

**Sunday, May 10th**  
**Brunch Buffet • 10 AM - 2:30 PM • \$36.99**

# Mother's Day

## *Soups*

- Italian Wedding
- Roasted Tomato Vegetable

## *Salads*

- Roasted Beet Salad, Arugula, Toasted Walnuts & Balsamic Dressing
- Cucumber Salad with Sour Cream & Yogurt with Dill
- Tomato & Bocconcini Salad with Basil Pesto Vinaigrette
- Spinach Salad, Roasted Shiitake Mushrooms, Bacon & Pickled Red Onion
- Thai Noodle Salad, Chow Mein Noodles, Peanuts, Sambal & Cilantro Dressing
- Kale Salad with Garden Vegetables, Toasted Pumpkin Seeds & Ginger Honey Dressing
- Caesar Salad, Romaine Lettuce, Croutons, Bacon Bits, Lemon Wedges, Parmesan
- Mixed Green Salad
- Assorted Vinaigrettes & Dressings

## *Carving*

- Roast Beef

## *Hot Selection*

- Chef's Omelette Station
- Eggs Benedicts, Back Bacon, Hollandaise Sauce
- Hash Browns with Roasted Onion & Peppers
- French Toast Sticks & Pancakes with Fruit Coulis & Whipped Cream
- Cod Fillet, Bay Shrimp, Brandy Lobster Sauce
- Mediterranean Marinated Turmeric Chicken
- Buttered Seasonal Vegetables
- Penne Pasta, Creamy Pesto Sauce & Chicken
- Chicken Parmesan

## *Asian*

- Lemon Chicken
- Mixed Vegetables with Garlic Sauce
- Chow Mein
- Yang Chow Fried Rice
- Lotus Wrapped Sticky Rice
- Pork Siu Mai Dumplings

## *Festive Desserts*

- An extensive dessert display of pies, cheesecakes, tarts, cakes & hot desserts
- Diabetic Dessert Selections

*For Vegetarian, Celiac, or any other food allergies, Please see your server prior to dining.  
Prices are exclusive of taxes and gratuities. Menu is subject to change.*

**Sunday, May 10th**  
**Dinner Buffet • 4:30 PM - 10 PM • \$42.99**

# Mother's Day

## *Soups*

- Saskatoon Berry
- Seafood Chowder

## *Salads*

- Roasted Beet Salad, Arugula, Toasted Walnuts & Balsamic Dressing
- Cucumber Salad with Sour Cream & Yogurt with Dill
- Tomato & Bocconcini Salad with Basil Pesto Vinaigrette
- Spinach Salad, Roasted Shiitake Mushrooms, Bacon & Pickled Red Onion
- Thai Noodle Salad, Chow Mein Noodles, Peanuts, Sambal & Cilantro Dressing
- Kale Salad with Garden Vegetables, Toasted Pumpkin Seeds & Ginger Honey Dressing
- Caesar Salad, Romaine Lettuce, Croutons, Bacon Bits, Lemon Wedges, Parmesan
- Mixed Green Salad
- Assorted Vinaigrettes & Dressings

## *Carving*

- Slow Roasted Prime Rib with

## *Hot Selection*

- Penne Pasta with Creamy Pesto Sauce & Baby Shrimp
- Chicken Parmesan
- Three Cheese Mashed Potato
- Buttered Seasonal Vegetables
- Stuffed Sole Fillet with Garlic Cream
- Apple Sage Stuffed Pork Loin with Calvados Au Jus
- Herb Spiced Buttered Corn on the Cob

## *Asian*

- Yin Yang Fried Rice
- Lemon Chicken
- Mixed Vegetable with Beef & Garlic Sauce
- BBQ Marinated Ribs
- Stir-Fry Chow Mein Noodles

## *Festive Desserts*

- An extensive dessert display of pies, cheesecakes, tarts, cakes & hot desserts
- Diabetic Dessert Selections
- Chocolate Fountain

*For Vegetarian, Celiac, or any other food allergies, Please see your server prior to dining.  
Prices are exclusive of taxes and gratuities. Menu is subject to change.*