffles and nutella french toast  
whipped cream, maple syrup, strawberry compote  
**made-to-order omelettes:**  
mushrooms, cheese, peppers, scallions, ham
- Salad Bar** chopped salad with an assortment of dressings  
traditional caesar salad, lemon garlic croutons, parmesan cheese  
roasted sweet potato spears and caramelized apple bacon vinaigrette  
roma tomato, bocconcini, basil, balsamic vinaigrette  
red skin potato salad with eggs, scallions, rosemary dressing  
wild mushroom, sweet bell peppers, thyme vinaigrette
- Soup** cheddar and organic lager soup  
**Charcuterie & Cheese** assorted bread presentation  
charcuterie presentation, marinated olives and pickled vegetables  
international and domestic fine cheese board  
baked teriyaki ginger salmon
- Carvery** slow-cooked herb crusted aaa beef striploin  
brandy peppercorn sauce
- Main Course** pesto crusted chicken, vegetable ratatouille, chardonnay cream  
bone dusted back ribs, grilled with in house made bbq sauce  
seafood paella - scallops, lobster, shrimp, calamari, saffron rice and lobster sauce  
butternut squash ravioli, smoked tomato vodka sauce  
roasted mini potatoes, herbs, sea salt cracked pepper  
spring vegetable medley
- The Waterside Inn Sweet Table** assorted gourmet gateaux including vanilla cheesecake,  
chocolate silk truffle, lemon bar  
homestyle butter tarts  
fresh seasonal fruit display  
chocolate fountain and all the fixin's

**\$44.95/PERSON** (Plus taxes and gratuities)

Children under 12 are half price

Seatings available at 10:30am & 1:30pm - (905) 891-7770 extension 7123 [dining@watersideinn.ca](mailto:dining@watersideinn.ca)