



SUNDAY, MARCH 31ST \$42.99

(GRATUITIES NOT INCLUDED)



10 AM TO 2:30 PM

SOUPS

TOMATO BASIL SOUP
COUNTRY BEEF BARLEY SOUP

SALADS

SPINACH AND STRAWBERRY SALAD WITH A
POPPY SEED VINAIGRETTE
HERB ROASTED YAM SALAD WITH ARUGULA,

CUCUMBER SALAD WITH SOUR CREAM & DILL YOGURT

TOASTED ALMONDS

ASIAN COLESLAW WITH CABBAGE, CARROT,
CRUNCHY NOODLES, CILANTRO, SESAME DRESSING
SPRING PASTA SALAD WITH GARDEN PEAS, CORN,
PEPPERS, ZUCCHINI & BUTTERMILK RANCH

GREEK SALAD, TOMATO, ONION, PEPPERS, KALAMATA OLIVES & FETA WITH RED WINE

OREGANO VINAIGRETTE

ROASTED GARDEN VEGETABLE QUINOA SALAD

THREE SISTERS SALAD; CORN, SQUASH & BEANS

TANGY POTATO SALAD WITH GRAINY

MUSTARD DRESSING

CAESAR SALAD, ROMAINE LETTUCE, CROUTONS, BACON BITS, LEMON WEDGES, PARMESAN MIXED GREEN SALAD, SPINACH SALAD AND ASSORTED VINAIGRETTES & DRESSINGS

CARVING

HERB ROASTED ALBERTA BEEF

HOT SELECTION

BRAISED HERB & GARLIC CHICKEN
CREAMY PRAWN ALFREDO WITH BOWTIE PASTA
MAPLE GLAZED CARROTS & PARSNIPS
EGGS BENEDICT, BACK BACON, HOLLANDAISE
SAUCE, ENGLISH MUFFIN
SLOW ROASTED HAM, MAPLE DIJON GLAZE
BACON & SAUSAGE
WAFFLES: BERRY COMPOTE & WHIPPED CREAM
HASH BROWN POTATO WITH SPICED ONIONS AND
PEPPERS

ASIAN

DIM SUM

OMELETTE STATION

FESTIVE DESSERTS:

NEW YORK CHEESE CAKES
AN EXTENSIVE DESSERT DISPLAY
TARTS, CAKES, HOT DESSERT SELECTION
DIABETIC DESSERT SELECTIONS
CHOCOLATE FOUNTAIN

DINNER

5:00 PM - 10:00 PM

SOUPS

LOBSTER BISQUE GARDEN VEGETABLE

SALADS

SPINACH AND STRAWBERRY SALAD WITH A
POPPY SEED VINAIGRETTE

HERB ROASTED YAM SALAD WITH ARUGULA,
TOASTED ALMONDS

CUCUMBER SALAD WITH SOUR CREAM & DILL YOGURT

ASIAN COLESLAW WITH CABBAGE, CARROT,
CRUNCHY NOODLES, CILANTRO, SESAME DRESSING
SPRING PASTA SALAD WITH GARDEN PEAS, CORN,
PEPPERS, ZUCCHINI & BUTTERMILK RANCH
GREEK SALAD, TOMATO, ONION, PEPPERS,
KALAMATA OLIVES & FETA WITH RED WINE
OREGANO VINAIGRETTE

ROASTED GARDEN VEGETABLE QUINOA SALAD
THREE SISTERS SALAD; CORN, SQUASH & BEANS
TANGY POTATO SALAD WITH GRAINY
MUSTARD DRESSING

CAESAR SALAD, ROMAINE LETTUCE, CROUTONS, BACON BITS, LEMON WEDGES, PARMESAN

MIXED GREEN SALAD, SPINACH SALAD AND ASSORTED VINAIGRETTES & DRESSINGS

JUMBO SHRIMP WITH COCKTAIL SAUCE AND LEMONS

CARVING

SLOW ROASTED PRIME RIB WITH AU JUS
AND YORKSHIRE PUDDING

HOT SELECTION

BRAISED HERB & GARLIC CHICKEN
ROAST SLICED LAMB WITH MINT SAUCE
SALMON WITH MUSTARD BEURRE BLANC
WHIPPED MASHED POTATO
BUTTERED ASPARAGUS WITH
GOAT CHEESE AND ALMONDS
CREAMY PRAWN ALFREDO WITH BOWTIE PASTA

ASIAN

YING YANG FRIED RICE
STIR FRIED CHICKEN AND VEGETABLES
CANTONESE CHOW MEIN
GINGER BEEF

FESTIVE DESSERTS:

NEW YORK CHEESECAKE
AN EXTENSIVE DESSERT DISPLAY
TARTS, CAKES, HOT DESSERT SELECTION
DIABETIC DESSERT SELECTIONS
CHOCOLATE FOUNTAIN