

# MOTHERS DAY BRUNCH 2019

10:30, 12 and 1pm

\$22 per person

6-12 half price/ under 5 free

## SOUP AND CHOWDER

Homemade breads and rolls, tea biscuits with regular butter and whipped flavor butter

Vegetable minestrone soup

Atlantic seafood chowder

## COLD

Antipasti platter

artisan cheese boards with jams and preserves

grilled vegetable and pesto salad

Kale Caesar salad, bacon bits, parmesan, roasted garlic dressing

broccoli smoked cheddar and almond

German style baby red potato salad

Acadian salad with poppyseed dressing

## SEAFOOD

chilled seafood display, house made salmon gravlax, smoked mackerel, Salomon Gundy, marinated tiger shrimp, chilled mussels, cucumber cippolini, cocktail sauce, horseradish sour cream

## ENTREE

liscombe lodge signature fire roasted planked salmon, citrus maple cream

cornet honey and herb roasted crossroad farm chicken

seasonal vegetable medley, chive whipped potatoes, rice pilaf

assorted condiments, mustards and pickles

## BREAKFAST

Bacon & Sausage

Hash browns

Omlette station – chef attended

Breakfast pastries

## KIDS

Build your own taco, cheesecake pops

## DESSERT

Homemade pies & cakes, build your own strawberry shortcake, puddings, mousses, fresh fruit assorted squares and mini desserts

Coffee & tea