



MOTHER'S DAY MENU

SUNDAY, May 12, 2024

\$79.99 ADULT | \$24.99 KIDS 4-12 | 11am, 1pm, 3pm, 5pm, 7pm

Coffee, tea or soft drinks included

FROM THE BAKERY

ARTISAN AND SLICED BREAD DISPLAY,
ASSORTED FLAVOURED BUTTERS, DIPS

SOUP & SALADS

ROASTED CARROT & GINGER BISQUE

GREEN CARDAMON CREME

CRISP CAESAR

ROMAINE LETTUCE, HERBED CROUTONS,
SHAVED PARMESAN, CLASSIC DRESSING

ORGANIC GREENS

BABY GEM TOMATOES, CUCUMBERS,
CARROT CURLS, RADISHES, ASSORTED DRESSINGS

BROCCOLI AND GRAPE COLESLAW

RADISH & SPINACH, HOUSE MADE DRESSING

YUKON GOLD POTATO SALAD

BACON, ARUGULA, GOLDEN RAISINS

SUNDRIED TOMATO & ASPARAGUS SALAD

MARINATED ARTICHOKE HEARTS , CONFIT ROMA TOMATOES

ANTIPASTI DISPLAY

CHEESE DISPLAY

ASSORTED CHEESES, DRIED FRUITS, CROSTINI

GRILLED VEGETABLES & CURED MEATS

TRADITIONAL ACCOMPANIMENTS

COLD SUSHI & SASHIMI

ASSORTED ACCOMPANIMENTS

HOT BUFFET

BAKED HALIBUT

PRESERVED LEMON ORZO & GREEN BEANS WITH HONEY CRÈME

ELK MEDALLIONS

STEAK DIANE, PAN ROASTED POTATOES PETITE PEPPERS,
GREEN PEPPERCORN BUTTER DEMI

GARLIC CHICKEN

ZA'ATAR SPICED JUMBO COUSCOUS, CREAMY HUMMUS

SEARED ARCTIC CHAR

CHARRED ASPARAGUS & ARTICHOKE HEARTS,
ORANGE SAFFRON GLAZE

CRAB CAKES

CHUNKY MANGO SALSA, SAUCE CHORON

CHICKEN FLORENTINE EN-CROUTE

WILTED SPINACH, CRISPY PANCETTA,
GARLIC CREAM SAUCE, ASIAGO

DUCK TWO WAYS

DUCK BREAST, CONFIT DUCK LEG,
MUSTARD SEED FRIED POLENTA, BALSAMIC CHERRY GASTRIQUE

ROASTED PORK LOIN

WILD MUSHROOM & CORN RAGOUT,
BLISTERED GEM TOMATOES, SMOKED RED PEPPER COULIS

ANGEL HAIR PASTA WITH OLIVE TAPENADE

CRUSHED TOMATOES, ITALIAN PARSLEY PISTOU

CAULIFLOWER & BROCCOLI GRATIN

PORT WINE POACHED SHALLOTS, GLUTEN FREE HERB CRUMB,
TARRAGON CREAM SAUCE

COLCANNON SMASHED POTATOES

SAUTÉED KALE, BRAISED CABBAGE

FOCACCIA FLATBREAD

PROSCIUTTO, OVEN DRIED TOMATOES,
MARINATED BOCCONCINI, BALSAMIC DRIZZLE

SEAFOOD BAR

ALASKAN CRAB LEGS & PRAWN TOWER

SNOW CRAB LEGS, DRAWN BUTTER, COCKTAIL SAUCE

SALMON TERRINE

LEMON DILL INFUSED, TRADITIONAL CRISPS

COLD SMOKED FISH

GARLIC OIL, MIXED PEPPERCORNS, LEMON WEDGE

CHILLED CLAMS & MUSSELS

WHITE WINE POACHED, GARLIC MARINATED

SCALLOP CEVICHE

LIME, FRESH CILANTRO, TORTILLA CHIPS

TUNA POKE

WONTON CHIPS, TAMARI VINAIGRETTE

ACTION STATIONS

BUILD YOUR OWN PASTA STATION

TOSSED IN YOUR CHOICE OF SAUCE AND GARNISHES

PROTEINS: CHORIZO, SHRIMP, CHICKEN

SAUCES: TOMATO, PESTO, ALFREDO

VEGETABLES: BABY SPINACH, BELL PEPPERS, SUN-DRIED
TOMATOES, WILD MUSHROOMS, CONFIT GARLIC

MUSSELS MARINIÈRE

PRINCE EDWARD ISLAND MUSSELS, GARLIC CROSTINI,
CLASSIC FRENCH MARINIÈRE SAUCE

CHEF'S CARVING STATION

ALBERTA BEEF TENDERLOIN

HOUSE MADE YORKSHIRE PUDDING.

MERLOT DEMI-GLACE, ASSORTED MUSTARDS

ROASTED LAMB RACK

ON THE BONE, DIJON MUSTARD, APPLE BRANDY JUS

DESSERTS

CHOCOLATE FOUNTAIN

FRESH FRUITS, MARSHMALLOWS

BANNOCK BREAD PUDDING

WHITE & DARK CHOCOLATE CHIPS WITH
CARAMEL & WHIP CREAM

APPLE & SULTANA RAISIN CRUMBLE

FRESH GREEN GRAPES & POACHED APPLES

BELGIAN WAFFLE STATION

ASSORTED TOPPINGS, MADE FRESH BY RIVER CREE CHEF

CHEF INSPIRED DESSERT SELECTIONS

ASSORTED MOUSSE CUPS, CHEESECAKES,
MOM'S FAVOURITE DESSERTS