



Mother's Day Brunch 2024

*California Field Greens with our Signature Dressings & Traditional Caesar Salad
Chef's Selection of Four Spring Composed Salads*

*Raw Vegetable Crudités with Herbed Crème Dip
Kananaskis and European Charcuterie Platter with Gourmet Mustards
Selection of Mediterranean Olives and Pickles
Imported & Domestic Cheese Board with Crackers
Fresh Sliced Seasonal Fruit & Berries
Selection of Poached, Smoked and Cured Fish
Poached Shrimp Cocktail*

C.A.B. Roast Prime Rib of Beef au Jus (GF)

*Lemon Thyme Chicken Vanilla Parsnip Purée (GF)
Seafood Crepe with Lobster, Shrimp and Scallops, Sauce Thermidor
Kid's Corner with Miniature Pizza and Chicken Nuggets*

*Chef's Design Your Own Omelet Station (GF)
Traditional Eggs Benedict & Florentine Eggs Benedict
Scrambled Countryside Eggs (GF) & Home Fries
Strip Bacon (GF), and Local Maple Pork Sausages
Banana Bread French Toast and Cinnamon Sugar Waffles*

*Bakers' Selection of Fresh Baked, Sweet and Savory Pastries
Our Pastry Chef's Assortment of Homemade Cakes, Flans, Mousses, Custards,
Warm Dessert, Tartlets, Individual & Celiac Friendly Desserts*

*Fresh Fruit Juices
100% Arabica Regular & Decaffeinated Coffee
Artisan Herbal Teas*