

But first, brunch!

By Sebastien Centner
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There are only so many precious Saturday night's free for entertaining, and lets be honest, after a long week, hosting a full sit-down diner can be a bit overwhelming. Occasionally, Sheila and I like to change it up by hosting a fabulous Saturday or Sunday buffet brunch. We'll make it simple or elegant depending on the mood and the crowd.

A couple of days ahead of time we plan the menu and do an inventory of platters, bowls etc – everything required to display the food including decorative items and glassware. I like to mix taller times such as cake stands with flat trays and colourful earthenware baking dishes. In addition to traditional eggs, bacon and French toast, we serve fresh fruit, salmon – either baked or smoked, a hearty salad and veggie carpaccio so there's a lot of tasty options for guests with dietary restrictions. Cutlery roll ups work best at the end of the buffet as it leaves guests hands free for serving. Elevate the event with a stunning dessert and add a 'bubbly bar' with prosecco and fresh juices and your can't go wrong. 🍷



Fresh, Colourful & Delicious

Who doesn't love a fresh strawberry tart with a buttery crust and cream filling.



Zucchini carpaccio with pecorino cheese, grilled lemon, watercress & olive oil.



Baked salmon with Ontario blue potatoes, sugar snap peas & pearl onions with coarse chopped kale pesto.

Beet hummus & spring greens with saffron oil, papadum crisps & pomegranate arils.



Sebastien's Summer Dining
Keep it light and fresh with simple yet flavourful ingredients, presented beautifully.