



Mother's Day Brunch Menu

Sunday, May 8, 2022

10:30 a.m. to 1:00 p.m.

Assorted Fresh Baked French Pastries, Artisan Breads & Muffins

Double Smoked Bacon, Breakfast Sausages & Ham Steaks

Scrambled Eggs & Pancakes

Pickles - Pimento Stuffed Green Olives - Hot Banana Peppers

Asian Vegetable & Mandarin Salad

Thai Rice Noodles, Mandarins, Roasted Cashews & Carrots with Sesame-Soy Dressing

Spinach Salad

Avocado, Egg, Tomatoes, Sunflower Seeds & Cranberries with Assorted Dressings

Caesar Salad

Crisp Romaine Leaves & Parmesan Cheese with Toasted Croutons & Bacon on the side

Steamed Garden Vegetables

Yellow & Green Zucchini, Carrots, Green Beans, Cauliflower & Peppers

Roasted Sliced Alberta Roast of Beef Carving Station

with Gluten-free gravy

Prime Rib of Alberta "AAA" Beef

with Yorkshire Pudding & Natural Pan Jus

Roast Breast of Alberta Chicken

topped with a Prairie Mushroom Ragout

Medallions of Salmon

topped with Sautéed Baby Rock Shrimp, Sorrell, Vermouth & Lemon Cream Sauce

Roasted Red Potatoes with Mushrooms & Onions

Four-Cheese Perogies *with Caramelized Onions & Side of Bacon & Sour Cream*

Penne Pasta & Braised Mushrooms with White Truffle & Parmesan Cream Sauce

Assorted Dessert Squares, Cakes & Tortes, Sticky Toffee Pudding

Gluten-free options: Brownies with Strawberries in Crème anglaise, Tiramisu,

Black Forest Cake & Fresh Fruit Platter

Freshly Brewed Coffee & Specialty Teas and Orange Juice

Mimosas - \$4.00 each

Adults - \$45 / Seniors - \$38 / Age 4-10 - \$22 / Under 4 - no charge