

MOTHER'S DAY BRUNCH

Surprise your Mom, Wife, Grandmother and treat her to a TaZa style Mother's Day feast especially created by our Executive Chef.

**Book by
May 5th
to receive
\$10.00 Off**

Sunday, May 11, 2025

11:00AM ONWARDS

\$79 per adult

\$49 per child (6-12 years old)

Children 5 and under accompanied by an Adult, Complimentary

***15% Gratuities & 13% Taxes extra**

2-hour Dining Experience

Live Omelette Station:

Selection of Diced Vegetables and Cheeses, Bacon,
Smoked Turkey, Smoked Salmon, Eggs

Crispy Canadian Bacon and Pork Sausage

Live Pancake & French Toast Station:

Maple Syrup, Butter, Whipped Cream, Mixed Berries,
Nutella, Chocolate Sauce, Caramel Sauce, Berry Coulis

Healthy Station:

Garden Green Salad - Cucumber, Radish, Cherry Tomato, Carrot,
Cranberries, Maple Honey Balsamic Dressing

Mediterranean Lentil & Chickpea Salad - Black Olives, Cucumber,
Mixed Peppers with Smoked Paprika, Flavoured Italian Dressing

Fattoush Salad with Oregano Mint Dressing

Roasted Broccoli Salad - Cherry Tomato, Pickle Onion, Almond
with Yogurt, Mint Dressing

Italian Style Pasta Salad - Bocconcini, Sundried Tomato, Black
Olives, Sweet Drop Peppers, Scallion, Pesto Dressing

Arugula Salad - Figs, Strawberry, Goat Cheese,
Candied Walnut, Balsamic Dressing

Roasted Chicken Salad - Celery, Apple, Avocado,
Baby Spinach, Light Citrus Mayo

Oyster & Salmon Station:

Fresh Oyster and Smoked Salmon, Fresh Horseradish,
Mignonette, Citrus Avocado Cream, Tabasco, Lemon, Lime,
Capers, Pickle Onion

Live Ravioli and Gnocchi Station:

Variety of Sauces, Vegetables,
Proteins (Chicken, Beef, Pancetta) and Condiments

Yogurt Station:

Plain and Flavoured Yogurts, Cereals, Flavoured Milk,
Old Country Style Muesli

Parfait Station (Make Your Own):

Granola Crunch, Greek Yogurt, Fresh Fruit Cubes, Wild Berries,
Dried Fruits, Nuts, Fruit Compote, Honey,
Maple Syrup, Fresh Mint, Fresh Basil

Fresh Juice and Seasonal Fruit Station:

Freshly Squeeze Juices, Fresh Cut Fruits,
Whole Fruits and Berries, Fresh Mint, Fresh Basil

Bread and Pastry Station:

Assortment of Croissants, Danish Pastries, Muffins, Bagels,
Breads and Rolls, Jam, Marmalades, Butter,
Honey, Nutella, Cream Cheese

Gluten Free:

Muffins, Brownie, Bread, Loaves, Rolls, Crackers

Charcuterie Station:

Selection of Cured Meats, Smoked Fish, Pickles,
Condiments, Gourmet Cheese, Crostini, Pita

Hot Buffet Station:

Italian Style Slow Braised Veal Osso Buco with
Apricot and Olives

Caribbean Jerk Chicken with Peppers and Cilantro
Seafood Stew with Saffron Fennel Broth, Black Olives,
Cherry Tomato and Fresh Dill

Truffle Garlic Mashed Potatoes

Seasonal Market Buttered Vegetables

Chickpea Curry with Coconut Cream and Cilantro
Vegetable Biryani

Lemongrass Flavoured Jasmin Rice

Live Carving Station:

Mustard Crusted AAA Ribeye, Yorkshire Pudding,
Red Wine Shallot Jus and Creamy Horseradish

Dessert Station:

Seasonal Fresh Fruit Platter

Chocolate Fountain with Fruits, Marshmallows, Biscotti

Homemade Orange and Chocolate Tiramisu

Individual Mousse Cake

Blueberry Crème Brûlée

Assorted Cakes and Pastries

Freshly Brewed Coffee and Selected Teas