



TOCA WEEKEND BRUNCH

(SAMPLE MENU)

Saturday: 12pm - 2:00pm

Sunday: 12pm - 2:00pm & 2:30pm – 4:30pm

\$99 per person

\$50 for children 12 and under

Bottomless Mimosas, Bellinis and Bloody Caesars

SMOKED & CURED

Smoked Trout, Smoked Salmon
Lemon, Pickled Onions, Capers, Cornichons

Hand Sliced Niagara Prosciutto
Rustic Filoni, Tomato and Olive Bruschetta, Parmesan

House Made Country Style Paté, Sopressatta
Triple Crunch Mustard, Italian Sun Dried Tomatoes

FROM THE GARDEN

Baby Greens
Homemade Dressings and Vinaigrettes, Extra Virgin Olive Oil

Caprese Salad
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
Classic Mignonette, Horseradish, Cocktail Sauce, Marie Rose, Tabasco & Hot Sauce, Lemon & Lime

Rice Crusted Tuna, Arugala Pesto, Balsamic Reduction
Salmon Crudo, Lemon Vinagrette

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



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

Grilled Spanish Octopus, New Potato, Basil Pesto

CHEESE

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

TRATTORIA

Margherita Flatbread
Tomato Passata, Bocconcini, Fresh Basil, Shaved Garlic

Tomato Arancini
Basil Pesto, Mozzarella di Buffala

BREAKFAST MARKET

Eggs Benedict, Prosciutto, Sundried Tomato Hollandaise

Smoked Bacon & Country Pork Sausages

Candied Lemon & Ricotta Pancakes, Maple Syrup, Whipped Cream

Frittata, Sundried Tomato, Goat Cheese, Rapini

CARVING STATION

Spice Rub Prime Rib
Hand Grated Horseradish, Mustard Seeds

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SOUP

Wild Mushroom & Truffle Velouté

ENTRÉES

Roasted Sea Bass
Saffron Emulsion, Charred Lemon

Crispy Chicken Agrodolce
Swiss Chard with Guanciale

Roasted Fingerling Potatoes with Rosemary & Extra Virgin Olive Oil

Glazed Heirloom Carrots & Braised Escarole

Pomegranate Saba Glaze

BAKERY SELECTION

Miniature Breakfast Pastries & Muffins

Dolly Sin & Muscovado Cream

Cheese Cake with Fresh Strawberries

Coconut Tart & Dulce de Leche

Capresse & Opaly Chocolate Tart

Traditional Tiramisu

Mango Pudding

Vanilla in Textures

Assorted Stuffed Choux Pastry

Assorted Cookies

Selection of Fresh Sliced Fruit

Chocolate Fondue

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