



MOTHER'S
DAY
BRUNCH

HOLIDAY BUFFET

MAY 11, 2025

10:00AM - 2:00 PM

TELLER'S BISTRO & BAR

LOBBY LEVEL,
ONE KING WEST HOTEL & RESIDENCE
1 KING ST W, TORONTO, ON M5H 1A1

FROM THE PANTRY

House-Made Signature Bar Natural Yoghurt & Yoghurt Parfaits

Cantaloupe, Watermelon, Pineapple, Honeydew, Assorted Berries, Halved Grapefruit, and more...

Chocolate & Butter Croissants, Muffins, Scones & Breakfast Breads served with Whipped Butter, Local Preserves, and Hockley Organic Honey

BREAKFAST CLASSICS

Brunch Classics- Buttery Scrambled Eggs

Eggs Benedict -
Ham & Spinach Caramelized Onion

LIVE STATION

Your Choice of Eggs, Made to Order by One of Our Culinary Team

BRUNCH SIDES

Roasted Potatoes with Onions, Peppers & Rosemary

Maple-Glazed Bacon

Classic Breakfast Sausages

LIVE WAFFLE STATION

Waffles with Local Maple Syrup, House Fruit Compote, Whipped Vanilla Cream, and Stewed Cinnamon Apples

WILD MUSHROOM RISOTTO STATION

Cremini, Shiitake, Oyster & Button Mushrooms, Grana Padano & Bomba

ICE-CREAM & CANDY BAR FOR THE TODDLERS

ANTIPASTO & SALAD

ANTIPASTI

Oven-Roasted Tomatoes with Best Baa Feta, Marinated Mushrooms, Pickled Carrots, Grilled Eggplant, Marinated Olives & Roasted Peppers

Stuffed Focaccia & Pizza Focaccia

SALAD BAR

Assorted Organic Greens with Condiments & House-Made Dressings

German Potato Salad

Spring Greens with Fresh-Sliced Strawberries, Baby Shrimp, Rhubarb Vinaigrette & Goat Cheese

Assorted Cheeses with Crostini & Tapenades

Prosciutto with Arugula, Parmigiano & Olive Oil

Assorted Cured Meats

SEAFOOD BAR

Smoked Salmon & House-Smoked Ontario Trout with Capers, Crème Fraîche & Lemon Shrimp Cocktail

Baked Salmon Wellington with Béarnaise Sauce

Classic Seafood Salad

Steamed Mussels & Clams with Cherry Tomatoes & Fennel

Antipasto di Mare - Mixed Seafood Salad

CARVING STATION

Live Action Prime Rib with Pan Jus, Kozlik's Artisanal Mustard, Yorkshire Puddings & Horseradish

Whole Roasted Chicken with Classic Gravy and Wild Leek & Herb Stuffing

Buttermilk Mashed Potatoes & Spring Vegetables

SWEET TABLE

Assorted Petits Fours, Mini Dessert Tastings, Fruits, Cookies, Chocolate Mousse, Tiramisu, Puddings, Crème Caramel, Lemon Curd with Berries, House-Made Cookies, Assorted French Pastries, Pies & Cakes

DRINKS

Orange Juice, Grapefruit Juice

ADULTS: \$99++ PER PERSON
CHILDREN UNDER 5: COMPLIMENTARY
CHILDREN AGES 6-12: \$34++

++Taxes and gratuity apply.

A 15% gratuity applies. For groups of six or more, an 18% gratuity will be applied.