

# 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**