

Adult \$3995

Seniors & Teens \$3595

Children 8-12 \$**75**95

Children 4-7 \$1395

Children 3 & under Free

All prices plus tax and service charge.

Breakfast Fare

Assorted breakfast pastries, muffins, danishes, croissants, bagels, banana bread, bacon, breakfast sausage, crispy home fries, and scrambled eggs.

Build Your Own Station

Eggs and omelettes made to order to your preference with your choice of ham, assorted cheeses and vegetables.

Waffle Bar

Warm waffles and French toast with whipped cream, fruit sauces, Oreo cookie crumble, berries, and maple syrup.

Soup & Salad Bar

Roast carrot and ginger soup.

A fresh selection of spring mix or romaine lettuce with your choice of toppings (cucumber, tomato, carrot, onion, sunflower seeds, pumpkin seeds, walnuts, traditional Caesar toppings). Dressings: poppy seed, balsamic, red wine vinaigrette, Italian, and Caesar.

Zucchini Noodle Salad: Zucchini, red onion, garlic, lemon, olive oil, oregano, feta cheese.

Roasted Beet Salad: Beets, parsley, toasted sliced almonds tossed in a red wine vinaigrette.

Breads and rolls.

Cold Plate

Crudité: Broccoli and cauliflower florets, cherry tomatoes, carrot, cucumber and celery sticks, green beans and radishes.

Charcuterie: Assorted deli meats, Canadian and international cheeses, pickled vegetables, marinated olives, crackers, crostini's, dried fruits, preserves and dips.

Shrimp platter with cocktail sauce.

Hot Entrée Items

Grilled breast of chicken marinated in garlic and herbs.

Medallions of salmon with lemon dill butter.

Roasted red potatoes, mixed seasonal vegetables, penne pasta with roasted vegetables in a tomato basil sauce.

Carving Station

Hand-carved roast beef with au jus and Yorkshire pudding.

Dessert Tables

Selection of assorted pies, cheesecakes, squares, butter tarts, cookies, and fresh fruit platter.

Seating times starting at 11am. For reservations call 705.722.0555 x405