



## **TOCA SUNDAY BRUNCH**

(SAMPLE MENU)

12pm - 2:00pm & 2:30pm – 4:30pm

\$94 per person

\$47 for children 12 and under

Bottomless Mimosas, Bellinis and Bloody Caesars

### **Smoked & Cured**

Smoked Trout, Soked Salmon (Gluten Free)  
Lemon, Pickled Onions, Capers, Cornichons

Hand Sliced Niagara Prosciutto (Action Station)  
Rustic Filoni, Tomato and Olive Bruschetta, Parmesan

House Made Country Style Paté, Sopressatta (Contains Dairy & Gluten)  
Triple Crunch Mustard, Italian Sun Dried Tomatoes

### **FROM THE GARDEN**

Baby Greens  
Homemade Dressings and Vinaigrettes, Extra Virgin Olive Oil

Caprese Salad (Contains Dairy)  
Vine Ripe Tomatoes, Mozzarella Di Buffala, Aged Balsamic, Olive Oil, Basil

Antipasti  
Asparagus, Peppers, Eggplant, and Zucchini

### **SUSTAINABLE SEAFOOD BAR**

Canadian Lobster Tails, Poached Shrimp, Marinated P.E.I Mussels,  
Snow Crab Legs, Freshly Shucked Canadian Oysters  
(Contains Shellfish, Mollusks and Fish)  
Classic Mignonette, Horseradish, Cocktail Sauce, Marie Rose, Tabasco & Hot Sauce, Lemon & Lime

Rice Crusted Tuna, Arugala Pesto, Balsamic Reduction

Salmon Crudo, Lemon Vinagrette

### **HANDMADE PASTA SELECTION**

Goat Cheese Ravioli, Crispy Sage, Peccorino

Beef Tortellini, Roasted Tomato Sauce, Grana Padano Cheese



### **MINIATURES**

Cauliflower & Truffle Panna Cotta, Roasted Cauliflower, Pine Nuts  
(Contains Dairy, Gluten Free)

Grilled Spanish Octopus, New Potato, Basil Pesto  
(Contains Dairy, Gluten Free)

### **CHEESE**

Italian, Spanish & Canadian Cheeses from our Cheese Cave  
Crackers, Grissini, Baguette, Grapes, Marinated Olives, Apricot Relish, Pelee Island Riesling Jelly

### **TRATTORIA**

Margherita Flatbread (Contains Gluten & Dairy)  
Tomato Passata, Bocconcini, Fresh Basil, Shaved Garlic  
Tomato Arancini, Basil Pesto, Mozzarella di Buffala

### **BREAKFAST MARKET**

Eggs Benedict, Prosciutto, Sundried Tomato Hollandaise (Gluten)  
Smoked Bacon & Country Pork Sausages (Gluten)  
Candied Lemon & Ricotta Pancakes, Maple Syrup, Whipped Cream (Gluten, Dairy & Eggs)  
Frittata, Sundried Tomato, Goat Cheese, Rapini

### **CARVING STATION**

Wellington St. Prime Rib  
Hand Grated Horseradish, Barolo Wine reduction

### **SOUP**

Wild Mushroom & Truffle Velouté (Dairy)

### **ENTRÉES**

Roasted Sea Bass (Dairy)  
Saffron Emulsion, Charred Lemon

Crispy Chicken Agrodolce  
Swiss Chard with Guanciaie

Roasted Fingerling Potatoes with Rosemary & Extra Virgin Olive Oil  
Glazed Heirloom Carrots & Braised Escarole  
Pomegranite Saba Glaze



### **BAKERY SELECTION**

Miniature Breakfast Pastries & Muffins

Dolly Sin & Muscovado Cream

Cheese Cake with Fresh Strawberries

Coconut Tart & Dulce de Leche

Caprese & Opaly Chocolate Tart

Traditional Tiramisu

Mango Pudding (Dairy)

Vanilla in Textures (Gluten & Dairy)

Assorted Stuffed Choux Pastry (Gluten & Dairy)

Assorted Cookies (Gluten & Dairy)

Selection of Fresh Sliced Fruit

Chocolate Fondue

Marshmallow / Fruits/ Rice Krispy Bar / Banana Bread (Gluten & Dairy)

Pink Rosé Panacotta & Lychee Gelee (Gluten Free, Dairy Free & Vegan)

Assorted Macarons (Gluten & Dairy)

Paté de Fruits (Gluten Free, Dairy Free & Vegan)

\*Please inform your server of any food allergies or restrictions  
and we will be happy to accommodate you.