



# PRIVATE BRUNCH MENU

EXECUTIVE CHEF · JAMES OLBERG

\$32.00 PER PERSON

\*For groups with a minimum of 50 guests.

## EUROPEAN COLD TABLE TO INCLUDE:

Selection of Seasonal Salads

Marinated Antipasto Vegetables with Goat Cheese

European Charcuterie

In-house Smoked Seafood

An Assortment of Imported and Domestic Cheeses

Fresh Sliced Fruits

Freshly Baked Breads and Creamery Butter

## ENTRÉES

Pan Seared Escalope of Atlantic Salmon with Steamed Mussels and Lobster Chive Cream

Rosemary and Honey Roasted Organic Chicken Supreme

with Sautéed Woodland Mushrooms and Maderia Shallot Jus

Seasonal Vegetables

Rosemary Mini Roast Potatoes

## BRUNCH ITEMS

Eggs Benedict

Crisp Bacon

Country Sausage

## CRÊPES

Warmed Sweet Ricotta Crepes with Raspberry Sauce and Whipped Cream

## CARVING STATION

AAA Alberta Prime Rib of Beef with Natural and Fresh Horseradish

(Chef in Attendance)

## DELECTABLE DESSERTS FROM OUR PATISSERIE

House-made Selection of French Pastries

**PLEASE NOTE THAT MENUS VARY AND ARE SEASONAL**

All prices subject to taxes and gratuities.

Prices in effect from May 1, 2010 until April 30, 2011.