



OLD MILL  
TORONTO EST. 1914

# Easter BUFFET

**Saturday March 30, 2024:**

**Brunch & Dinner**

Adult | \$60

Children 4-11 | \$25.00

Children 0-3 | No Charge

Brunch Buffet: 10:30am - 1:30pm (Closes at 2:30pm)

Dinner Buffet: 6:00pm - 8:00pm (Closes at 9pm)

**Sunday March 31, 2024:**

**Brunch & Dinner**

Adult | \$75

Children 4-11 | \$35.00

Children 0-3 | No Charge

Brunch Buffet: 10:30am - 2:30pm (Brule Ballroom)

Brunch seatings: 1pm, 1:15pm, 1:30pm)

Dinner Buffet: 3:00pm - 5:00pm (Closes at 7pm)

*2-Hour Seating Reservation*

**Chef's Selection from the Sea**

**Freshly Shucked Oysters** - Fresh

Horseradish, Lemon Wedges and Verjus  
Sauce

**Smoked Salmon** with Cream Cheese

Smoked Mackerel

**Pickled Herring**

**Green Shelled Mussel Glazed** with Sesame  
Sauce

**Surimi Crab and Mango Salad** - Surimi

Crab, Julienne Mango, Peppers, and Scallions  
with a Creamy Chili Dressing (GF NF)

**Shrimp Cocktail** with Lemon Wedges and  
Cocktail Sauce

**Chef's Soup**

**Sautéed Leek and Potato Puree Garnished  
with Greens**

**Chef's Selection from the Garden**

**Domestic Cheese Presentation** - Cheddar, Blue,  
Havarti, Oka, Brie, Boursin, Grapes Crackers and  
Dried Fruit

An Array of Fresh Melons, Grapes, Oranges and  
Berries (GF DF Vegan NF)

**Crudité** and Vegan Dips Hummus and Garlic Aioli  
(NF GF DF Vegan)

**Greek Salad** Cucumbers, Tomatoes, Peppers, Red  
Onion, Olives and Feta Cheese tossed with a  
Greek Vinaigrette (GF NF Vegetarian)

**Cracked Wheat Berry Salad** - Dried Fruit,  
Pumpkin and Sunflower Seeds, Scallions tossed  
with Cider Vinaigrette (DF VEGAN)

**Sliced Tomato and Mini Bocconcini Cheese** -  
Drizzled with Balsamic Reduction and Chiffonade  
Basil

**Marinated Olives**

**Creamy Potato Salad** - Mini Red Potatoes, Green  
Peas, Celery, and Scallions with a Creamy Garlic  
Dressing

**Creamy Pesto Pasta Salad** - Rotini Pasta, Red  
Onions, Kalamata Olives and Artichokes dressed  
with a Creamy Pesto Mayonnaise

**Tuscan Panzanella Salad** - Focaccia, Cherry  
Bocconcini, and Tomatoes- Nut Free , Vegetarian

**Roasted Beet Salad** - Red Beets, Onions, Plump  
Golden Raisins, Scallions and Cider Dressing - Nut  
Free, Vegan

**And More Chef's Garden Salads**





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### **Chef's Entrée Brunch (11am- 2:30pm)**

Classic Eggs Benedict with Hollandaise Sauce  
Scrambled Eggs with Tomato and Fresh Chives  
Pork Bacon / Breakfast Sausage

### **Chef's Hot Food Selections (All Day)**

Roasted Chicken with Pearl Onion Peppercorn  
Sauce (DF NF)  
Braised Ox Tail Curry (GF DF NF)  
Chef's Choice Pasta  
Spring Vegetable Stew (GF DF Vegan)  
Seared Pork Tenderloin with a Blackberry  
Reduction (GF NF)  
Maple Glazed Salmon with Mango Salsa (GF DF  
NF)  
Lemon Scented Potato Wedges (GF NF DF  
Vegan)  
Buttermilk and Chive Mashed Potato (NF  
Vegetarian)  
Basmati Rice (GF DF NF Vegan)  
Roasted Brussel Sprouts (GF NF DF Vegan)

### **Chef's Entrée Dinner (To be Added for 3pm)**

Grilled Debreziner Sausage on a bed of  
Sauerkraut (DF NF)  
Cottage Pie (GF NF)  
Potato and Cheddar Pierogis with Caramelized  
Onions and Scallions

### **Chef's Carving Table (All Day)**

Slow Roasted Prime Rib of Beef  
Orange Maple Reduction Glazed Ham  
Roasted Boneless Leg of Lamb

### **Chef's Carving Stations is Complemented with:**

Red Wine Reduction, Kozlik's Dijon Mustard,  
Ketchup and Horseradish

### **Desserts**

Chocolate nest egg mini cakes  
\*Contains, wheat, eggs, dairy\*

Maple Pecan Tart

\*Contains, wheat, eggs, dairy, nuts\*

Ny Style mini Oreo Cheesecakes

\*Contains, wheat, eggs, dairy\*

Citrus Ricotta Italian Tart

\*Contains, wheat, eggs, dairy\*

Coconut Panna Cotta With Mixed Berry Coulis  
V/GF

Callebaut Chocolate Decadent Mousse GF

\*Contains, eggs, dairy, gelatin\*

Apple & Strawberry Hot Dessert with Pumpkin  
seed crumble V/GF

Sweet Brioche Bread Pudding

\*Contains, wheat, eggs, dairy, nuts\*

Assortment Of Pastries

\*Contains, wheat, eggs, dairy, nuts\*

Assortment Of Gluten Free Pastries GF

\*Contains, eggs, dairy, nuts\*

Callebaut Milk Chocolate Fountain - Ruby  
Chocolate

Strawberries, Melons, Marshmallows, Rice  
Krispies

