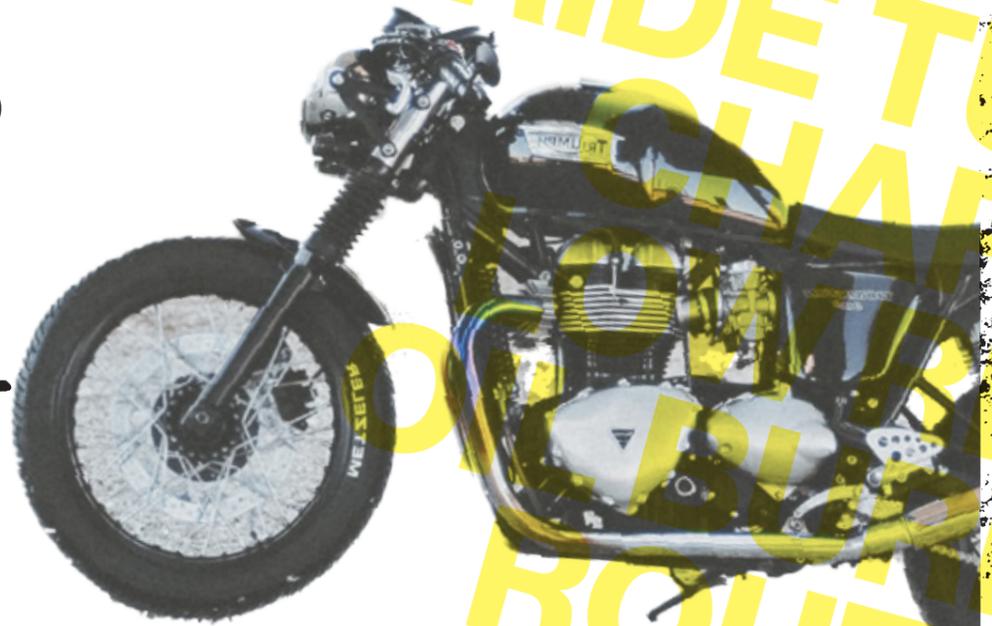


# FATHER'S DAY

## BRUNCH BUFFET

10AM - 2PM

JUNE 19, 2022



### SEAFOOD

BC smoked salmon/ salmon poke

tasting of smoked fish

white wine & garlic mussels

bagel & lox

### SALADS

chopshop salad  
*home grown sprouts*

burnout roasted beet salad  
*citrus vinaigrette, goat cheese*

country road potato salad

### CHEESE + CHIPS

route 66 crudités board  
*garage pickles*

canadian & imported cheese platter  
*assorted crackers & chutney*

inspection pit nacho bar  
*crispy tortilla, salsa, sour cream, nacho sauce, four cheese mix, guacamole*

### CHEF ATTENDED ACTION STATIONS

#### 426 PRIME RIB HEMI STATION

overnight roasted AAA Alberta beef prime rib  
*yorkshire pudding, au jus, horseradish & assorted mustards*

#### TURBO-CHARGED SAUTÉED PRAWNS

ocean wise prawns  
*confit garlic, white wine, micro herbs*

#### LOWRIDER OMELETTE STATION

free run eggs  
*diced sweet peppers, tomatoes, green onions, mushrooms, ham, shredded cheese, feta*

#### HOT FOOD

oil burner fish & chips

pile-up chicken

grease monkey bbq pork ribs

lugnuts chickpea curry  
*basmati rice*

seasonal vegetables

hot rod byo burger

*beef burger & traditional condiments*

# FATHER'S DAY

## BRUNCH BUFFET

10AM - 2PM

JUNE 19, 2022



### BREAKFAST

grimey Oreo pancakes  
& syrup

big block maple bacon french toast

torqued yukon potato wedges  
with truffle & parmesan cheese

winner's circle eggs benedict  
smoked salmon, greasy hollandaise

rag top scrambled eggs

truck stop crispy bacon

Valbella pork sausages

### COLD FOODS

sliced local cured meats  
& gourmet pâté

slipstream muesli with coconut milk  
canadian maple & berries

### PASTRY DISPLAY

freshly baked selection of mini croissants &  
mini danish pastries

fresh seasonal fruit salad

full throttle chocolate fountain  
fresh fruits & pretzels

rad fluid ice creams  
all of your favorite toppings, Oreo's, sprinkles, fudge,  
gummies + more

+ more

*While nuts (and bolts) may not be a key ingredient in every one of our menu items, all our menu items are produced in the same area where products containing various nut items are created. Though best practices are used in the preparation of our menu items, inadvertent cross-contamination may occur.*

**\* \$49 ADULTS / \* \$39 SENIORS**

**\$25 CHILDREN 6-12 /**

**\$ + UNDER FREE**

\*includes a beermosa for those over 18

\*5% gst and 18% gratuity and will be  
applied for groups of 6 or more

for reservations, please book on open table or email  
[cravemanager@banffparklodge.com](mailto:cravemanager@banffparklodge.com)