

# Eclipse Mother's Day Brunch

## *To Start*

Freshly Made Smoothies  
Orange, Apple, Ruby Red Grapefruit and Cranberry Juice

Row and Roast Breakfast Pastries, Selection of Cereals,  
House Blend Toasted Granola, Hot Oatmeal, Fresh Cut Fruit, Cottage Cheese,  
Low Fat Yogurt, Fruit Preserves, Marmalade, Butter and Cholesterol Free Margarine

Classic Devilled Eggs  
Bothwell Cheese Display  
House Smoked Fresh Water Fish and Condiments  
Charcuterie Boards of Assorted Cured Meats

## *Farmhouse Salads*

Windermere Greens Salad Bar  
Bala Cranberry, Artichoke, Golden Beets, Spiced Pepitas,  
Grape Tomatoes, Field Cucumbers, Maple Roasted Granola,  
Grapeseed and Shallots Vinaigrette and Creamy House Dressing  
Roasted Root Vegetable Salad, Chives, Wildflower Honey, Crème Fraiche Dressing  
Red Quinoa and Grilled Vegetable Salad, Wildflower Honey and Dijon Vinaigrette  
Arugula, Beet and Mandarin Salad with Sherry Vinaigrette

## *Egg-cellent Selections*

Homemade Quiche, Scrambled Eggs, Bacon, Cured Beef Brisket, Farmers Link  
Pork and Chicken Sausages, Roasted Fingerling

## *Chef Station*

Omelet, Eggs Benedict and Freshly Prepared Egg Orders

## *Soups and Bread*

Charred Heirloom Tomato and Candied Fennel Soup <sup>GF DF</sup>

P.E.I inspired Seafood Chowder <sup>GF</sup>  
Artisan Bread and Savoury Scones Basket, Lavash  
(gluten-free bread available)

*\$61.95 /Adult / \$25.95 /Children 4-12*

*Children 4 & under: \$7*

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## *Carving Station*

Alberta AAA Roast Beef Striploin  
Baked Local Maple and Mustard Glazed Ham  
Rose Hip Glazed Ballotine of Chicken Filled with Fresh Herb and Bocconcini Cheese  
Horseradish, Mustard, au Jus

## *Seafood*

Steamed PEI Mussels  
Chilled Argentinian Shrimp with Mignonette and Cocktail Sauce  
Papillote of Sole with Lobster Infused Brandy Cream Sauce  
Marinated Seafood Salad

## *Chef Prepared Pasta*

Choice of Pirogies, Four Cheese Tortellini, Penne Pasta  
Medley of Vegetables  
Truffled Mornay, Herbed Marinara or Pesto Sauce  
(gluten-free available)

## *Grains, Root Vegetables & Greens*

Whipped Yukon Gold and Sweet Potato Mash <sup>GF</sup>  
Chana Masala with Coconut scented Jasmine Rice <sup>GF DF</sup>  
Farmhouse selection of Green Vegetables

## *Griddle Station*

Freshly Prepared Waffles by our Pastry Chef  
Pancakes and French Toast, Homemade Mini Donuts  
Toppings of Berry Compote, Maple Chantilly, Whipped Cream, Chocolate Sauce  
(gluten-free pancake available)

## *Dessert Table*

Strawberry and Rhubarb Bread Pudding, Lavender and Maple Creme Brulée,  
Eclairs and Glazed Homemade Donuts  
Raspberry Panna Cotta, Assorted Gluten Free Chocolate Fudge Cookies  
Niagara Peach Strudel

## *Freshly Brewed Coffee and Selection of Tea*

## *Eclipse Bar / \$9*

Sparkling Mimosas with your selection of juice  
Made-To-Order Caesars with a variety of garnish options

Buffet offers a wide selection of items, that can accommodate common dietary restrictions such as gluten, dairy or nuts.  
Please notify your server for any food allergies or feel free to speak with the chefs directly.