

Nother's D Brunch

\$75 ADULT | \$65 SENIOR | \$50 KIDS (6-12) | FREE KIDS (UNDER 6)

## **FROM THE BAKERY**

Assorted Bread rolls, French Croissants, Muffins, Cinnamon rolls, Fruit Danish, Scones

## SALAD

Greek Pasta Salad with Feta Cheese, Kalamata Olives, Cherry Tomatoes, and Artichoke Hearts Mom's Classic Potato Salad with Deviled Eggs and Dill Mayo Artisan Mixed Greens with Tomatoes, Cucumbers, Carrots, Bell Peppers and Assorted Dressings Caprese Salad with Vine Ripened Tomatoes, Fresh Mozzarella, Capers, Basil Pesto Creamy Broccoli and Red Grape Salad with Toasted Almonds Caesar Salad with Shaved Parmesan, Basil Croutons, bacon bits, Caesar Dressing

# **PLATTERS**

Antipasto Plate with Cured Meats, Marinated Vegetables and Pickles Candied and Smoked Salmon with Pickled Onions and Horseradish Cream Canadian Cheese Board with Specialty Crackers, Dried Fruit and Nuts Sliced Fruit and Berries

Mother's Day Brunch

# **FROM THE CARVERY**

Rosemary and Garlic Crusted Alberta Prime Rib with Pan Drippings Mini Yorkshire Puddings Horseradish Cream, Dijon and Grainy Mustards Apricot Glazed Ham with Brown Sugar Bourbon Sauce

## **BREAKFAST ITEMS**

Scrambled Eggs, cheddar cheese Crispy Smoked Bacon, Maple Pork Sausages, Griddled Ham Eggs Benedict with Canadian bacon and Hollandaise sauce Made to Order Waffles with Strawberry compote and Chantilly Cream

#### **HOT FOOD**

Herb Roasted Chicken Breast with Wild B.C. Mushroom Sauce Maple Soy Glazed Salmon with Avocado Orange Salsa Braised Beef Short Ribs with Caramelized Cipollini Onion Jus Market Fresh Vegetables with Chive Oil Creamy Potato Gratin with Gruyere Cheese Rice Pilaf with Root Vegetables

## DESSERTS

Bakery Fresh Pies, Cheesecakes, Tortes and Squares House made Chocolate Truffles, Mini Macarons and chocolate mousse tarts Ice Cream Sundae Station Freshly Brewed Regular and Decaffeinated Coffee; Specialty and Herbal Tea