

# MOTHER'S DAY FAMILY-STYLE BRUNCH

\$68 per Adult | \$30 per Child | Age 5 and under FREE

## HIGH TEA APPIES

ALL YOU CAN EAT  
ASK YOUR SERVER FOR MORE. DON'T BE AFRAID OF SECONDS!

### SCONES & HOUSE MADE PRESERVES

Blueberry scones with house made strawberry jam and red pepper jelly.

### AVOCADO TOAST

Local Sourdough bread, whipped lemon ricotta, avocado slices and cucumber.

### SMOKED SALMON BLINI

Mini Blini pancakes, dill cream cheese and smoked salmon.

### HAM TURNOVER

Puff pastry, ham and cheese.

### MINI PARFAITS

Vanilla yogurt, fresh berries and house made granola



## ENTRÉE CHOICE OF



### POTTERY BENEDICT\*

Two poached eggs, Canadian bacon, Champagne hollandaise, toasted English muffin.

### SMOKED SALMON BENEDICT\*

Two poached eggs, smoked salmon, sautéed spinach, Champagne hollandaise, toasted English muffin.

### EGGS FLORENTINE\*

Two poached eggs, grilled tomato, sautéed spinach, Champagne hollandaise, toasted English muffin.

### APPLE CRUMBLE FRENCH TOAST

Local apples, house made granola, Collingwood Whisky caramel sauce, two slices of thick Thornbury Bakery Italian loaf.

### CHICKEN SCHNITZEL & WAFFLES

Panko crusted chicken breast fried in clarified butter on top of a fluffy Belgian waffle.

### TYROLEAN SKILLET\*

4oz tenderloin and signature fried potato, bacon and cheese hash served in a sizzling hot skillet, topped with two sunny-side up eggs.

### MOTHER'S DAY BREAKFAST

Two eggs any style with smoked bacon and sausage served with toasted Thornbury Bakery bread, signature fried potato hash, maple baked beans, house preserves and sliced fruit.

## HIGH TEA DESSERTS

TO SHARE

### CHEESECAKE TRUFFLES

Milk chocolate with vanilla, white chocolate with dark chocolate, and white chocolate with raspberry.

### ASSORTED MACARONS

### MINI DESSERT BITES

### FRESH BERRIES

Taxes and Gratuities Extra

Blue Mountain Resort LP's Food & Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. Please notify staff if you have any food allergies or dietary restrictions or need information about priority food allergens used as ingredients. We do not assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.

