



MOTHER'S DAY BRUNCH BUFFET

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Fresh baked Selections: muffins, croissants, assorted fruit-filled Danish pastries, scones, artisan breads and rolls, sweet breakfast loaves, spreads and preserves

Traditional hot breakfast: maple bacon, breakfast sausage, herb roasted breakfast potatoes, Red Flannel Hash, baguette French toast

Omelets: bacon, green onion, cheeses, tomato, peppers, mushrooms, black forest ham, fresh Vita eggs

Eggs Benedict: traditional with back bacon, Florentine style, English muffin and scratch made citrus hollandaise

Carvery: country style baked ham with chutney & assorted mustards, slow roasted Manitoba raised beef brisket

Hot specialty items: southern fried chicken, lemon-thyme baked Atlantic salmon, rice pilaf, korma curried shrimp, seasonal vegetables, SMITH mac and cheese: creamy old cheddar, bacon blue cheese crumble

Cold selections: domestic and imported cheeses, spinach leaves, romaine leaves, spring greens, assorted dressings and vinaigrettes, pasta salads, vegetable salads, assorted olives and pickled savories, grilled and fresh vegetable crudité platters with sauces and dips

Seafood features: candied and cured smoked salmon, poached prawns with cocktail sauce, smoked Manitoba Goldeye, chilled mussels

Desserts: French pastries, sweets and treats, cakes, tarts, cupcakes and cookies, chocolate dipped strawberries, fresh seasonal fruits and berries

Fresh fruit yogurt smoothies: various selection

[coffee, tea and premium juice included]

May 14, 2017 9am to 3pm

Adults 49, Children [7-12 yrs old] 25, Children [6 and under] 10

Reservations Required 204.944.2445