

# Mother's Day Brunch

Adults \$49.95 | Seniors \$43.95 | Children (10 & under) \$28.95 | Toddlers (2 & under) Free

Plus applicable taxes

## Breads, Salad & Cold Selection

### SWEET BREAD SELECTION (V)

Fresh-baked sweet loaves, fruit danish and assorted muffins

### WARM CINNAMON ROLLS (V)

With icing

### POTATO SALAD (GF)

With bacon and green onions in a tangy ranch dressing

### TRI-COLOUR PASTA SALAD (V)

With fresh vegetables and a vinaigrette dressing

### SESAME GINGER SALAD (V/GF)

With vegetables, heritage blend lettuce and quinoa, served with a ginger vinaigrette

### CAESAR SALAD (V)

With garlic croutons and shaved asiago cheese

### CHARCUTERIE PLATTER

Assorted cured meats, cheese, olives and pickles

## Hot & Savory Selection

### FRESH-BAKED BUNS (V)

Served with local whipped butter

### BELL PEPPER & ONION POTATO HASH (V/GF)

### HONEY GLAZED CARROTS (V/GF)

### APPLEWOOD SMOKED THICK CUT BACON (GF)

### SEARED PORK BREAKFAST SAUSAGE

### FLUFFY SCRAMBLED EGGS (V/GF)

### SPINACH AND FETA FRITTATA (V/GF)

### BUTTERMILK PANCAKES (V)

With maple syrup and a berry whip

### CANADIAN ANGUS BEEF EYE-OF-THE-ROUND (GF)

Carved to order and served with horseradish sauce and rich demi-glace

### FRESH HERB RUBBED ROASTED TURKEY BREAST (GF)

Carved and served with pan gravy and cranberry sauce

## Dessert Station

### SLICED FRESH FRUIT PLATTER (V/GF)

With berry yogurt dip

### ASSORTED SQUARES (V)

### COCONUT & BANANA CREAM PIE (V)

### CHERRY AND BLUEBERRY MINI TARTS (V)

## Beverages

### COFFEE & TEA

### APPLE & ORANGE JUICE

### MIMOSAS (Available for purchase)



V= Vegetarian | GF= Gluten Free

