

Mother's Day Brunch Buffet

May 12th, 2019
10:00 am – 2:00 pm

Adults \$38.00 Seniors (65+) \$28.00 Kids (5-11) \$18.00

PASTRIES

Assortment of breakfast sweets, muffins, mini Danish, cinnamon buns, scones, croissants & strudels, breads and butter

SALADS

Panache of baby greens and assorted dressings
Pickled condiments and sauces
Vine ripe tomato and bocconcini 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 sour dough bowl
Smoked seafood platter with creative dips
Charcuterie Platter, pate and deli meat mirror with deviled eggs, pickled condiments and mustards

BREAKFAST ENTREES

Crispy savory fried breakfast hash browns
Alder wood smoked bacon from Montreal
Maple sausages pan fried golden brown
Poached eggs benny and sauce hollandaise

ENTREES

Roasted garlic mac and cheese with prawn's gratin
Cheddar cheese perogies with fried onion, kobasa sausage and sour cream
Roasted basa filets with cumin blend and a garlic butter sauce
Crunchy fried chicken with Dan's BBQ sauce
Rice pilaf
Spring roasted cauliflower
Belgium waffles dusted with icing sugar served with fresh strawberries and whipped cream

CHEF ATTENDED OMELETTE STATION

Any combination you like

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

CALL 604.597.4653 FOR RESERVATIONS

