



TOCA SUNDAY BRUNCH

(SAMPLE MENU)

12pm - 2:00pm & 2:30pm – 4:30pm

\$94 per person

\$47 for children 12 and under

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 Guanciale

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.