



Mother's Day

BRUNCH BUFFET

SUNDAY, MAY 10, 2026

\$79.99 Adults | \$39.99 for Kids 12 & Under | 10am & 12pm
COFFEE, TEA OR SOFT DRINK INCLUDED

DISPLAYS

CHEF'S CHEESES

VARIETY OF CHEESES, DRIED FRUITS, CROSTINI

ANTIPASTI BOARD

GRILLED MARINATED VEGETABLES, CURED MEATS,
TRADITIONAL ACCOMPANIMENTS

SUSHI

SELECTION WITH ASSORTED ACCOMPANIMENTS:
SOY SAUCE, PICKLED GINGER, WASABI

FROM THE CARVERY

ALBERTA PRIME OF BEEF

HOUSE MADE YORKSHIRE PUDDING
MERLOT DEMI-GLACE, ASSORTED MUSTARDS

HOT SMOKED SALMON

SMOKED DILL CREAM SAUCE

SALADS & SOUP

ARTISAN BREAD, HOT CROSS BUNS, BUTTER

FRESHLY MADE BAKERY BASKET

BUTTER CROISSANTS, MUFFINS,
CAKE LOAVES & DANISHES

ASSORTED SCONES

BLUEBERRY, RAISIN, STRAWBERRY, CRANBERRY &
CHOCOLATE CHIP, CLOTTED CREAM

MINISTRONE SOUP

THICK, HEARTY ITALIAN VEGETABLE SOUP

CRISP CAESAR

ROMAINE LETTUCE, HERBED CROUTONS,
SHAVED PARMESAN, CLASSIC DRESSING

ORGANIC GREENS

BABY GEM TOMATOES, CUCUMBER, CARROT CURLS,
RADISH, ASSORTED DRESSINGS

BROCCOLI & GRAPE COLESLAW

RADISH, SPINACH, HOUSE-MADE DRESSING

YUKON GOLD POTATO SALAD

BACON, ARUGULA, GOLDEN RAISINS

GRIDDLE BREAKFAST

BENEDICTS THREE-WAY

FLORENTINE BENEDICT, SMOKED SALMON BENEDICT,
TRUFFLE HAM BENEDICT

CRISPY BACON & BREAKFAST SAUSAGE

TRIPLE BBB

BAKED BEANS, BACON, BEEF

POTATO HASH

MIX BELL PEPPER, RED ONION

BUTTERMILK PANCAKES

MAPLE SYRUP, BERRY COMPOTE

COLD SEAFOOD DISPLAY

ALASKAN SNOW CRAB LEGS & MARINATED PRAWNS

DRAWN BUTTER, COCKTAIL SAUCE

SALMON GRAVLAX

CROWN ROYAL INFUSED, LEMON DILL

COLD SMOKED FISH

GARLIC OIL, MIXED PEPPERCORNS, LEMON WEDGES

WEST COAST CLAMS & MUSSELS

WHITE WINE POACHED; GARLIC MARINATED

SCALLOP CEVICHE & TUNA POKE

LIME, FRESH CILANTRO, TORTILLA CHIPS

ACTION STATIONS

BUILD YOUR OWN PASTA

CHORIZO, SHRIMP, CHICKEN,
SPINACH, BELL PEPPER, SUNDRIED TOMATOES,
CONFIT GARLIC, WILD MUSHROOMS,
TOMATO, PESTO & ALFREDO SAUCES

CHEF'S OMELET

HAM, BACON, MUSHROOMS, PEPPERS,
TOMATO, SCALLION, CHEESE

SHRIMP TAPAS

SIZZLING SHRIMP, CHILI FLAKES, CONFIT GARLIC,
EXOTIC VEGETABLE, CRUSTY FOCACCIA

MAINS

CRAB CAKES

CHUNKY MANGO SALSA,
SAUCE CHORON

BAKED GEMELLI CASSEROLE

PROSCIUTTO, ITALIAN PARSLEY
PESTO CREAM

WHIPPED CREAMY POTATOES

CONFIT GARLIC, BUTTER

ROASTED VEGETABLES

TRIO CARROT, PETIT SQUASH,
GREEN BEANS, TURNIP, EGGPLANT

GARLIC CHICKEN

ZA'ATAR SPICED JUMBO COUSCOUS,
CREAMY HUMMUS

BUTTER-BASTED HALIBUT

DILL PICKLE FINGERLING POTATO,
CUCUMBER & ARUGULA SALSA,
WHITE BALSAMIC ROSEMARY

DESSERT

ICE CREAM ROLLS

ASSORTED TOPPINGS

CHEF'S SWEET SELECTION

FLOWER FIELD CAKE, PINEAPPLE
UPSIDE-DOWN CAKE, LEMON-LAVENDER
COOKIES, CREAM PUFFS, BON BONS,
TRUFFLE, CAKE BITES, FRUIT TARTS,
CHAMPAGNE FRUIT SHOTS,
PASSION FRUIT VERRINES

CHOCOLATE FOUNTAIN

FRESH FRUIT, MARSHMALLOWS

STRAWBERRY RHUBARB CRISP

CARAMEL, WHIPPED CREAM

BELGIAN WAFFLE STATION

FLAME BERRY COMPOTE, WARM MAPLE
SYRUP, CHANTILLY CREAM

ASSORTED SWEET MARTINIS

RASPBERRY TIRAMISU, TRI BERRY TRIFLE,
VENETO ESPRESSO TIRAMISU

MARKET FRUIT STATION

WATERMELON, PINEAPPLE, HONEYDEW,
CANTALOUPE BLUEBERRIES,
RASPBERRIES, BLACKBERRIES,
STRAWBERRIES

ASSORTED CANDY DISPLAY