

# Mother's Day Brunch

Sunday, May 13<sup>th</sup>, 2018  
10am – 2pm

**Adults \$36   Seniors (65+) \$26   Kids (5-11) \$16**

## **PASTRIES**

Assortment of Breakfast Sweets, Muffins, Mini Danish, Cinnamon Buns, Scones, Croissants & Strudels

## **SALADS**

Panache of Baby Greens and Assorted Dressings  
Vine Ripe Tomato and Boccoccini Salad, Balsamic Drizzle  
Cinco da Mayo Bean Salad  
Fresh Spring Pasta Salad, Sun-Dried Tomato Dressed  
Yukon Potato Salad with Dijon, Egg Dressing  
Coleslaw with Apple and Sun-Dried Cranberry Dressing, Tarragon Dressing  
Crisp Vegetable Platter with Cream Cheese Dip in a Sourdough Bowl  
Smoked Fish Platter with Creative Dips  
Charcuterie Platter, Pate and Deli Meat Mirror with Deviled Eggs, Pickled Condiments and Mustards

## **BREAKFAST ENTREES**

Belgium Waffles Dusted with Icing Sugar served with Fresh Strawberries and Whipped Cream  
Poached Eggs Benny with Hollandaise Sauce  
Crispy Fried Breakfast Hashbrown Potatoes  
Alderwood Smoked Bacon from Montreal  
English Sausages Pan Fried Golden Brown

## **ENTREES**

Roasted Wild Mushroom Penne in a Velvet Garlic Parmesan Cream Sauce  
Mini Cheddar Cheese Perogies with Fried Onion, Kobasa Sausage and Sour Cream  
Steamed Basa Filets with Cumin Blend and a Garlic Butter Sauce  
Thai Coconut Chicken Simmered in Fire Roasted Red Pepper Sauce with Basil

## **CHEF ATTENDED OMELETTE STATION**

## **CHEF ATTENDED CARVING STATION**

Slow-Roasted Black Angus Beef with Au Jus, Horseradish and Mustards

## **DESSERT**

Fresh Fruit, Chocolate Cakes, Cheesecakes, Fruit Mousse, Buffet Cakes, Tarts, Petite Fours, Fresh Pies, Trifle, European Tortes and Cookies, Mini Brownies, Mini Profiteroles

**For reservations, please call our  
Creekside Grill 604.597.4653 x 6**

