

Easter Brunch

SUNDAY, APRIL 20TH, 2025 10AM – 2PM

Breakfast Favourites

Assortment of Breakfast Pastries, Brioche French Toast, Buttermilk Pancakes, Belgian Waffles, Maple Pork Sausage, Smoked Bacon, Hashbrown Potatoes, Scrambled Eggs and Traditional Eggs Benedict topped with Hollandaise Sauce

Salads

Tuscan Mixed Greens, Cucumber and Pineapple, Roma Tomato and Onion, Caesar, Waldorf, Marinated Medley of Vegetables

Platters

Smoked and Cured Fish
Imported and Domestic Cheese
Pickled Vegetables and Relish

Omelette Station

Baby Shrimp, Green Onion, Ham, Peppers, Mushroom, Cheddar,
Chopped Spinach

Carvery

Slow Roasted Alberta Prime Rib with Herb Au Jus

Entrees

Chicken Cordon Bleu
Salmon Filet topped with Spinach, Mushroom and Sundried Tomato with a Cream Sauce
Lamb Karahi
Butternut Squash Ravioli with Alfredo Sauce
3-Cheese Au Gratin Potato, Seasonal Medley of Vegetables, Saffron Basmati Rice

Dessert

Milk Chocolate Fountain with Assortment of Seasonal Fresh Fruit,
Assortment of Cakes and French Pastries, Crème Caramel, Panna Cotta, Baklava and
Flambe with Strawberries over Vanilla Ice Cream

**\$49 for Adults, \$40 for Seniors 65+, \$25 for Children 6 - 13,
Complimentary for children 5 and under**

Reservations required

Call 403-207-8117,

**Prices are exclusive of gratuity & GST
18% gratuity will be added to tables
of 8 or more**

