

CRAFT

MOTHER'S DAY

BRUNCH

BUFFET

BEVERAGES

COFFEE

TEA

JUICE

CHOOSE ORANGE / APPLE

BREAKFAST CLASSICS

FARM-FRESH SCRAMBLED EGGS **V** **G**

OVEN-ROASTED BACON **G**

MAPLE PORK BREAKFAST SAUSAGES

BUTTERMILK FRIED CHICKEN

served with maple syrup

CRISPY HASHBROWNS **VE** **G**

CLASSIC EGGS BENEDICT

poached egg, lemon hollandaise, english muffin

CHOOSE SHAVED HAM / AVOCADO WHITE CHEDDAR **V**

CHEF-ATTENDED STATIONS

FARM-FRESH OMELETS **V** (without bacon) **G**

- oven-roasted mushrooms
- cheddar cheese
- bacon
- red & green onions
- bell peppers
- pico de gallo

OVEN-ROASTED ALBERTA BEEF STRIPLOIN CARVERY

served with mustard and demi-glace

SALADS & FRESH OFFERINGS

KALE CAESAR SALAD **V**

garlic thyme dressing, garlic breadcrumbs, grana padano

MIXED GREEN SALAD **VE** **G**

gem tomatoes, pumpkin seeds, basil vinaigrette

CALI SALAD **VE** **G**

quinoa, chickpeas, beets, mixed greens, edamame, tarragon dressing

CRUDITÉ **VE** **G**

carrots, celery, cucumbers, pickled onions, mediterranean hummus

CHARCUTERIE BOARD

mustard, pickled onions, mixed olives, pepper relish

CHEESE BOARD **V** **G** (without crackers)

assorted cheeses, crackers, jam

CANADIAN SMOKED SALMON & POACHED PRAWNS

classic cocktail sauce

SEASONAL FRUIT **VE** **G**

grapes, melons, berries

PASTRIES & SWEETS

ASSORTED FRESH PASTRIES **V**

GRANOLA PARFAIT **V**

maple nut granola, fruit compote, greek yogurt

BELGIAN WAFFLES **V**

strawberry compote, whipped cream

V **VEGETARIAN** **G** **GLUTEN AWARE** may contain traces of gluten **VE** **VEGAN** 100% plant-based – may come in contact with non-vegan ingredients