

Mothers' Day Buffet

STARTERS

- Grilled Asparagus & Crisp Prosciutto
- Freshly baked Artisan bread with butter
- Fine selection of Canadian & Imported Artisan cheese
- Local & Imported cured Charcuterie alongside pickles, hard-boiled eggs, olives & preserves

SALADS

- Mixed Artisan Green, seasonal vegetables with assorted house made dressings
- Deconstructed Traditional Caesar
- Greek Salad with kalamata olives, cucumber, gem tomatoes tossed in basil & mint dressing

MAIN COURSE

- Herb Rosted Fingerling Potatoes
- Eggs Benedict and fluffy scrambled eggs
- Chicken basil sausage & Maple smoked Bacon
- Pancakes & Waffles

CHEF ATTENDED

- Carved gammon ham with clove and pineapple glaze
- Carved roast Alberta beef striploin with grainy mustard jus
- 'Create your own' Omelet station

DESSERT

- Three Tier milk chocolate fountain with fresh seasonal berries and fruit
- Chefs Selection of desserts, cakes and pastries

\$49 per person
12th May
10am to 1.30pm

