

MOTHER'S DAY

BRUNCH Sunday May 12 2019 from 10:00 AM - 2:00 PM

SALAD STATION

Caesar Salad

Crisp Romaine Leaves, Smoked Bacon,
Garlic Croutons, Parmesan Shavings,
House-Made Caesar Dressing

Southwest Chicken Pasta Salad

Penne Pasta, Grape Tomatoes, Green
Onions, Bacon, Roasted Chicken, Smoked
Mozzarella, Buttermilk Southwest
Dressing

Spring Salad

Spring Greens, Toasted
Pumpkin Seeds, Red Onions, Sundried
Cranberries, Honey-Lemon Vinaigrette

Savoy Cabbage Salad

Shaved Carrots, Green Onions,
Creamy Caraway Dill Dressing

HOT ITEMS

Farm Fresh Scrambled Eggs

Classic Eggs Benedict with Creamy
Hollandaise

Belgian Waffles, Strawberry Compote

Fluffy Buttermilk Pancakes

Double Smoked Bacon

Maple Glazed Pork Sausage

French-Canadian Baked Beans

Herbed Potato Hash

Five Vegetable Lasagna

Braised Chicken Breast with
Artichokes & Mushroom Sauce

CARVING STATION

Crack Pepper Dijon Rubbed Alberta
Beef, Merlot Wine Jus, Fresh
Horseradish

SPECIALTY PLATTERS

Artisan Canadian Cheese & Peach
Chutney

Antipasto Platter: Grilled &
Pickled Vegetables, Cured Meats,
Marinated Olives

Chilled Prawn Cocktail

Vegetable Crudités with Southwest
Ranch Dip

Fresh Seasonal Fruit Display

Smoked Sockeye Salmon Platter
with Dill Sour Cream, Capers,
Onions & Crostinis

BAKER'S CORNER

Selection of Fresh Artisanal
Breads, Danishes, Muffins,
Croissants

Aged Cheddar Biscuits

Vanilla & Chocolate Swirl
Cheesecake

Fondant Glazed Lemon Bars

Blueberry Custard Flan

Nut & Chocolate Caramel Brownies

Variety of Dessert Squares

Assorted Warm Baked Pies

BEVERAGE & OTHER

Coffee, Tea & Fruit Juices

Citrus & Berry Infused Water

Cold Cereal & Milk

Individual Yogurt Cups

Adult - \$29.99 Senior - \$24.99 Children - \$15.99 (5 & Under Free)

Prices do not include tax or gratuity